

## CAKE DECORATING CONTEST

1. This contest will be open to 4-H members eight- to 19-years of age. Members must be enrolled in the project unit in which they are participating. Counties may enter one contestant in each division for a maximum of three contestants in each unit. The following divisions will be judged in each unit:

Units 1-5, Junior 8-10 Intermediate 11- 13 Senior 14-18	Units 6-8 NO JUNIORS Intermediate 11-13 Senior 14-18
--	---

2. Judging will be done by units. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.

3. All contestants must bring:

- Card Table and Chair
- Cake or cake forms for decorating.
- All equipment and materials required to decorate their cake.
- Frosting needed (colored and ready to use).

4. The frosting must be applied as part of the contest in Units 1 through 5. Units 6, 7 and 8 may frost the cake prior to the contest. Contestants will be responsible for planning a design which can be completed in the time allowed.

5. Contestants will be expected to do the following:

### **Unit 1. — 30 MINUTES**

- a. Frost single-layer 8- or 9-inch square or round, or 9" x 13" cake or cake form.
- b. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- c. Apply design using edible materials (no tips). A portion of the base frosting must be visible for judging.
- d. Clean up area.

### **Unit 2. — 1 HOUR**

- a. A real character cake must be used for this Unit.
- b. Decorate character cake using tubes appropriate to the cake.
- c. Only edible materials may be used.
- d. Clean up area.

### **Unit 3. — 1 HOUR**

- a. Frost double-layer cake or cake form of any shape or size.
- b. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- c. Decorate cake using the following:
  - Leaf tube
  - Writing tube
  - Star tube
  - Two other tubes of your choice (optional)
- d. Only drop flowers made directly on the cake may be used. No flowers should be prepared in advance.
- e. Clean up area.

### **Unit 4. — 1 HOUR**

- a. A real cake of any size or shape must be used in this unit. The cake must be cut to form a design.
- b. The member must provide a diagram of how the cake was cut.
- c. Pieces may be cut, put together and crumb frosted prior to the contest.
- d. Decorate cake using:
  - Three or more decorator tubes,OR
  - A combination of edible materials plus at least three decorator tubes.
- e. Only edible materials may be used on the cake.
- f. Clean up area.

### **Unit 5. — 1 HOUR**

- a. Frost double layer 8-, 9- or 10-inch cake or cake form of any shape.
- b. Cake may be crumb frosted before, but base frosting must be applied as part of the contest.
- c. Decorate cake using at least:
  - One flat surface flower.
  - One flower made on a flat flower nail.
  - One border.

- One side trim.
- d. Flowers may be made prior to the contest.
- e. Use only edible materials except stamens on flowers. Stamens may be purchased or hand made.
- f. Demonstrate making one flat surface flower or flower made on a flat flower nail for the judge.
- g. Clean up area.

**Unit 6. — 1 HOUR**

- a. Use a double-layer 8-, 9- or 10-inch cake or cake form of any shape.
- b. Cake may be frosted in advance or as part of the contest.
- c. Completely decorate the cake using at least the first two items and others as desired:
  - Flower made on a lily flower nail.
  - Side trim incorporating stringwork.
  - Floral arrangement or figure piping (optional).
- d. Artificial stamens, leaves, wire stems and floral tape may be used. All other decorations must be edible.
- e. Demonstrate making one flower on a lily flower nail and writing (if on cake) for the judge.
- f. Clean up area.

**Unit 7. — 1½ HOURS**

- a. Use a two- or three-tier cake or cake form of any shape in graduated sizes.
- b. Cakes may be frosted in advance and supports placed.
- c. Cake should be assembled and decorated as part of the contest.
- d. Decorate cake using:
  - Supports and separator plates
  - Pillars (optional)
  - Flowers, borders, side trims as desired
- e. Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, tulle and filler flowers may be used.
- f. Clean up area.

**Unit 8. — 1 HOUR**

- a. An edible molded item of any size or shape must be used.
- b. The contestant may decorate a free-standing molded item as part of the contest or may use a molded item as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest.
- c. Molding may be done in advance, but decoration should be applied as part of the contest.
- d. Contestant should explain to the judge how the molding or shaping was done. Tell about the material used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used.
- e. Clean up area.

**AWARDS**

- Contestants are placed in blue, red and white groups.
- A Champion and Reserve Champion will be named in each division.