

CAKE DECORATING

Division 100

Department 140

EXHIBIT RULES:

1. Real cakes are required for Units 1, 2 and 4. Cake forms are preferred for other units.
2. Total exhibit size must be no more than 2' x 2'.
3. Cake **MUST** be on a very firm, disposable cake board that is 1-1/2" larger than the dimensions of the cake after decorated with border. The cake board **MUST** be cut in the same shape as the exhibit cake. (NOTE: a 1/4" thick masonite board works best for cake boards).
4. Cake board should be covered with a food safe material (not freezer paper). The cake board cover should coordinate with colors and decorations of the exhibit cake. Refer to Cake Decorating 4-H Manual for information on cake board size and the procedure for covering cake board.
5. Units 1 through 4 should **not** use royal icing or rolled fondant as base frosting, but royal icing or fondant may be used for the decorations.
6. Units 1, 2, 3, 4, and 5 may NOT use any decoration items that are not edible.
7. Cakes will not be cut for judging.
8. Label with Name, Age, and Project Unit **MUST** be attached to the underside of cake board.
9. Pictures will be taken of all exhibits after judging. Pictures will be displayed with record books and ribbons.
10. All cakes in Units 1, 2, 4, and edible entries from other units will be sold with proceeds to be used for 4-H project training. Entries using cake forms will be returned to exhibitors. Indicate whether cake form is used.

Unit 1

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. All **MUST** be in a sturdy binder with exhibitor name, county and project unit on binder cover.

- B. One decorated single-layer 8" or 9" square or round cake, or a 9" x 13" oblong cake using edible materials to create decorations. No decorator tips may be used. **The design should allow a portion of the smooth base frosting to be visible by the judge to evaluate icing technique.**

Classes:

1. Unit 1 - Junior
5. Unit 1 - Intermediate
9. Unit 1 - Senior

Unit 2

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. All **MUST** be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. One decorated character cake that resembles the shape of a character or object made without cutting and of a shape other than a classic square, round, oblong, heart, hexagon, oval, or petal. 3-D cakes are acceptable. **Cake should be primarily decorated with the star tip and/or other tips appropriate to create the design.**

Classes:

21. Unit 2 - Junior
25. Unit 2 - Intermediate
29. Unit 2 - Senior

Unit 3

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. All **MUST** be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. One decorated 8, 9 or 10-inch two-layer cake or cake form. Cake layers **MUST** be of the same size and shape. Decorations **MUST** be made using 3 to 5 different types of tips. Tips **MUST** include Star, Writing and Leaf. **DO NOT** use flowers made on a flower nail or any materials other than icing.

Classes:

- 41. Unit 3 - Junior
- 45. Unit 3 - Intermediate
- 49. Unit 3 - Senior

Unit 4

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. All MUST be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. One cut-up cake decorated using 3 different types of decorator tips (NOT different sizes of the same tip). Edible material may also be used. Non-edibles CANNOT be used. Non-edible internal supports may be used but must not show. Cake board must be cut to shape that is the same as the cake shape and cannot exceed 2' X 2' overall size.

Classes:

- 61. Unit 4 - Junior
- 65. Unit 4 - Intermediate
- 69. Unit 4 - Senior

Unit 5

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. All MUST be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. One decorated two-layer 8, 9, or 10 inch cake or cake form. Decorations must be skills learned in this unit and must include a minimum of :
 - 1 flat surface flower
 - 1 flower made on a flat flower nail,
 - 1 border trim
 - 1 side trim

Classes:

- 81. Unit 5 - Junior
- 85. Unit 5 - Intermediate
- 89. Unit 5 - Senior

Unit 6

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. **A record of Figure Piping MUST be included in records.** All MUST be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. One two-layer 8, 9, or 10 inch cake or cake form decorated using:
 - 1. string work
 - 2. flower made on a lily flower nail

Classes:

- 101. Unit 6 - Junior
- 105. Unit 6 - Intermediate
- 109. Unit 6 - Senior

Unit 7

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. All MUST be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. One decorated cake or cake form of three or more tiers of graduated sizes, using supports. Separator plates and pillars may be used, but are not required.

Classes:

- 121. Unit 7- Junior
- 125. Unit 7 - Intermediate
- 129. Unit 7 - Senior

Unit 8

- A. Completed e-Records including page 5 with record of expenses for all supplies, and Cake Decorating Report Sheet including photos or drawings of at least 4 other cakes decorated using techniques learned in this unit. All MUST be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. One decorated, molded or shaped object. Exhibit may be a decorated cake, a cake form or an independent display.

Classes:

- 141. Unit 8 - Junior
- 145. Unit 8 - Intermediate
- 149. Unit 8 - Senior

Unit 9

- A. Completed e-Records including page 5 with the record of expenses for all supplies used. Page 7 of e-Record should include written description of project with:
- Goals
 - Plans
 - Accomplishments
 - Evaluation
- Emphasis of your accomplishments should be included in story.
- All **MUST** be in a sturdy binder with exhibitor name, county and project unit on binder cover.
- B. *Optional:* An exhibit of cake decorating which shows the quality of your project. Exhibit can be no more than 3 items and can be no larger than 2' x 2' in size.

Classes:

- 161. Unit 9 - Junior
- 165. Unit 9 - Intermediate
- 169. Unit 9 - Senior

JUNIOR GRAND CHAMPION CAKE DECORATING

Sponsor: Hertneky Vision Care Center, Brush

SENIOR GRAND CHAMPION CAKE DECORATING

Sponsor: Safeway, Fort Morgan

WILTON BEST OF SHOW AWARD

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