

## CAKE DECORATING UNITS 10-12

The Cake Decorating Units 10-12 are for members 14-18 years old. (SENIORS ONLY) Members will accomplish the following learning experiences:

### Unit 10

- Build on skills developed in previous units.
- Learn to use supports, separator plates and pillars while decorating cakes.
- Design and decorate a cake of three or more tiers or graduated sizes, developing an overall design which is attractive and tied together by color, line, and design.
- Use special tips for special purposes.
- Decorate a minimum of three cakes (or use cake forms) plus your exhibit cake for a total of 4. Each should be three or more tiers of graduated sizes. Two of the four cakes must be real cakes.
- Share talents acquired through demonstrations and exhibits.

### Unit 11

- Learn to mold and shape different edible materials.
- Collect information on different molding and shaping materials.
- Mold and shape at least three different edible materials (fondant, gum paste, molding chocolate, candy melts, etc.).
- Collect information on at least three different molding and shaping materials.
- Use decorator tips to achieve the natural likeness or effect desired in the molded or shaped item.
- Share talents acquired through demonstrations and exhibits.

### Unit 12

- Build on other 4-H cake decorating units.
- Plan, develop, and evaluate your own cake decorating project. It may include: designing original patterns for cakes, experimenting with different cake and frosting recipes and writing up the results; learning new skills such as filigree lace, curtaining, extensions, lambeth work, etc.; experimenting with adjustments for high altitudes; exploring moneymaking aspects of cake decorating; learning about international methods of cake decorating and exploring career possibilities in the cake decorating field.
- Share talents acquired through demonstrations and exhibits.

### Cake Requirements per Unit (be sure to check current State Fair Exhibit Requirements for additional requirements):

- Unit 10 - One decorated cake or cake form of three or more tiers of graduated sizes, using supports and separator plates. Pillars may be used, but not required. Border is required.
- Unit 11 - One molded or shaped object (may be on a decorated cake, a cake form or an independent display in a case no larger than 10 inches to protect the item from harm).
- Unit 12 - A detailed notebook describing your project including your goals, plans, accomplishments, and your evaluation of results. You may use pictures or any record you have kept to provide evidence of your accomplishments. Your main project exhibit is your notebook and will count for 75 percent of the judging. If an item was made as part of your project, a sample may be displayed as further evidence of the quality of your project. Displays must not require over 1' x1' exhibit area or consist of more than three items.

### Resources

Cake Decorating Manual Units 10-12 MG6427

Cake Decorating Tip Sheet

State Fair Exhibit Requirements