

# Cake Decorating Project

Member Name \_\_\_\_\_

Level (circle one): Junior (8-10) Intermediate (11-13) Senior (14-18) Years in Project \_\_\_\_\_

Date of Birth \_\_\_\_\_ Age (as of January 1) \_\_\_\_\_ \* Year \_\_\_\_\_

4-H Club \_\_\_\_\_

Revised: 01/17/2017

\* Please use a new check list each year.

✓	State and Owyhee County Requirements	Notes	Date Completed	Leader Initials
		Enroll at <a href="http://Idaho.4honline.com">Idaho.4honline.com</a> and pay enrollment fee to your leader before March 1; read and sign Code of Conduct.	_ / _ / _	
	Give an oral presentation related to this project.	This can be done on the club or county level. Check with your leader – this may be required by your club to be on the county level.	_ / _ / _	
	Attend an acceptable safety and ethical practices activity	All youth are <b>REQUIRED</b> to complete an Ethics activity <b>each year</b> .	_ / _ / _	
	Participate in your club's Community Service Activity/Project in Owyhee County		_ / _ / _	
	Complete a 4-H Involvement Report (just one combined report for ALL projects) and include with your Project Record Book	You may start a new report or add to your report from previous years.	_ / _ / _	
	Complete 4-H Project Record Book	Available online or at the Extension Office	_ / _ / _	
	Complete this Project Check Sheet and include it in your Record Book	Must be signed by Member, Parent, and Leader	_ / _ / _	
	Sign up for a time and bring your completed Record Book to Record Book Interview Evaluation Day.	Must be signed by Member, Parent, and Leader	_ / _ / _	
		Must exhibit. You may do so at the Owyhee County Fair or another location (please check in advance with the Extension Office).	_ / _ / _	
	Submit your entries for the Owyhee County Fair (entries open June 15 and close July 15)	This is <b>REQUIRED</b> to participate at the Owyhee County Fair.	_ / _ / _	
	Complete seven activities for your project:		_ / _ / _	
<b>LEVEL 1</b>				
	Develop a storage system for equipment & supplies used in cake decorating.		_ / _ / _	
	Make stiff, medium, & thin consistency icings and compare and learn how to use them.		_ / _ / _	
	Prepare a decorating bag with and without a coupler and how to properly fill a decorating bag.		_ / _ / _	
	Learn how to tint icing with icing colors.		_ / _ / _	
	Learn how to spread icing on cookies, cupcakes, & cakes.		_ / _ / _	
	Decorate a single layer cake.		_ / _ / _	
	Practice one of three bag striping techniques: Double bag swirl, brush & spatula.		_ / _ / _	
	Learn the three essentials of cake decorating: icing consistency, bag position and pressure control.		_ / _ / _	
	Compare; taste, quality, texture and appearance of homemade and purchased frosting.		_ / _ / _	
	Using your project manual, learn to use five of the different cake decorating tips (star, round, petal, drop flower, leaf and specialty).		_ / _ / _	
	Learn how to pipe two different types of flowers.		_ / _ / _	

	Learn an icing technique to frost a cake to add texture without using a decorating tip.		__/__/__	
	Learn how to prep a baking pan.		__/__/__	
	Use decorating skills on two items other than cakes or cupcakes.		__/__/__	
			__/__/__	
<b>LEVEL 2</b>				
	Plan and build a structure or shape with cereal treats and decorate.		__/__/__	
	Bake and decorate a shaped cake. Use a preformed pan or cut shapes to form your own.		__/__/__	
	Learn to add a filling between cake layer using preserves, pudding or a filling of your choice.		__/__/__	
	Learn torting and leveling skills.		__/__/__	
	Learn how to properly bake, test and remove a cake.		__/__/__	
	Practice blending special colors for icing cakes, cupcakes and cookies.		__/__/__	
	Learn to prepare Royal Icing.		__/__/__	
	Practice pressure control and bag position to improve consistent-looking icing designs.		__/__/__	
	Learn how to make a basket weave.		__/__/__	
	Pipe three stages of roses (rosebud, half rose and full rose)		__/__/__	
	Learn to cut cakes for serving using different methods.		__/__/__	
	Prepare and support a 2 tiered cake.		__/__/__	
	Practice piping words (printing and cursive)		__/__/__	
			__/__/__	
<b>LEVEL 3</b>				
	Learn the difference between fondant and gum paste.		__/__/__	
	Learn how to properly handle and store fondant and gum paste.		__/__/__	
	Make a gum glue adhesive.		__/__/__	
	Practice how to tint gum paste and fondant.		__/__/__	
	Practice how to roll out fondant and cut strips & shapes.		__/__/__	
	Learn how to cover a cake with fondant.		__/__/__	
	Learn how to make a ruffle, layered ruffle and ruffle swirl.		__/__/__	
	Using icing colors, demonstrate how to paint fondant.		__/__/__	
	Prepare and support a 3 tiered cake.		__/__/__	
	Decorate a baked item using icing and fondant.		__/__/__	
	Learn how to make a fondant bow.		__/__/__	
	Decorate a cake using fondant flowers.		__/__/__	
	Practice fondant cutouts, overlays and inlays.		__/__/__	
			__/__/__	

I declare that the information in this book is correct and all 4-H requirements have been completed, to the best of my knowledge.

Member's Signature \_\_\_\_\_

Leader's Signature \_\_\_\_\_

Parent's Signature \_\_\_\_\_