

Food & Cooking Cake Decorating Level 2

Enroll in ZSuite Under this Project Name: FOOD-CAKE DECORATING-Level 2

Approved for 2023-24 Project Year

Project Description: Level 2 cake decorating focuses on planning and selecting colors for cakes, as well as

piping flowers and borders, and cake construction. It is recommended that youth

participate in Level 2 for two years before progressing to Level 3.

REQUIRED YOUTH CURRICULUM

Idaho 4-H Cake Decorating Skills Checklist, Level 2 (2022)

ZSuite 4-H Involvement Report

ZSuite 4-H Project Record Book

REQUIRED VOLUNTEER CLUB LEADER CURRICULUM

Idaho 4-H Cake Decorating Skills Checklist, Level 2 (2022)

Note: For Instructional materials, please see Curricula Options below

SUPPLEMENTAL RESOURCES

Wilton Method Cake Decorating, Course 2 Student Guide (check Amazon, Walmart, Michaels or JOANN Fabrics)

4-H Cake Decorating, University of Wyoming 4-H

Cake Decorating Unit 1-3, Colorado State University 4-H

Cake Decorating Unit 4-6, Colorado State University 4-H



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PROJECT COMPLETION CHECKLIST

STATE REQUIREMENTS	
	Learn at least 10 new skills from the Level 2 Skills Checklist. Have your project leader or helper initial and
	date each skill as it is completed.
	Document each technique you learned in the Activity Log section of your ZSuite record book.
	Complete the 4-H Project Record Book for this project in your ZSuite Member Account
	Fill out your 4-H Involvement Report in your ZSuite Member Account
	Give an oral presentation (speech, demonstration, or illustrated talk) to your 4-H peers on a topic related to this project. Recommended guidelines for length of oral presentations are:
	Junior: 5-8 minutes
	Intermediate: 8-10 minutes
	Senior: 10-12 minutes
	Complete any supplemental forms or activities required at the County level for your project (see below)
	and submit to the County Extension Office by the date specified

ADDITIONAL LOCAL REQUIREMENTS

	FAIR EXHIBIT CHECKLIST	
	Completed Idaho 4-H Involvement Report (ZSuite)	
	Completed Idaho 4-H Project Record Book for this project (ZSuite)	
	Completed Idaho 4-H Cake Decorating Skills Checklist Level 2	
	ONE of the following exhibit options:	
	One decorated two-layer 10-inch round or 2-layer oval cake. Your cake should be decorated using	
	at least four (4) decorating skills learned this year.	
	 A poster (14" x 22") or display illustrating something you learned in the project this year. 	
	Note: Cakes must be baked by the 4-H member. Commercial cake mixes may be used. Recipes which	
	include raw eggs or egg whites, cream cheese, whipped cream or other ingredients that require	
	refrigeration of the final product should not be exhibited.	

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