



CAKE DECORATING

Unit 7-9

Exhibit Guidelines

Project Overview

Units 7-9 are for members 11-18 years old. The skills used in these units are more advanced. It is recommended that members take units 2 or 3 before advancing to these units. This project expands on skills learned in the earlier units to make leaves and flowers for sprays and borders as well as decorating with fondant.

Key Learning Topics

- Develop skills in making different leaves, drop or flat surface flowers, flowers made on a flat flower nail, borders and side trims.
- Decorate a cake using fondant.
- Develop skills in making flowers on a lily nail.

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
- Cake Decorating 7-9 N-2016
- Food Project Record Sheet 300.A-20 (R-18)

- 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 two-layer 8", 9" or 10" cake using a minimum of one flat surface flower, one flower made on a flat flower nail, one border and one side trim.
- One decorated two-layer 8", 9" or 10" round or square cake using fondant and gum paste decorations as well as any skills from Units 3-7.
- One decorated two layer 8", 9" or 10" cake using string work and flower(s) made on a lily flower nail and border.



Targeting Life Skills:

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

