

4-H CAKE AND DESSERT DECORATING GUIDELINES

The following are guidelines and suggestions for participating and providing learning experiences in the cake decorating project area.

GENERAL SUGGESTIONS AND GUIDELINES FOR PARTICIPATING:

1. Starting age is at leader's discretion.
2. Members and their parents understand the cost involved for this project, the equipment necessary for cake decorating, and the time involved in learning skills of cake decorating.
3. Participant is willing to provide the materials and equipment necessary for this project.
4. Participant is willing to develop basic skills taught in project well before proceeding to new and more difficult skills thus member is proceeding on his/her own level.
5. Participant is able to prepare and bake a cake or dessert for decorating.

For fair: exhibitors should bring 1 fully baked and decorated cake or a platter of decorated desserts.

EXPERIENCE GUIDELINES

Basic Skills

1. Learn to prepare frosting.
2. Decorate cookies.
3. Learn to make and use parchment paper decorating cones.
4. Learn to level and put together a layer cake or dessert.
5. Begin to learn smoothing techniques.
6. Learn basic decorating tubes and proper application:
 - a. Star tubes
 - b. Writing tubes
 - c. Leaf tubes
 - d. Drop flower tubes
 - e. Learn to make basic sugar moldings.
 - f. Learn to decorate a cake using the basic skills of cake decorating.

Intermediate Skills

1. Continue to improve present cake decorating skills.
2. Learn new and more advanced skills of dessert decorating in the following application:
 - a. More complex borders

- b. Advanced writing techniques
- c. Begin basic figure piping
- d. Begin basic nail flowers (daisies, chrysanthemums, etc.)
- e. More advanced sugar moldings (hollow bells, eggs, etc.).
- f. More advanced air brushing -- learn to cut basic stencils or do simple freehand pictures.
- g. Desserts should be smoothed with no crumbs by now. Try other smoothing techniques (paper toweling, hot water, etc.)
- h. Become familiar with different types of frostings and icings (chocolate, cream cheese, etc.)
- i. Learn to make and decorate cut cakes.
- j. Composition - learn what makes a dessert attractive and pleasing including harmony, color choices, types and placements of decorations. A good decorator learns early that less is more. Don't use every technique you have learned on a cake. Pick out one or two borders, flowers, etc. to use that works well together. Don't over decorate!

Advanced Skills:

1. Continue to improve present skills and develop new and more advanced skills.
2. Learn more complex nail flowers (roses, apple blossoms, violets, etc.)
3. Learn advanced figure piping.
4. Learn to make royal icing decorations.
5. Learn skills in color flow techniques.
6. Learn to make, assemble and decorate tiered (separated) cakes or desserts.
7. Learn to apply the skills of cake decorating to decorate other foods.