Cake Decorating
4-H Project Newsletter

CANADA
4-H Nova Scotia

This Cake Decorating Project Newsletter contains information specific to the Cake Decorating Project. Please use it in conjunction with the General 4-H Information Bulletin, so that you are aware of Achievement Day completion requirements as well as general opportunities and information pertaining to all 4-H members. This Project Newsletter, as well as the General 4-H Information Bulletin, will be updated each year, if necessary, based on changes made at the 4-H Nova Scotia Leadership Forum.

Welcome to the 4-H Cake Decorating Project! This newsletter is a guide to the project year. Please read it carefully because it contains the rules and project requirements all members and leaders need to know for this project. Enjoy your year in the Cake Decorating project and when working on your project, remember to "Learn to do by Doing". If you have any questions, contact your project leader or your Regional Program Coordinator (RPC).

The Cake Decorating project is divided into five (5) levels.
PLEASE NOTE - Members may stay in:
Level 1 for 1 year
Level 2 for 2 years
Level 3 for 3 years
Level 4 and 5 have no time limit

Cake Decorating Project Work Requirements:

On Achievement Day, Cake Decorating members will be required to display a decorated (real) cake and one (1) additional article.

Supplies Recommended

2 decorating bags (10")
2 couplers
1 cake spatula
Tips and tools for each specific level
Set of four (4) basic gel food colours
Toothpicks
Apron
Solid container with lid to hold supplies

Decorated Real Cake – Members in each level are required to decorate a real cake. (Note: Styrofoam cake forms are not to be used)

- The cake can be either round or square in shape and 8" to 11" (20.0 - 27.5 cm) in size for Levels 1 to 4.
- Members in Level 4 can make a tiered cake or a single layer cake covered in rolled fondant
- In Level 5 4-H members are to make a shaped cake.
- Members may stack two (2) small cakes directly on each other and ice them as one cake to give higher sides for decorating.
- Other cakes, such as cakes from decorative pans are not permitted.

- Members should take into consideration that they will be transporting the cake to Achievement Day, Exhibition/County Show and possibly 4-H Nova Scotia Provincial Show.

Decorated Cakes:

Note: If members are unable to get the exact size of tips required for their level, the member should use the tip size as close to it as possible.

The following tip numbers are taken from Wilton's Cake Decorating program:

	Wilton
Round Tips	Tips #1 - 12
Open Star Tips	Tips #13 - 22
Drop Flower Tips	Tips #106-109, #131 – 194, #224 or other drop tips
Leaf Tips	Tips #65 - 71; #349, #352
Petal Tips	Tips #59 - 61, #101 – 104
Basket Weave Tips	Tips #46 and #47

There are many types of cake decorating tips and decorating sets available to purchase. If you use a set other than Wilton's the numbers may not be the same. The Cake Decorating Leaders' Resource Guide contains a very good set of diagrams for each tip which you can refer to, ensuring yours are done correctly.

Level 1: Members must use a minimum of three (3) of the following five (5) tips – The tips to select from in Level 1 are #67, #4, #16, #21 and #131, 224 or other drop tips.

Members are permitted to use all five tips if they wish, but the minimum requirement is that they use three of these tips.

Level 2: Members must use tips #104 and a #7 rose nail and as well, they can use the tips from Level 1. The cake must have a rose or sweet pea arrangement, including leaves, on it and at least one of the borders learned in Level 2. Members can use tips #349 and #352 for leaf making if they wish. Members can use marzipan on the cake as well.

Level 3: Members must use tips #60 and #47, at least one optional tip of their choice and the Lily Nail; as well as the tips from Level 1 and 2. (Note: Wilton has discontinued Tip #60 so members should use Tip #59 or # 61 if unable to purchase Tip #60). Members can use tips #349 and #352 for leaf making if they wish. Members must do one flower that they haven't completed in the previous level.

Once members have satisfied the minimum requirement for Level 3, they are permitted to use any tips that they wish to use.

Level 4: Members must use rolled fondant to cover their cakes in this level. Flowers and other items on the cake can be made from rolled fondant, royal icing or regular icing. Members are encouraged to do flowers that they haven't completed in a previous level.

Once members have satisfied the minimum requirement for Level 4, they are permitted to use any tips that they wish to use.

Level 5: Please note that a shaped cake is a pieced cake and not a cake made with a shaped/character pan. A photo story and write up outlining the process of making the cake MUST be included as the second component of Level 5.

Second Project Work Article:

Level 1: Tip and Border Display

- The Tip and Border Tray uses actual icing to show samples of four (4) of the five (5) tips – Leaf (Tips #65 - 71; #349, #352), Round (Tips #1 – 12), Small Open Star (Tips #13 – 18), Large Open Star (Tips #20-22), and Drop Flower (Tips #106-109, #131–194, #224 or other drop tips - to make both designs and borders.
- The tip and border tray can be done on cardboard, a Styrofoam tray or cake board.
- The maximum size for the tip and border display is 9" x 16" (22.5 cm x 40 cm). Be sure that your display shows a sample of tips and the border you have created using each of the four tips. Be sure to label each design with the tip number. A suggestion would be to do the actual tip design and a border using that tip.

For example:

#4 TIP ● ● ● BORDER ●●●●●●

Level 2: Marzipan

- Each member creates their own marzipan. Display must include at least three (3) figures. (i.e., three different fruits, people, animals, etc.) It is not required that figures be related in theme.
- The marzipan itself can be made as a group; however, each member must display the figures that they created.
- The marzipan may be coloured.
- The finished shape can be painted using diluted food colouring and a small paint brush.

Level 3: Flower Tray

- The Level 3 member must create a Flower Tray featuring five (5) different flowers learned this year made from actual icing.
- The tray can be done on cardboard, a Styrofoam tray, or cake board.
- The maximum size for the Flower Tray display is 9" x 16" (22.5 cm x 40 cm). Be sure that your display adequately shows the five (5) flowers that you have created.

Level 4: Rolled Fondant Decoration Display

- The Rolled Fondant Display must feature five (5) different decorations learned this year. (i.e., flowers, cards, animals, etc.)
- The tray can be done on cardboard, a Styrofoam tray, or cake board.
- The maximum size for the Rolled Fondant Decoration Display is 9" x 16" (22.5 cm x 40 cm). Be sure that your display shows adequately, the five (5) decorations that you have created.

Level 5: Shaped Cake Photo Story and Write-Up

The photo story and write up accompanying a Level 5 shaped cake counts as the member's second required project work article. If a member chooses, they can do a sugar mold display as a third article.

4-H Nova Scotia Provincial Show Class List & Sections:

Each county is eligible to send the top two (2) junior and top two (2) senior articles to the 4-H Nova Scotia Provincial Show. The sections are as follows:

Class 6: Cake Decorating

Section 1:	Decorated Cake Level 1
Section 2:	Decorated Cake Level 2
Section 3:	Decorated Cake Level 3
Section 4:	Decorated Cake Level 4
Section 5:	Decorated Cake Level 5 * Note: The shaped cake must be accompanied by a photo story and a write-up outlining the process of making the cake.
Section 6:	Tip and Border Tray * - Level 1 (23.0 x 40 cm; 9" x 16" maximum)
Section 7:	Marzipan Collection * - Level 2 - at least 3 pieces
Section 8:	Flower Tray * - Level 3 - (Collection of 5 flowers) (23.0 x 40 cm; 9" x 16" maximum)
Section 9:	Rolled Fondant Decorations * - Level 4 - (Collection of 5 decorations) (23.0 x 40 cm; 9" x 16" maximum)
Section 10:	Sugar Molds * - all levels, maximum collection of 3

*Please refer to Requirements listed in front of this newsletter

Resources

Wilton is a great resource for all members and leaders. Information and videos can be found on the Wilton website: www.wilton.com/learn-decorating-techniques/.

Cake Decorating Project Guidelines:

Icing: Members are required to make their own icing for the cake.

Sugar Molds: These are an option for members in all levels. The entry must contain three (3) individual small pieces or one (1) large piece. There are classes at Exhibition and 4-H Nova Scotia Provincial Show for sugar molds.

Tiered Cakes: The Cake Decorating Leaders' Resource Guide contains directions on making tiered cakes and helps you with cakes with separated tiers or those stacked directly on top of each other. It is important to add support in the base cake so that its top doesn't cave in under the extra weight. Level 4 and 5 members covering their cakes with rolled fondant might want to include support in the cake so the top remains smooth and secure.

Coloring the Icing: The best and easiest way to color any type of icing is to add the food colouring while you're mixing it. If you want to touch up the edges or add highlights to the flowers after they're finished you can. Use a damp brush, adding only enough water to keep brush marks from showing. Dilute the food colouring to achieve the color you want. Use the brush to add the highlights with touches of color.

Personal Hygiene: Cleanliness is very important since you are working with food. Remember to tie hair back, wear an apron, have a clean work area and wash hands before you begin cake decorating.

Embellishments/Decorations: Members are not allowed to use any embellishments or decorations on the cake made with anything other than icing, fondant, sugar molds, marzipan and the permitted decorating tips, (i.e., both edible decorations such as gel icing and non-edible decorations such as a clown's head, wire in flowers, embellishments, etc. are not permissible).

Cake Decorating Competition:
This project offers a hands-on competition, where members are provided with materials to complete a project related task during a defined time frame. Members will be evaluated on their technique and finished product/outcome. This competition is hosted at County Shows/Exhibitions and members may advance to 4-H Nova Scotia Provincial Show. Pre-registration is required; to register please talk to your General or Project Leader. If you are looking for more information, please contact your General Leader or RPC and they would be happy to provide you with the competition newsletter.