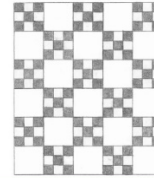
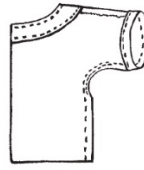




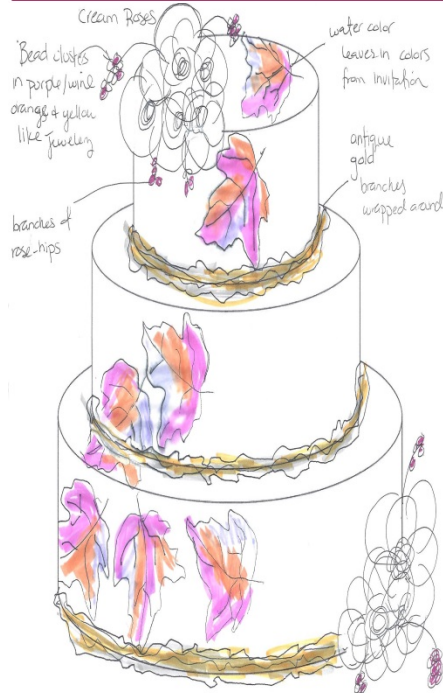
All About Discovery!
 College of Agricultural, Consumer
 and Environmental Sciences
 Cooperative Extension Service
 Extension 4-H Youth Development

Home Economics



4-H Cake Decorating Units 10-12 – Greentop

100.E-90(R-18)



Resources:

- Cake Decorating Units 10-12 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.

These units are for members 14-18 years old. These units use advanced skills. This project expands on skills learned in the first nine units to complete advanced cake decorating projects such as tiered cakes, using molds to make edible decorations and creating your own advanced cake.

Learning Experiences:

- Unit 10
 - Design and decorate a cake of three or more tiers of graduated sizes, developing an overall design which is attractive and tied together by color, line, and design.
- Unit 11
 - Learn to mold and shape different edible molds.
- Unit 12
 - Plan, develop and evaluate your own cake decorating project.