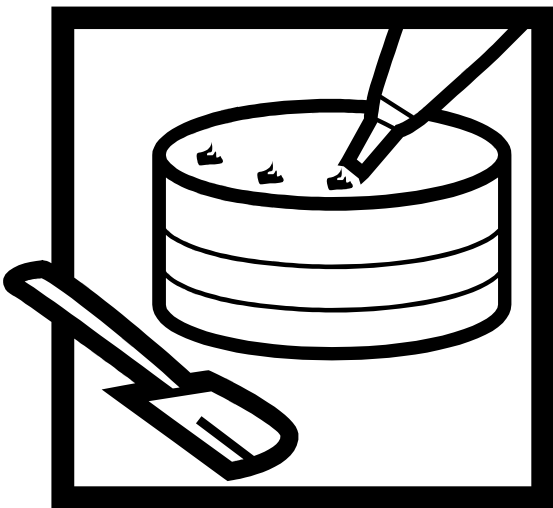


Colorado
State
University

Extension



Guide for 4-H Cake Decorating Judges



4-H Cake Decorating Standards

Cake Board

- The cake should be presented in an attractive manner.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½" on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.
- Thickness of the cake board should be in keeping with the weight of the cake. It should be strong enough so it doesn't "give" when the cake is lifted, allowing the icing to crack.
- Board should be clean and free from soil, crumbs, excess frosting and decorations.

Cake

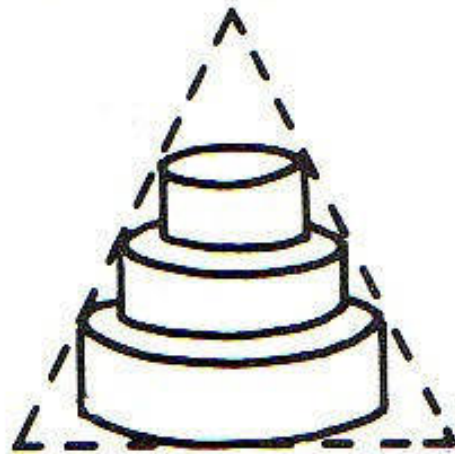
- All cakes must be baked and decorated by the 4-H member
- Real cakes are required for Units 1-6. Cake forms are preferred for

Units 7-10, as they hold up better under fair conditions.

- The cake should be level on top with good straight sides.
- Cake should be uniform in size

Stacked and Tiered Cakes

- The cake should be level.
- The cake should be in proportion, graduating sizes as you go up...all layers should fit within a triangular shape drawn from the edges of the bottom layer to the edges of the top layer and extended until the two sides meet.
- Dowel or other means of support are necessary to support the tiered cakes -- each cake, as it is stacked (be it one tier, two or more tiers on the top of the base cake) will require necessary support.
- A unified design marrying all colors and areas of the cake to a well balanced look!



Problems with Cakes

Sometimes, members have a difficult time baking cakes and they don't understand why their cake fell, is uneven or undersized. Some possible causes of cake failure include, but are not limited to:

- Cake was not adjusted for high altitude. If the member is using a cake mix, suggestions are provided on the box for altitude adjustment. If making a cake from scratch, following are tips for altitude adjustments...
- Fallen cakes
Too much shortening, sugar, soda or baking powder

Skipped ingredients
Cake baked too slowly

- Undersized cakes
Too little baking powder, cake over mixed, cake baked in too large of a pan or in too hot of an oven
- Uneven cake
Uneven oven heat, uneven oven, uneven pan
Batter too stiff, uneven in pan
- Humped cake
Too much flour
Too, hot an oven when starting to bake

Adjustment	3000 feet	5000 feet	7000 feet
Reduce baking Powder - for each tsp. decrease...	1/8 tsp.	1/8 to 1/4 tsp	1/4 tsp.
Reduce sugar – for each cup decrease...	0 to 1 Tbsp.	0 to 2 Tbsp.	1 to 3 Tbsp.
Increase liquid – for each cup add	1 to 2 Tbsp.	2 to 4 Tbsp.	3 to 4 Tbsp.

Frosting and Icing

Frosting and Icing are terms that are used interchangeably in the 4-H manuals. However, some authors define frosting as the overall covering for the cake and icing as the material from which decorative designs are created.

Thinnest – used for crumb frosting

Thin – used for leaves and writing

Medium – used for borders

Stiffer – used for Flowers

- The frosting on the cake should be smooth and flawless, as much as possible. It should be applied evenly and neatly
- Free from drying cracks
- Free of lumps
- There should be no cake or dummy showing through
- No cake crumbs should show in icing
- Units 1 to 4 should not use Royal Icing or Rolled Fondant as a base frosting.
- Frosting, if colored, should be free from color specks or streaks
- All surfaces of the cake should be covered
- If there are seams, they are joined smoothly with no joining materials showing

Frosting Characteristics

Buttercream Icing

- Thin to stiff consistency depending on the amount of corn syrup or sugar added (sugar stiffens)
- Best used for icing cakes smooth, borders, and writing. Most decorations including roses, drop flowers, seat peas and figure piping
- Texture smooth and flawless
- Not sugary or fatty
- No air bubbles, water spots or streaks
- Stays soft, doesn't harden

Royal Icing

- Thin to stiff consistency, depending on the amount of water added
- Best used for flower making, figure piping, making flowers on wires. Also used for decorating gingerbread houses.
- Light and smooth
- No air bubbles, knife or sanding marks
- Snowy white, unless colored
- Dries candy hard for lasting decorations

Rolled Fondant Icing

- Dough-like consistency that is rolled out before it is applied to cake. Stays semi-soft on cakes
- Best used for any firm textured cake, pound cake or fruitcake. Also used for cutting, molding and modeling decoration.
- Should not appear dry, usually a matte finish
- Smooth, free of air bubbles, pin pricks, bumps, hollows or finger marks, cracks, wrinkles or tears
- Snowy white, unless colored
- A shine is acceptable, but should have a greasy appearance
- Fondant should be trimmed to exact size of cake or board, never too short or patched

Design

Cake decorating is an art. Consider the top of the cake as a piece of paper on which a picture has been drawn. The cake should be attractive and pleasing to the eye.

- The design should be suitable for the size and shape of the cake
- The size of the design is in proportion to the size of the cake
- It can be seen well from the viewing area
- Colors on the cake go well together and bring out the details of the design
- Trim around the cake is spaced evenly
- Good execution is shown (even pressure and well formed)

- Design is appropriate for the age of the member
- The design incorporates the requirements of the unit
- Attention is given to the use of decorative materials – they follow the unit requirements and only use the materials allowed for the unit.

Flowers

- Petals should be as fine and life like as possible
- Colors should be selected carefully, making sure each one blends with the other
- All colors should harmonize
- Extreme care should be taken to shade the colors and not streak them
- Coloring should be close to the natural flower as possible or in keeping with the design and creativity of the spray
- The shape of the flower should be as close as possible to the actual flower and when the design dictates, as near to life size as possible
- Icing used in joining petals or attaching flowers to cake should not be visible
- No uncovered wire should be visible
- No holes where wires are inserted should be visible

Icing Flowers

- Buttercream or Royal icing
 - Petals should have a definite shape with the proper form
 - There should be the correct number of petals for the flower
 - They should have appropriate stems, stamens and calyxes

Molded Flowers

The media used for molding are extensive. Gum paste, pastillage, marzipan, modeling chocolate, fondant and gumdrops are a few of the media, which might be used in flower molding. If cornstarch or confectioner's sugar is used in molding, it should be brushed away and not be visible anywhere.

- Gum Paste – is used for single shapes that can be modeled quickly, example small animals on a log cake. It may also be used to form beautiful, life-like natural flowers
- Pastillage – a mixture of royal icing and powdered gum tragacanth, is used for modeling where strength is required, for instance, for houses, etc. Pastillage sets firmly in most weather and dries very rapidly.
- Marzipan – can be made from ground almonds, almond meal (a mixture of sweet and bitter almonds) or marzipan meal (ground peach kernels). Marzipan or almond paste is used as an undercoating on a fondant covered cake...
 - To give a smooth finish to the cake
 - To prevent oils and discoloration from the fruits in the cake seeping through the fondant covering
 - To add extra flavor
 Marzipan also may be used as a modeling medium. One usually sees this medium in small fruits and vegetables. Check for greasy appearance from over handling or cracking from modeling when material is too dry.
- Fondant – may be used as the finishing coat of a cake or for floral and figure modeling

Wiring of flowers

- Wire, if covered, must be neat and smooth
- Wire hidden as much as possible in the formation of a flower, bouquet or flower arrangement

Stamens

- The medium used can be purchased artificial stamens

or constructed of other materials for a realistic look

Flower petals

- Should be smooth, without drying cracks or dried ragged edges visible
- Thickness of the petals should be as close as possible to the actual flower. Strive for thin, delicate petals

The Calyx

- Neat and as true to nature as possible in shape and color

Molded Figures

- Marzipan, gum paste and thickened Buttercream are a few media that may be used for molded figures
- Figures should be in proportion, example: arms and legs in proportion to the torso
- Figures should be life like in appearance and coloring
- When different figures are used together, they should be in proportion to each other
- No drying cracks should show in the clothing or figures
- Seams should be joined smoothly together
- Glue holding arms or joining seams, etc. should not be visible

Leaves

- The proper leaf should correspond to the flower. Example, a rose leaf with a rose
- The coloring should be as natural as possible. Example, a gum paste rose leaf has a darker green top with a lighter green back
- Care should be taken that the proper size leaf is used for each flower
- Follow nature as closely as possible as to the placement of the leaves, in keeping with the design created. Example, rose leaves should not be attached to the main stem, but come from a secondary stem
- Leaves may, however, be used as fillers in an arrangement

Arrangement, Corsages, Bouquets

- Where a flower, bouquet, or arrangement of flowers is used, design and composition should be considered
- The balance of the design must be good
- The size and placement should complement the cake
- Flowers should be in proportion to each other with a featured flower and graded sizes
- Small flowers used as filler flowers should not be overused or take predominance over primary flowers
- Not too many varieties of flowers should be used; use those which complement each other
- Filler flowers should be grouped with an odd number to a stem or bunch, usually they should be of a smaller variety than the primary flower. Real or artificial filler flowers such as preserved baby's breath, etc. are permissible.
- The final arrangement should not overpower the cake

Ribbons

- Ribbons should blend into the spray, and not be too long or overcrowded
- The color of the ribbon should blend with the overall design
- Flowers are primary to the arrangement, the loops of ribbon are fillers

Borders

- Borders act as a frame for the finished work of art. Just as one wouldn't hang a painting without a frame, neither is a cake complete without borders; preferably top and bottom borders should be used
- Borders should be spaced evenly around the cake and should show balance
- A controlled pressure should be evident, no matter which tube or decorating technique is used
- The variety of possible borders is endless...many different tips are used in making borders.
- Borders may be applied in the same color as the overall frosting, in a contrasting color or a combination of colors

- A border should never be allowed to detract from the decorations on the cake.
- Most all cakes are enhanced by both top and bottom borders; they can be the same size or the bottom can be larger than the top border; the borders should follow through the theme of the cake and enhance rather than detract from the overall "picture"
- As in all decorating techniques, creativity and originality should be encouraged

Writing

- Pressure should be consistent so lines are smooth and even
- Style and size of writing should enhance the overall design
- Color should be compatible with the total design

Sugar Molds

- Maintain a smooth, molded shape
- Size and shape fit into overall design
- Color is consistent throughout, and compatible with total design

Filigree, line and string work

- The design should be well-balanced to suit the size and shape of the cake
- Piping should be fine, neat and delicate with no air bubbles showing
- Joined to cake cleanly and neatly
- Joining should be blended in and not visible
- Lines should be clean and even
- There should be no icing points
- Edges should be well-finished and dainty
- Lace points should be even in size and should match or complement other filigree pieces used in the design
- String work should be uniform in size
- Side filigree pieces should not extend beyond the boards...the base board should be greater in size than the cake diameter plus the extension (see illustration under extensions)

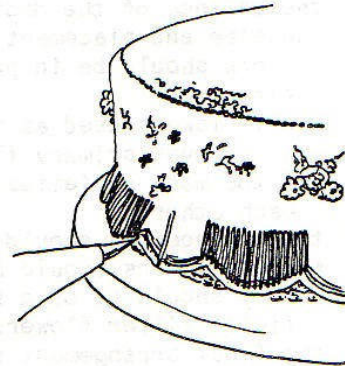
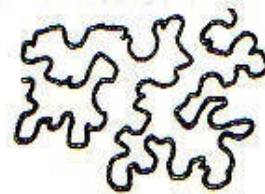
Lace

- Finely piped

- Careful piping with neat joins and not point visible
- Neatly attached to cake with no visible blobs of icing
- Lace pieces range in size from small, dainty points to large wing pieces

Carnelli

- Should be piped with a fine writing tip in a continuous movement of small u's, m's, r's or s's
- Lines should not cross over or show a definite pattern. See example

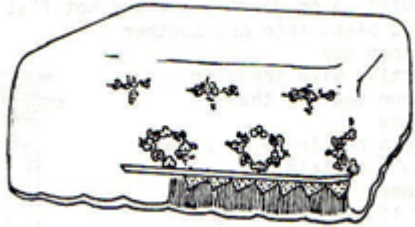


Extension - - curtaining

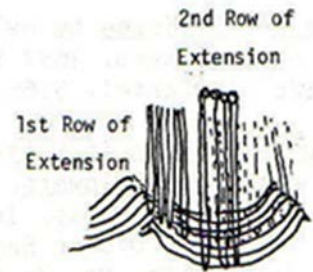
By definition, an extension is an enlargement of an additional part. Hence, the lines built out from the base of the cake or base structure.

Example:

Curtaining is the lines piped from the cake to the edge of the extensions.



- Correctly placed - - if forming a skirt at the base, you should not be able to see any cake underneath, but it does not touch the board *(this prevents cracking in transportation)
- Correct distance - - not protruding too far from the cake
- Even and exact

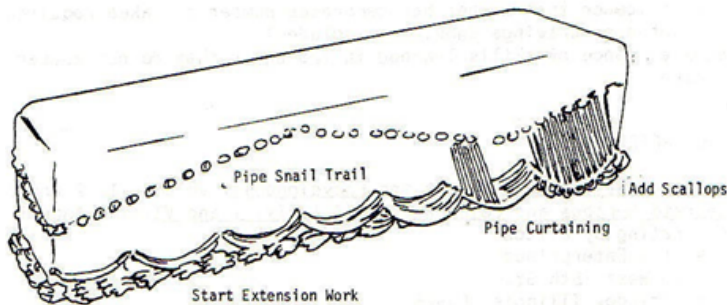


Double Extension

- The first row of curtaining is completed over the extension lines
- A second layer of extension lines (2 or 3 rows) is added and another layer of bridge lines is piped from the cake to the extra extension

Curtaining lines

- Piping must be fine
- Uniform tension - - no droops or sags
- Even spacing - - ideally no more than the thickness of a piped line between
- Lines straight - - not leaning one way or the other
- Neat finish - - Top and bottom
- Extra finish added to top and bottom should blend into design, not just cover up rough ends
- Over piping dainty, neat and even



Unit 1 – 4-H Cake Decorating Judging Standards and Unit Requirements



Exhibit—Edible Cake

- One decorated single layer cake using no decorator tips (only edible materials such as candies, pretzels and coconut should be used to create a design.). A portion of the smooth base frosting should be visible.
- Bottom border is required.
- Completed Cake Decorating e-Record.
- Project will be evaluated on the quality of the information completed in the e-record (25%) and quality of the exhibit (75%).

Cake

- Cake must be baked by the exhibitor. A real cake must be used in this unit. This should be mentioned in the record book and/or in interview judging.
- The cake should be an 8 - 9 inch round or square cake, or a 9 x 13-inch oblong cake. Cake should be uniform in shape and thickness. No character pans or cut-up cakes in this unit.
- Only edible materials can be used for decorating (candies, pretzels, coconut, etc.).
- The cake should be placed on 2 firm cake cardboards, which will not sag with the weight of the cake.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½ "on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.

- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.

Frosting

- A portion of smooth, base frosting must be visible for judging. Buttercream icing is preferred for this unit.
- Base frosting should be smooth and uniform. Should be applied evenly and neatly.
- The frosting should be attractive, provide a good base for the edible materials used to make a design on the cake, and may use colors that enhance the design.
- Fondant may be used for decorations only on the cake.
- No royal icing can be used as icing or decorations on the cake.

Design

- The color and design should be well balanced and pleasing to the eye.
- No decorator tips are allowed in this unit.
- The design should have a focal point and should not be over 1/3 of the top of the cake. Arrangement size in proportion to the cake. Arrangement in good taste.
- No one ornamentation should be more than 1/3 the size of the top surface of the cake. (Example: sugar molds, or flowers cut from edible materials.)
- The design may be applied with any edible item (including colored sugar, coconut, candies, pretzels, pasta, licorice, and gummies, etc.) Spacing appropriate and / or even. Borders are spaced evenly. Colors go well together.
- Non-edible items (plastic, paper, and toothpicks) may NOT be used on the cake. Everything is edible.

Unit 2 – 4-H Cake Decorating Judging Standards and Unit Requirements



Exhibit---Single Layered Cake

- One decorated single layered real cake (8" or 9" round or square or 9"x 13") using a leaf tip, star tip and writing tip.
- Do not use flowers made on a flower nail or materials other than frosting in decorations.
- No Cake form can be used.
- No fondant or royal icing may be used as icing or decorations on the cake.
- Bottom border is required
- Project will be evaluated on the quality of information completed in the e-record (25%) and quality of the exhibit (75%).
- Completed Cake Decorating e-Record.

The Cake

- The cake must be baked by the exhibitor. This should be mentioned in the record book and/or in interview judging.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½ "on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.

Frosting

- The base frosting should be smooth and uniform.
- The frosting should be attractive, provide a good base for decorations and use colors that enhance the design.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy.
- No bleeding between colors

Design

- Decorations covering each area of the cake should be uniform in size and evenly spaced. All areas covered. Design suitable for cake.
- The cake should be attractively designed in color and well planned in the use of tips (icing tips).
- Colors should not "bleed" into each other. Colors compatible and go well together.
- Do not use flowers made on a flower nail or materials other than frosting in decorations.
- No fondant or royal icing may be used as icing or decorations on the cake.
- The use of three tips is required. These must be: Writing tip, leaf tip, star tip.
- Only icing should be used in decorating the cake.

Unit 3 – 4-H Cake Decorating Judging Standards and Unit Requirements

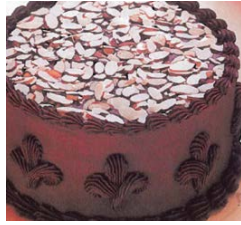


Exhibit---Two-Layered Cake

- One 8", 9", or 10" decorated two-layer (layers of the same size) cake using three to five different types of tips in decorating. You must use the writing, star and leaf tips, but may also use other tips, if you choose.
- Side border and figure piping are required on the cake.
- Spatula and brush stripping are optional.
- Bottom border is required.
- Do not use flowers made on a flower nail or materials other than icing.
- No fondant or royal icing may be used as icing or decorations on the cake.
- Project will be evaluated on the quality of the information completed in the e-record (25%) and quality of the exhibit (75%).
- Completed Cake Decorating e-Record.

Cake

- Cake or artificial cake form may be used (two-layer cake size)
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½" on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be

covered in food quality plastic wrap.

Frosting

- The base frosting should be smooth and uniform.
- The frosting should be attractive, provide a good base for decorations and use colors that enhance the design.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy
- No bleed between colors

Design

- The cake should be attractively designed in color and well planned in the use of tips (icing tips).
- Spatula and brush stripping methods are optional.
- Colors should not "bleed" into each other. Colors compatible and go well together.
- Do not use flowers made on a flower nail or materials other than frosting in decorations.
- No fondant or royal icing may be used as icing or decorations on the cake.
- Design must be applied using the writing, star and leaf tips. Other tips may be used.
- Design must also include a side border and figure piping.
- Spatula and brush striping are optional.

Unit 4 – 4-H Cake Decorating Judging Standards and Unit Requirements

Exhibit—Character Cake

- One decorated character cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape.)
- Three-dimensional cakes are acceptable.
- Cake is to be primarily decorated with the star tip and use other tips appropriate to the design.
- Bottom border is required.
- Project will be evaluated on the quality of the information completed in the e-record (25%) and quality of the exhibit (75%).
- Completed Cake Decorating e-Record.

Cake

- The cake must be baked by the exhibitor. This should be mentioned in the record book and / or in the interview judging.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½ "on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.

- All areas should be covered with icing or edible materials with no cake showing through.
- There should be no crumbs showing through the frosting.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy.
- No bleed between colors
- All surfaces must be covered

Design

- Color and design should be well-balanced and pleasing to the eye.
- The design should be applied using primarily the star tip. Other tips can be used if appropriate for the design.
- Only edible items may be used on the cake.



Frosting

Unit 5 –4-H Cake Decorating Judging Standards and Unit Requirements

Exhibit---CupCakes

Themed Cupcakes

- A minimum of 3 and a maximum of 6 regular size (2 ¾") cupcakes in liners.
- Cupcakes should be decorated using frosting and edible materials.
- Fondant and royal icing can be used only for decorations.
- Cupcakes should be of a similar design or theme.
- Cupcakes should be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate that is labeled with the Exhibitor name and county.
- No non-edible materials are to be used.
- Project will be evaluated on the quality of the information completed in the e-record (25%) and quality of the exhibit (75%).
- Completed Cake Decorating e-Record.

Stacked Cupcakes

- Stacking Cupcakes: a minimum of 4 and a maximum of 8 cupcakes creating one design on them where cupcakes are stacked on top of each other and decorated.
- Cupcakes are decorated using frosting and edible materials.
- Fondant and royal icing can be used for decorations.

- Cupcakes (at least 2 and not more than 4 stacked cupcakes) should be secured to a sturdy board for display.
- Board size should be appropriate to design (use guideline for cakes).
- No non-edible materials can be used.
- Project will be evaluated on the quality of the information completed in the e-record (25%) and quality of the exhibit (75%).
- Completed Cake Decorating e-Records

Character Cupcakes

- A character design is created by grouping and decorating cupcakes using frosting and edible materials.
- Fondant and royal icing can be used only for decorations.
- Character cupcakes must be displayed on one cake board with a maximum size of 9" x 13".
- No non-edible materials can be used.
- Project will be evaluated on the quality of the information completed in the e-record (25%) and quality of the exhibit (75%).
- Completed Cake Decorating e-Records

Cupcakes

- Cupcakes must be baked by the exhibitor. This should be mentioned in the record book and/or in the interview judging.

- The board should be covered with greaseproof paper, foil (turn shiny side of aluminum foil down to enhance the design of the cake).
- Covering for cake board must be food safe.

Frosting

- Frosting should provide a good base for decorations and be smooth and uniform.
- Fondant and royal icing can be used only for decorations.

Design

- Design or theme is suitable for the shape of cupcakes
- Designs are in proportion to the size of the cupcakes.
- Design is arranged in good taste.
- Frosting and edible materials are used for decorating.
- No non-edible materials.



Unit 6 –Cake Decorating and Judging Standards and Unit Requirements

Exhibit—Cut-Up Cakes

- One decorated cut-up cake using three different decorator tips (not different sizes of the same tips.).
- Edible materials may be used to decorate the cake.
- Non-edible materials cannot be used to decorate the cake.
- Bottom border is required.
- Patterns or diagrams for all required cakes must be included in e-record.
- Project will be evaluated on the quality of the information completed in the e-record (25%) and quality of exhibit (75%).
- Completed Cake Decorating e-Record.

Cake

- Cupcakes must be baked by the exhibitor. This should be mentioned in the record book and/or in the interview judging.
- Level
- Cake board must be cut parallel to the shape of the cake and not exceed 2'x2' maximum limit.
- Non-edible internal supports are allowed but must not show.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½ "on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.

- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.

Frosting

- Applied evenly and neatly
- No crumbs showing through
- All areas covered with icing or edible materials
- Colors compatible and go well together

Design

- Design using all edible materials
- Three different types of tips must be used in the design.
- Cut pieces are attached well
- Design is well balanced and pleasing to the eye.



Unit 7 – 4-H Cake Decorating Judging Standards and Unit Requirements

Exhibit—Flat Surface and Nail Flowers Cake—Int. & Sr. Only

- One two-layer, 8, 9, or 10-inch cake or cake form using a minimum of: one flat surface flower, one flower made on a flat flower nail, one border and one side trim learned in this unit.
- No fondant is to be used.
- Bottom border is required.
- Project will be evaluated on the quality of information completed in the e-record (25%) and quality of exhibit (75%),

Cake

- Completed Cake Decorating e-Record.
- Cake or artificial cake form may be used.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½ "on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.
- Design should be suitable for the size and shape of the cake. It should show good use of color and a pleasing combination of decorations.
- Use only edible materials except stamens for the flowers. (Stamens may be purchased or hand made.)
- A minimum of one decoration from each of the following categories should be on the exhibit cake.

Flower Made on a Flat Surface such as:

Baby's breath	Lily of the valley
Bleeding heart	Half carnation
Rosebud	Sweet pea
Half rose	Hyacinth
Wild flower	

Flower Made on a Flat Flower Nail - - such as:

Rose	Apple blossom
Aster	Briar rose
Brown-eyed Susan	Chrysanthemum
Daffodil	Dahlia
Daisy	Dogwood
Forget-me-not	Jonquil
Narcissus	Pansy
Poppy	Sweet William
Violet	Wild Flower

Borders or Side Trims (do both) such as:

Shell	Reverse shell
Shell and flute	Ribbon
Fluted ribbon	Ribbon drape
Ribbon swag	Puff
Puff and flower	Puff and zig-zag
Ruffle	Rope
Fleur-de-lis	Dot and heart
Plum	"e" motion border
Garland	Zig-zag garland
Garland and ruffle	Rosette and star
Rosebud	Leaf
Reverse Scroll	Flower and vine
Scroll and Drop flower	
Leaf and drop flower	

Frosting

- There should be no crumbs showing through the frosting.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy
- No bleeding between colors
- Any base frosting showing should be smooth

Design

- Color and design should be well-balanced and pleasing to the eye
- Side trim spaced evenly
- Shows good execution, even pressure, well formed



Unit 8---Cake Decorating Judging Standards and Unit Requirements

Exhibit---Fondant—Int. & Sr. Only

- One decorated two layered cake or cake form 8, 9,10-inches round or square covered in fondant and decorated using skills learned in Units 3-7 and fondant and gum paste decorations.
- Bottom border is required.
- Project will be evaluated on the quality of information completed in the e-record (25%) and quality of exhibit (75%).
- Completed Cake Decorating e-record.

Cake

- Cake or artificial cake form may be used.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½ "on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.

Fondant

- Applied evenly and neatly
- Not cracks or flaws

Design

- Suitable for size and shape of cake
- Show good execution

- Colors compatible/go well together
- Writing well executed
- Arrangement in good taste



Unit 9 – 4-H Cake Decorating Judging Standards and Unit Requirements

Exhibit—Lily Nail Flower Cake –Int. & Sr. Only

- One two-layer, 8", 9", or 10" cake form or cake, using an example of string work and a flower made on a lily flower nail.
- Bottom border required.
- Project will be evaluated on the quality of information completed in the e-record (25%) and quality of exhibit (75%).
- Completed Cake Decorating e-Record.

The Cake

- Cake or artificial cake form may be used.
- The cake should be an 8 - 9 or 10 inch round. Cake should be uniform in shape and thickness.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½" on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.
- Design should be suitable for the size and shape of the cake. It should show good use of color and a pleasing combination of decorations.
- A minimum of one decoration from each of the following categories should be on the exhibit cake.

String Work

Flowers Made on a Lily Nail

Borders or side trims

Blue bell

Petunia

String and fluted ribbon

Easter lily

Shamrock

String and lace

Morning glory

Tiger lily

Writing

Other

- Artificial stamens for flowers, leaves, wire stems and floral tape may be used. All other cake decorations must be edible.
- Optional decorations, which may be used on the cake, include flowers and leaves hooked to a wire stem.

Frosting

- There should be no crumbs showing through the frosting.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy
- No bleed between colors
- Any base frosting showing should be smooth

Design

- Color and design should be well-balanced and pleasing to the eye.



Unit 10 – 4-H Cake Decorating Judging Standards and Unit Requirements

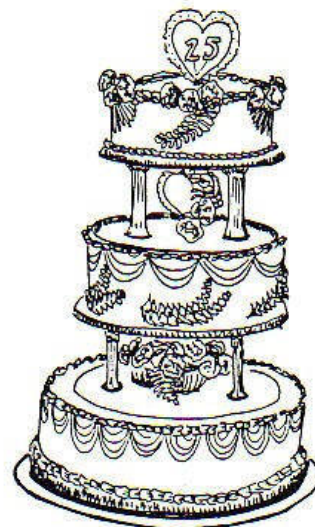
Exhibit—Tiered Cake—Seniors Only

- One decorated cake or cake form of three or more tiers of graduated sizes, using supports. Separator plates and pillars may be used, but are not required.
- Bottom border is required.
- Project will be evaluated on the quality of information completed in the e-record (25%) and quality of exhibit (75%).
- Completed Cake Decorating e-Record.

The Cake

- Real or artificial cake form may be used. Must have three or more tiers and use separator plates and supports. Pillars may be used but are not required.
- Cake should be placed on a firm base, which will not sag with the weight of the cake.
- The cake board should be firm, disposable surface, cut parallel to the shape of the cake and must be 1 ½" on each side from the base of the border, not the cake.
- The surface should be covered.
- Freezer paper is not advised because it absorbs grease.
- The cake board must be covered with a food safe material-such as aluminum foil.
- If you use a decorative or gift wrap paper or fabric, it must be covered in food quality plastic wrap.
- Or may set on decorator cake plates with a cake cardboard slightly smaller than the tier resting on it under to protect cake plate.

- Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, tulle and filler flowers may be used. All other cake decorations must be edible.



Frosting

- There should be no crumbs showing through the frosting.
- Decorator icing should be the proper consistency for work being done.
- Tip shape should stand up firm, not weepy
- No bleed between colors
- Any base frosting showing should be smooth

The Design

- Design should be suitable for the size and shape of the cake. It should show good use of color and a pleasing combination of decorations.

Unit 11- Cake Decorating Judging Standards and Unit Requirements

Exhibit---Molds –Seniors Only

- One decorated, molded or shaped object may be on a decorated cake, a cake form or an independent display in a case (no larger than 10 inches) to protect the item from harm.
- Project will be evaluated on the quality of information completed in the e-record (25%) and quality of exhibit (75%).
- Completed Cake Decorating e-Record



The Molded or shaped object

- Should be firmly set
- Should be smoothly finished
- No drying cracks should show
- Seams should be joined smoothly with none of the joining materials showing
- If corn starch or confectioners sugar is used in molding, it should be brushed away and not be visible
- Colors should be consistent with the total design
- Figures should be in proportion, natural in appearance and coloring
- Size and shape should fit into the over design



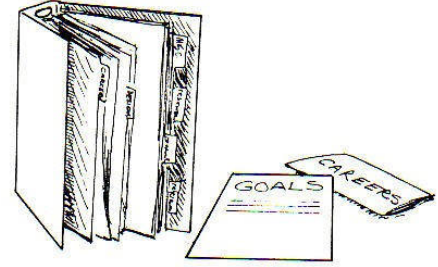
Possible items

- Molds
- Sugar molds
- Cream cheese mints
- Molded butter
- Pastillage
- Fondant
- Marzipan
- Chocolate leather
- Hard Candy

Unit 12– 4-H Cake Decorating Judging Standards and Unit Requirements

Exhibit—Advanced –Seniors Only

- A detailed notebook describing your project including your goals, plans, accomplishments, and your evaluation of results.
- You may use pictures or any records you have kept to provide evidence of your accomplishments.
- Notebook is considered to be your main project exhibit and will count for 75% of the scoring.
- Optional: A sample may be displayed as further evidence of the quality of your project. Display must not require of a 1'x1' area or consist of more than three items.
- Completed Cake Decorating e-Record



Possible Projects include

- Designing original patterns for cakes
- Experimenting with different cake and frosting recipes and writing up results
- Learning new skills such as filigree, lace, curtaining, extensions, lambeth work, etc.
- Experimenting with adjustments for high altitudes
- Exploring money making aspects of cake decorating
- Participating in cake decorating shows and visiting with those involved in teaching commercial cake decorators or judging large shows
- Learning about international methods of cake decorating
- Exploring career possibilities in