

Healthy Living

CAKE DECORATING LEVEL 2

Rev. 09-20

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Projects & Materials	Requirements	Exhibit Requirements
<p>Skill Level – Intermediate (suggested 2-year project)</p> <p>Youth Materials:</p> <ul style="list-style-type: none"> • <i>Wilton Method of Cake Decorating, Course 2, Flowers and Cake Design (#53402 or (902-9751))</i> 📖 2014 • <i>Wilton Cake Decorating/Food Garnishing Skills Checklist, Course 2</i> 📖 2016 • <i>ZSuites 4-H Project Record Book</i> • <i>ZSuites 4-H Involvement Report</i> <p>Volunteer Materials:</p> <ul style="list-style-type: none"> • <i>Wilton Method of Cake Decorating, Course 2, Flowers and Cake Design (#53402 or (902-9751))</i> 📖 2014 • <i>Wilton Cake Decorating/Food Garnishing Skills Checklist, Course 2</i> 📖 2016 	<ul style="list-style-type: none"> • Complete Course 2 Skills Checklist with at least 10 skills marked as completed and documented in the project activity log of the record book. • Give an oral presentation (speech, demonstration or illustrated talk) related to this project. • Put together a collection of photos and captions documenting the 10 skills you have learned this year. • Exhibit Project. <p>Complete the following:</p> <ul style="list-style-type: none"> • <i>ZSuites 4-H Project Record Book</i> • <i>ZSuites 4-H Involvement Report</i> • <i>Wilton Cake Decorating Skills Checklist Course 2</i> 	<ul style="list-style-type: none"> • ZSuites 4-H Project Record Book • Completed Wilton Cake Decorating Skills Checklist Course 2 • ZSuites 4-H Involvement Report • Creative display of photos and captions documenting the 10 skills that you have learned this year. (Example – a binder with pictures showing the skills you learned and a description of the picture). <p>Level One:</p> <ul style="list-style-type: none"> • Decorated 2-layer 10” round or 2-layer oval decorated cake using (4) skills learned in this year’s project. <p>OR</p> <ul style="list-style-type: none"> • A display (12” x 16”) or poster (8 ½” x 16”) about what was learned in this project. <p>Note: The cake must be baked by 4-H member. Commercial cake mix can be used because it is smoother and easier to frost. Exhibits using raw eggs or egg whites, cream cheese, whipped cream or other ingredients that require refrigeration should not be used..</p>

County Requirements:

Check with your County Extension office for more information.

Support Materials:

Idaho 4-H Cake Decorating page (and to download the Cake Decorating Checklist):

<https://www.uidaho.edu/extension/4h/projects/cake-decorating>

To purchase the Wilton Course 2 Student Guide visit amazon.com, Walmart, Michael’s, or JoAnne Fabrics