



## 4-H Cake Decorating Defiance Co. Judging Requirements

### Level I (Beginner)

#### Exhibit:

Decorated cake using a minimum of four different skills and techniques learned in this unit: cake frosted smoothly, proper icing consistency for decorations, borders, drop flowers, writing, and leaves. \* *Make five single layer cakes.*

#### Judging Standards:

1. Each exhibit should show a minimum of four different skills or techniques learned in this level.
2. Cakes should have uniform shape and thickness and be level (except cut-up cakes and cakes baked in special shaped pans).
3. Cake forms (Styrofoam™) are better for exhibits than actual cakes.
4. Cakes should be placed on disposable cake boards which may be covered with plastic or paper doilies.
5. Cakes should be frosted neatly; however, extremely smooth frosting is not necessary.
6. Design of decorations should be suitable for the size and shape of the cake. A decorated cake should show good use of color and a pleasing combination of decorations.

*Bring one cake to judging*

#### Records: [NEW - Bring to Project Judging]

1. The participant will be responsible for bringing a 3 pronged folder that includes 8 ½" x 11" pages. Real photos of sample cakes are to be included with explanation of the tips used and also decorating technique used. Portfolios are judged based on the verbal presentation, organization of the material in the portfolio, inclusion of efforts and communication with the judge regarding portfolio.
2. The portfolio should be neat and contain the following: beginning and ending inventory, goals, one individual cake record for each cake decorated during the project, leadership activities, and a project story. Refer to page 15 of project book 492.
3. A record book should show that the member has decorated a minimum of five single layer cakes during the project year.
4. Do not bring a poster or display board.

### Level 2 (Intermediate)

#### Exhibit:

Decorated cake using a minimum of five Level 2 techniques: cake frosted smoothly, proper icing consistency for decorations, flowers, borders, combination borders, or special effects. \* *Make five one or two layer cakes.*

#### Judging Standards:

1. Exhibits in this unit should contain a minimum of five Level 2 skills and techniques.
2. Artificial cake forms (Styrofoam™) are better for exhibits than actual cakes.
3. Cakes should be placed on disposable cake boards which may be covered with paper or plastic doilies.
4. Frosting should make a good base for decorations. Colored frosting should be well blended and free of discolorations.
5. Decorations should show a variety of techniques (borders, side decorations, special effects, etc.). They should be evenly spaced and show even pressure.
6. Design should be suitable for the size and shape of the cake. It should demonstrate good use of color and a pleasing combination of decorations.

*Bring one cake to judging*

#### Records: [NEW - Bring to Project Judging]

1. The participant will be responsible for bringing a 3 pronged folder that includes 8 ½" x 11" pages. Real photos of sample cakes are to be included with explanation of the tips used and also decorating technique used. Portfolios are judged based on the verbal presentation, organization of the material in the portfolio, inclusion of efforts and communication with the judge regarding portfolio.
2. The portfolio should be neat and contain the following: beginning and ending inventory, goals, one individual cake record for each cake decorated during the project, leadership activities, and a project story. Refer to page 15 of project book 492.
3. A record book should show that the member has decorated a minimum of five cakes during the project year.
4. Do not bring a poster or display board.





# 4-H Cake Decorating

## Defiance Co. Judging Requirements

### Level 3 (Advanced)

#### Exhibit:

Decorated stacked and/or tiered cake using a minimum of four Level 3 skills and techniques.

\* *Make five stacked and tiered cakes.*

#### Judging Standards:

1. Exhibited cakes should have a minimum of four Level 3 skills and techniques.
2. Cakes or artificial cake forms may be used (primary exhibit must be a tiered cake or a stacked and tiered cake).
3. Additional exhibits are not required to be tiered cakes.
4. Cakes should be placed on disposable, suitable cake plates.
5. Design and decorations should be suitable for the size and shape of the cake and should show good use of color and pleasing decoration combinations.
6. Optional decorations: Lambeth method, marzipan, gum paste, rolled or cooked fondant, pulled sugar flowers, Australian net nail decorations, molded chocolate, and combinations or variations.
7. Special occasion ornaments may be used.
8. Techniques learned in previous units may also be used.

#### Records: [NEW - Bring to Project Judging]

1. The participant will be responsible for bringing a 3 pronged folder that includes 8 ½" x 11" pages. Real photos of sample cakes are to be included with explanation of the tips used and also decorating technique used. Portfolios are judged based on the verbal presentation, organization of the material in the portfolio, inclusion of efforts and communication with the judge regarding portfolio.
2. The portfolio should be neat and contain the following: beginning and ending inventory, goals, one individual cake record for each cake decorated during the project, leadership activities, and a project story. Refer to page 15 of project book 492.
3. A record book should show that the member has decorated a minimum of five cakes during the project year.
4. Do not bring a poster or display board.



### RESOURCES

#### *Country Kitchen SweetArt*

4621 Speedway Drive

Fort Wayne, IN 46825

(260) 482-4835

<http://www.countrykitchensa.com/>

\* Discount for 4-Hers \*

Resource Volunteer: Marsha Hurni 419-769-1149

