



# CAKE DECORATING

## Unit 4-6

### Project Overview

This project expands on skills learned in Units 1-3 to make creative cakes, including character cakes, cut out cakes, and cupcakes. The skills learned in Units 2-3 will be used in these three units.

### Key Learning Topics

- Learn to use a character pan and develop skills in using tips recommended for the cake selected.
- Learn to bake cupcakes that are uniform in size and suitable for decorating.
- Learn to cut up flat cakes and put them together to form different shapes.

### Expanding the Project

- Give a demonstration at a club meeting
- FCS Skill A Thon Contest
- FCS Bowl
- Favorite Foods
- State 4-H Food Challenge
- Plan a community service project related to decorating cakes.

### Resources

- Cake Decorating 1-3 R-2016
- Cake Decorating 4-6 N-2016
- Food Project Record Sheet 300.A-20 (R-18)

### Exhibit Guidelines

- All entries must be real cakes (no forms or foam) and will be cut and tasted for judging.
- Cake recipes utilizing alcohol are ineligible.
- One decorated character cake which resembles the shape of a character or object made without cutting.
- Three (3) decorated cupcakes of a similar design or theme.
- Character or design using a single layer of cupcakes on one cake board no larger than 9"x13"
- One decorated cut-up cake using three different types of tips frosting, edible materials – including royal icing and fondant are allowed (internal non-edible supports allowed, but must not show.)

### Targeting Life Skills:

- Wise use of resources
- Planning and organizing
- Goal setting
- Critical thinking
- Problem solving
- Decision Making
- Healthy Lifestyle Choices
- Self-esteem

