

Cake Decorating Contest Guidelines

Unit 1	<p>Plan design to allow a portion of the smooth base frosting to be visible for judging</p> <p>Assemble materials</p> <p>Prepare single layer cake</p> <p>Crumb frost cake, if desired</p> <p>Mix and color frosting</p>	<p><u>30 minutes allowed</u></p> <p>Frost cake (must be applied as part of the contest)</p> <p>Apply design using edible materials (no tubes)</p> <p>Clean up area</p>
Unit 2	<p>Plan design</p> <p>Prepare a real character cake (no cake forms)</p> <p>Assemble materials</p> <p>Mix and color frosting</p> <p>Fill bags</p>	<p><u>1 hour allowed</u></p> <p>Decorate character cake using tubes or a combination of tubes and edible materials (no artificial ornamentation)</p> <p>Clean up area</p>
Unit 3	<p>Plan design</p> <p>Assemble materials</p> <p>Prepare double-layer cake or cake form of any shape</p> <p>Crumb frost cake, if desired</p> <p>Mix and color frosting</p> <p>Fill bags</p>	<p><u>1 hour allowed</u></p> <p>Frost cake (must be applied as part of the contest)</p> <p>Decorate cake using:</p> <ul style="list-style-type: none"> •Leaf tube •Star tube •Writing tube •Two other tubes of your choice (optional) <p>Flowers are optional but, if used, must be drop flowers made directly on the cake as part of the contest</p> <p>Clean up area</p>
Unit 4	<p>Plan design and prepare cutting diagram</p> <p>Assemble materials</p> <p>Prepare a <i>real</i> cake of any size or shape</p> <p>Cut, assemble and crumb frost, if desired</p> <p>Mix and color frosting</p> <p>Fill bags</p>	<p><u>1 hour allowed</u></p> <p>Frost cake (must be applied as part of the contest)</p> <p>Decorate cake with 3 or more decorator tubes OR a combination of edible materials and at least 3 decorator tubes (no artificial ornamentation)</p> <p>Display diagram for judging</p> <p>Clean up area</p>
Unit 5	<p>Plan design</p> <p>Assemble materials</p> <p>Prepare a double-layer 8-, 9-, or 10" cake or cake form</p> <p>Crumb frost cake, if desired</p> <p>Mix and color frosting</p> <p>Fill bags</p> <p>Make flowers which need to be set</p>	<p><u>1 hour allowed</u></p> <p>Frost cake (must be applied as part of the contest)</p> <p>Decorate cake using at least:</p> <ul style="list-style-type: none"> •One flat surface flower •One flower made on a flat flower nail (artificial stamens may be used) •One border •One side trim <p>Demonstrate making one flat surface flower or one flower made on a flat flower nail to the judge</p> <p>Clean up area</p>
Unit 6	<p>Plan design</p> <p>Assemble materials</p> <p>Prepare a double-layer 8-, 9-, or 10" cake or cake form</p> <p>Frost and mark cake, if desired</p> <p>Mix and color frosting</p> <p>Fill bags</p> <p>Make flowers which need to set</p>	<p><u>1 hour allowed</u></p> <p>Frost cake (if not done in advance)</p> <p>Decorate cake using at least:</p> <ul style="list-style-type: none"> •Flower made on a lily nail •Side trim incorporating stringwork (artificial stamens, leaves, wire stems, floral tape and tulle may be used) <p>Demonstrate making one flower on a lily nail</p> <p>Demonstrate writing (if not on cake)</p> <p>Clean up area</p>
Unit 7	<p>Plan design</p> <p>Assemble materials</p> <p>Prepare a two or three tier cake or cake form of any shape in graduated sizes</p> <p>Frost and mark cake, if desired</p> <p>Put supports in place, if desired</p> <p>Mix and color frosting</p> <p>Fill bags</p> <p>Make flowers and decorations that need to be set</p>	<p><u>1 ½ hours allowed</u></p> <p>Frost cake and place supports (if not done in advance)</p> <p>Decorate cake using at least:</p> <ul style="list-style-type: none"> •Supports and separator plates •Pillars (optional) •Flowers, borders, side trims, as desired (artificial stamens, leaves, wire stems, floral tape, special occasion ornaments, tulle and filler flowers may be used) <p>Assemble cake</p> <p>Clean up area</p>
Unit 8	<p>Plan design</p> <p>Assemble materials</p> <p>Prepare molded item or cake on which molded item will be used</p> <p>Frost cake, if using cake, (if desired)</p> <p>Mix and color frosting</p> <p>Make flowers which need to be set</p> <p>Be prepared to answer questions about the molded item</p>	<p><u>1 hour allowed</u></p> <p>Frost cake, if used, and if not frosted in advance</p> <p>Apply decoration to molded item, or decorate cake using at least:</p> <ul style="list-style-type: none"> •A molded item •Flowers, borders, side trims, as desired <p>Demonstrate shaping of molded material, if possible</p> <p>Show molds used</p> <p>Clean up area</p>