



# CAKE DECORATING TIP SHEET

## Literature Needed:

### Leader Literature:

- Leader's Guide -- All Units
- MG6421B Cake Decorating Manual Units 1-3 Jr./Int./Sr.
- MG6425 Cake Decorating Manual Units 4-6 Jr./Int./Sr.
- MG6426 Cake Decorating Manual Units 7-9 Int./Sr.
- MG6427 Cake Decorating Manual Units 10-12 SENIOR ONLY

### Member Literature:

- MG6421B Cake Decorating Manual Units 1-3 Jr./Int./Sr.
- MG6425 Cake Decorating Manual Units 4-6 Jr./Int./Sr.
- MG6426 Cake Decorating Manual Units 7-9 Int./Sr.
- MG6427 Cake Decorating Manual Units 10-12 SENIOR ONLY

Exhibit Requirements can be found at:

[http://www.colorado4h.org/project\\_resoures/StateFairExhibitReq.pdf](http://www.colorado4h.org/project_resoures/StateFairExhibitReq.pdf)

Score Sheets can be found at:

[http://www.colorado4h.org/events\\_opportunities/state\\_fair/score\\_sheet/index.php](http://www.colorado4h.org/events_opportunities/state_fair/score_sheet/index.php)

## Project Tips:

- Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1-1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material such as aluminum foil. If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.
- It is recommended that members learn the basic cake decorating skills included in Units 1-3 before taking any of the more advanced units. Youth may select the unit which includes the skills they wish to learn. Units 4-6 do not have to be taken in order as numbered and are for Jr./Int./Srs. Units 7-9 do not have to be taken in order as numbered and are for Ints./Srs. Units 10-12 are for Senior members ONLY.
- Real cakes are required for Units 1-6. Cake forms are preferred for Units 7-10, as they hold up better under state fair conditions.
- No non-edible material can be used in Units 1-6.
- Real cakes are required for all four required cakes and cupcakes batter in Units 1-6. At least 2 of the cakes need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with fondant.
- Units 1-3 in Cake Decorating should not use Royal Icing or Rolled Fondant as the base frosting. Fondant may be used only for decorations on cakes in Unit 1. No fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.
- A border is required at the base of the cake to give the cake a more finished appearance for all Units 1-12.
- Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.
- Unit 12 -- the notebook will be 75 percent of the judging score.
- Cakes will not be cut for judging.



# CAKE DECORATING TIP SHEET

Family Consumer  
Science Projects

## Project Tips (continued):

- Exhibits requiring over 2'x2' exhibit area must be approved by the superintendent prior to entry.
- One fourth of the top of cake should be visible to show smooth base in Unit 1.
- Definition of two-layered cake for Units 3, 7, 8 & 9 -- Two of the same sized cakes placed on top of each other.
- Don't forget to put a picture or drawing of the four required cakes that you decorated and your exhibit cake for a total of 5 in the e-record.
- Enter your exhibit in the county fair.
- Share the information learned in talks and demonstrations.

## Judging Criteria:

- Completeness of Cake Decorating e-record
- The judge looks at the overall attractiveness of your exhibit. This includes the cake and how the cake is displayed.
- Be sure to include in your e-record: demonstrations, talks, story, and pictures to help tell the story of your project.
- Neatness and legibility

## Resources

- There are many Cake Decorating books available through craft stores and your Extension office may know of other places.
- The Internet has websites and youTube videos that can help you with your project.
- Pinterest is another place to look for cake decorating ideas.

