

## St. Joseph County 4-H Cake Decorating Guidelines



- 1. Exhibitors must exhibit in a different class each year.
- 2. First year members 12 years old or older by January 1 of current project year must start at level 5.
- 3. All cake decorating must be exhibited uncovered.
- 4. Exhibit must include a **Cake Decorating Project notebook** (plastic or 3-ring) containing work plans, recipes, pictures, new decorating ideas, and techniques learned. Member must indicate starting point of new information each year.
- <u>Cake Decorating Level 1 (8 yrs. old)</u> 8" cake board covered with aluminum foil, un-iced. Decorate with border and own design. No writing. No plastic decorations allowed. Display on 10" doily-covered cake board.
- <u>Cake Decorating Level 2 (9 yrs. old)</u> 8" cake board covered with aluminum foil, iced. Decorate with border and own design. No plastic decorations allowed. Display on 10" doily-covered cake board.
- <u>Cake Decorating Level 3 (10 yrs. old)</u> 8" cake board covered with aluminum foil, iced. Decorate with one word, border, and own design. No plastic decorations allowed. Display on 10" doily-covered cake board.
- <u>Cake Decorating Level 4 (11 yrs. old)</u> 8" cake board covered with aluminum foil, iced. Decorate with one word, border, and own design. Simple sugar mold is optional. No plastic decorations allowed. Display on 10" doily-covered cake board.
- <u>Cake Decorating Level 5 (12 yrs. old and all first-year exhibitors 12 yrs. old and older)</u> 8" cake board covered with aluminum foil, iced. Decorate with animal, theme or character using a minimum of a star tip and a writing tip. Display on 10" doily-covered cake board.
- <u>Cake Decorating Level 6</u> Decorated, shaped cake dummy (square, rectangle, star, heart, any theme i.e. anniversary, birthday special occasion, etc. <u>NO ROUND</u>). Cake dummy must be made of Styrofoam. No plastic decorations allowed.
- <u>Cake Decorating Level 7</u> 10" round or square cake dummy displayed on 12" doily-covered cake board. Cake dummy must be a minimum of 3" thick. Decorate showing the four basic decorating techniques (border, leaf, flower, and writing). Sides must be decorated. No plastic decorations allowed.
- <u>Cake Decorating Level 8</u> Simple two-tiered cake. No separation between tiers. Minimum base size of 10". Any theme. Top ornament optional. Plastic figures/ornaments may be used on top only to carry out the theme.
- <u>Cake Decorating Level 9</u> Decorated, three-tiered wedding cake. Minimum 12" base. Must separate at least one tier. Member must construct top ornament. Materials for top may be purchased (figures, ribbon, etc.) or made by exhibitor (sugar bells, flowers, etc.). Plastic decorations permitted.
- <u>Cake Decorating Level 10</u> Wedding cake, own design. Cake design must be included in notebook. No Kolor-Flo fountain. May use stairs.
- <u>Cake Decorating Level 11</u> Wedding cake in foreign technique. Notebook must include steps used in decorating cake.
- <u>Cake Decorating Level 12</u> At least two-tier cake may be separated or stacked (i.e. mix shapes). Add on own design of royal icing, fondant, gum paste, homemade candy, airbrush, piping gel, rice paper. Use of one manufactured accessory permitted. Notebook must include steps used to make own design.