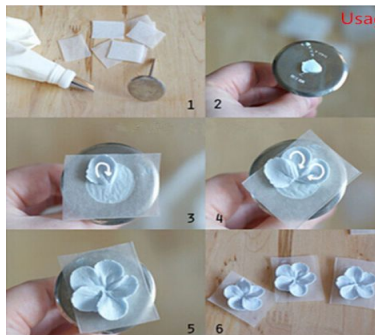


**4-H Cake Decorating Units 7-9 – Greentop**

**400.E-89(R-18)**



**Resources:**

- Cake Decorating Units 7-9 Project Book – 100.E-89
- Foods Record Sheet 300.A-20 (R-18)

**4-H Members Should:**

- Attend 4-H Club meetings and cake decorating project meetings as scheduled.
- Give a demonstration to your club teaching others about decorating cakes.
- Keep a record of cakes and frostings made and experiments and activities conducted.
- Have photographs taken of you baking at home or at project meetings. These can be used in your record book at the end of the year.
- Consider participating in county, district or state 4-H contests with a home economics presentation on decorating cakes.
- Plan a community service project related to decorating cakes.
- Exhibit your cakes at your county fair or achievement day.
- Submit a State 4-H Record Book application and portfolio highlighting your project work in cake decorating projects. Winners receive a trip to National 4-H Congress.
- Compile and submit a county 4-H record book, including the cake decorating project record form.

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.

**Learning Experiences:**

- Unit 7
  - Develop skills in making different leaves, drop or flat surface flowers, flowers made on a flat flower nail, borders and side trims.
- Unit 8
  - Decorate a cake using fondant.
- Unit 9
  - Develop skills in making flowers on a lily nail.

Porter, 2001