

GUIDELINES FOR 4-H CAKE DECORATING PROJECT INGHAM COUNTY

First year cake decorators should learn the following skills (all of these skills need not be used in decorating the cake they exhibit at the Fair, but the 4H'ers should at least be introduced to these skills):

- Proper use of color (blending and design)
- How to make frostings (royal nd butter cream)
- How to put frosting on smoothly
- How to make simple borders (shells, stars) uniform and even
- Proper pressure control
- How to do writing
- How to make a couple of different simple flowers and leaves

First year members should be exposed to both royal icing and butter cream frosting.

Numerous other techniques can be taught but first year members should be taught the above as a minimum.

First year members will not be allowed to display a tier cake for the Fair.

Second year:

- How to make daisies and roses
- Learn to use new tips
- Increase knowledge and skill in border work

The smoothness of cakes is especially important by the time the second year in the project is reached.

Second year (and above) members should use a higher degree of difficulty in decorating cakes than just stars. Cakes using only star tips will not be allowed as Fair exhibits beyond the second year in the project.

—

Third year:

Increase knowledge of new methods and techniques Build new and advanced flowers More difficult borders

It is recommended that younger members at this level still stay with a

single layer; older members may attempt simple tier cakes.

At the fourth year level, members may show advanced single layer cakes, tier cakes and wedding cakes.

Here are a few suggestions for the types of things that judges might look for in cake decorating evaluation:

- Smoothing out the cake before decorating
- Graduated edgings (on tier cakes, where appropriate)
- The cake board - there should be a 2-inch margin between cake and edge; the board should be neatly covered. Experience has shown that covering the board with freezer paper helps control the tendency of the cake to slide. Doilies placed under the edge of the cake provide a nice presentation, but be aware that doilies can and do catch and dislodge delicate edgings. We emphasize that these are only suggestions for the cake board - judging is done on the overall impression.
- Either royal or butter cream frosting is acceptable for the cake exhibited at the Fair, although royal icing holds up much better and has the advantage that it can be worked on ahead of time - we strongly recommend using royal icing!
- The "heaviness" of a decorated cake's design should be at the bottom (i.e., larger flowers and borders should be placed lower, and smaller ones at the top). Keep "eye appeal" in mind in determining the size of flowers, writing, etc.
- In most cases, flowers should have leaves; white leaves are acceptable.
- The use of plastic or artificial materials in decorating a cake is not recommended except for the top ornament and/or the separator in tiered cakes; keep these accessories to a minimum when using them to complement original designs. They are not to distract from the display of decorating skills in an exhibit.
- In selecting colors, keep in mind that the cake should be appetizing and should have eye appeal. Colors should be tastefully coordinated and blended.
- Conference judging will be available - if members choose not to talk to the judge, they should put some effort into attaching a written note that includes information on the tips they used, what they have learned (new), any problems/frustrations confronted in doing the cake, what they would do differently if they did the cake again, and how

many cakes they have done. This written "report" is what the judge will consider when evaluating the learning that has taken place - members should not shortchange themselves in providing information!

- Leaders should strongly encourage members' originality at all stages in the cake decorating project - making simple changes from illustrations, examples or photographs are considered as indicating originality.

AS IN ANY 4H PROJECT, THE EMPHASIS IN CAKE DECORATING PROJECTS SHOULD BE ON LEARNING AND BENEFIT TO THE 4H'ER - NOT ON WINNING RIBBONS AND PREMIUMS.

Revised 3/94