



4-H Cake Decorating Units 1-3 – Greentop

100.E-87(R-18)



Resources:

- Cake Decorating Units 1-3 Project Book – 100.E-87
- 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 1-3 are for members 8-18 years old. Unit 1 is designed for the younger member who has little or no experience. Units 2-3 are where the members start learning how to do tip work. This project teaches youth the basics of cake decorating, including baking, frosting and design of cakes.

Learning Experiences:

- Unit 1
  - Learn to bake and frost a single-layer cake (one layer only, not stacked) that will be a good base for your decorations.
- Unit 2
  - Learn to use professional cake decorating equipment.
  - Develop skills in using a writing, leaf and star tips on a single-layer cake.
- Unit 3
  - Develop skills using the three tips: writing, leaf, and star tips on a two-layered cake

Porter, 2001