



# Cake Decorating

## 4-H Project Newsletter



*This newsletter will be updated in December of each year, if necessary, based on changes made to the project at the 4-H Nova Scotia Annual General Meeting in November.*

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. If you have any questions, contact your Regional Agricultural Leadership Coordinator (ALC). Enjoy your year in the Cake Decorating Project and have fun!

*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***

### GENERAL 4-H INFORMATION

#### **Ages for Members:**

Junior Members: 9 - 13 years of age as of January 1, as of the current year.

Senior Members: 14 - 21 years of age as of January 1, as of the current year.

4-H members may register in the club and county of their choice, but must only be registered in one club, in one province. Members may register in one club and access projects in a neighboring club if that club is willing to assist with leadership of a certain project.

#### **Project Completion:**

All 4-H members must complete 'project requirements', for each of their projects, at their club Achievement Day. If you are unable to attend your own club Achievement Day, please make prior arrangements with your Regional ALC. Completion of your project qualifies you to move on to any further county, provincial, or national 4-H competitions relating to that project in the current 4-H year. School projects are not permitted to be used as 4-H projects. Each member must complete and display their own project work (i.e., two members cannot share a project for project completion).

## What is Achievement Day?

Achievement Day allows members to display their project work to the public and have their projects evaluated, non-competitively. Project completion at Achievement Day is based on the following system:

| A <b>Green</b> project completion sticker will be given to a member who has completed:   | A <b>Silver</b> project completion sticker will be given to a member who has completed:  | A <b>Gold</b> project completion sticker will be given to a member who has completed:  |
|--|--|--|
| <ul style="list-style-type: none"><li>• Record Sheet</li><li>• Project Work</li></ul>  | <ul style="list-style-type: none"><li>• Record Sheet</li><li>• Project Work</li></ul>  | <ul style="list-style-type: none"><li>• Record Sheet</li><li>• Project Work</li></ul>  |
| Plus <b>one</b> of the following: <ul style="list-style-type: none"><li>• Communications</li><li>• Club Contribution</li><li>• Judging</li></ul> | Plus <b>two</b> of the following: <ul style="list-style-type: none"><li>• Communications</li><li>• Club Contribution</li><li>• Judging</li></ul> | Plus all <b>three</b> of the following: <ul style="list-style-type: none"><li>• Communications</li><li>• Club Contribution</li><li>• Judging</li></ul> |

**RECORD SHEET** – Each member must complete a satisfactory record sheet. Record sheets may be hand written or typed. *For more useful information, refer to Record Sheet Guidelines.*

**PROJECT WORK** – Each 4-H project (e.g., woodworking, dairy, etc.) has specific project work requirements. Each members' project work will be evaluated on the quality of the work, degree of difficulty for experience/age, the way articles are displayed/presented, and whether all requirements are met. A 1st, 2nd, or 3rd place ribbon will be given for each project. Please review project requirements for each project carefully. In non-livestock projects, members must complete the required number of items as outlined, unless prior approval is given by the Regional ALC. This request should be made in advance of the member's Achievement Day. Consideration of an item counting as additional items will be given based on members age, degree of difficulty, time required to complete, etc.

**COMMUNICATIONS** – Members who participate in public speaking and/or demonstrations at club level will receive recognition on their Achievement Day Certificate. Each club has its own standards for communications, so members should confirm with the general club leader.

**CLUB CONTRIBUTION** – Members are encouraged to be actively involved in their club, county, province, and community. The club contribution aspect is an assessment on such things as a member's attendance at meetings and events, attitude, effort, cooperation, and self-expression. Each club has its own standards for club contribution. Evaluation of this Achievement Day component is done by the Club General Leader and / or project leader(s). The standard for club contribution should be communicated clearly to all members by club leaders at the beginning of the 4-H year.

**JUDGING** – In each project, members are asked to compare four (4) articles or livestock (e.g., 4 wooden shelves in the woodworking project or 4 heifers in a dairy class), then evaluate them to place the class in order from first (closest to the ideal), to fourth (furthest from the ideal).

Oral reasons, using proper terminology, are given to an official judge for the project to support those choices. There are many useful judging resources available through your Regional ALC, as well online at the [Nova Scotia Department of Agriculture](#) website. In each county, a judging box is also available to borrow to help practice judging skills. It includes judging information and cards as well as judging classes, with reasons. Clubs may book these supplies through the Regional ALC.

At 4-H Nova Scotia Provincial Show, 4-H animals participating in the 4-H Nova Scotia Show competitions are used to make up livestock judging classes (e.g., 4 intermediate Holstein calves). Members are responsible for notifying their Regional ALC by September 15 by email if they do not wish to have their animal used. Please keep in mind that judging classes can only be provided if members are willing to offer their animals for a judging class. As such, 4-H members are encouraged to let their animal be used in a judging class if possible.

### **Cake Decorating Project Work Requirements**

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

#### **Supplies Needed**

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

#### **Decorated Real Cake**

Members in each level are required to complete a decorated real cake.

- 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** are permitted to 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 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.

**NOTE:** Members in all levels can use sugar molds on their cakes. Members can use technique tools such as the turntable, rose nails, and artificial stamens.

**NOTE:** 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).

*Last Revised: January 2017*

## Decorated Cakes:

**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.

*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 #60 and #47 and 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.

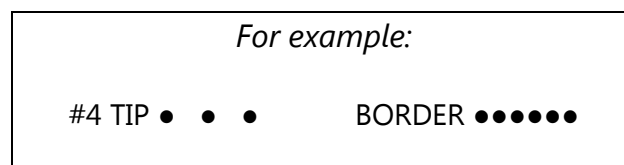
*Once members have satisfied the Minimum Requirement for Level 4, they are permitted to use any tips that they wish to use.*

**Level 5: Please note that 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** of the five tips - #67, #4, #16, #21 and #131 - to make both designs and borders.
- The tip and border tray can be done on cardboard, Styrofoam 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.



### Level 2: Marzipan

*Last Revised: January 2017*

- Each member creates their own **marzipan**. Display must include at least three (3) figures. (i.e., three different fruits, people, animals, etc.) It 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 maybe 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, Styrofoam, 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 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, Styrofoam, 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 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.

## **Exhibition / 4-H Nova Scotia Provincial Show Class List**

### **CLASS 6: CAKE DECORATING**

|                   |                        |
|-------------------|------------------------|
| <b>Section 1:</b> | Decorated Cake Level 1 |
| <b>Section 2:</b> | Decorated Cake Level 2 |
| <b>Section 3:</b> | Decorated Cake Level 3 |
| <b>Section 4:</b> | Decorated Cake Level 4 |

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

**\*Please refer to Requirements listed in front of this newsletter**

## Leader Resources

Please ask your Regional ALC for the Cake Decorating Project Leaders' Manual, which includes information on the following:

### 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 (1) large piece. There are classes at Exhibition and 4-H Nova Scotia Provincial Show for sugar molds.

**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:

|                   |                            |
|-------------------|----------------------------|
| Round Tips        | Tips #1 - 12;              |
| Open Star Tips    | Tips #13 - 22;             |
| Drop Flower Tips  | Tips #106-109, #131 - 194; |
| 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.*

**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.

**Colouring the Icing:** The best and easiest way to colour 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 their finished you can. Use a damp brush, adding only enough water to keep brush marks from showing. Dilute the food colouring to achieve the colour you want. Use the brush to add the highlights with touches of colour.

**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.

## **SPORTSMANSHIP – Be a Good Sport!**

In 4-H, Sportsmanship plays a key role in living by the motto of 'Learn to Do by Doing'. Please take the opportunity to consider good sportsmanship when at 4-H events. Here are some key factors to good sportsmanship:

**GOOD CONDUCT** – Demonstrate and maintain high standards of personal behaviour and conduct. You are representing your family, your club, your community and the 4-H program.

**FAIRNESS** – Learn and follow the rules. Be objective and honest. No matter what the results try your best by using your true skills without cheating. Treat others fairly.

**HONESTY** – Be a reliable person, do not lie or deceive. Be straightforward in everything you say and do. Understand your abilities and skills, accept the fact that you cannot do everything perfectly, but you still can do many things well.

**COMPETITION** - Competition experiences enhance positive youth development and prepare youth with competitive knowledge, skills and attitudes. Take pride in your accomplishments and in improving your skills – you are all winners, even if the ribbon color doesn't appear to reflect this.

**COURTESY** – Be well-mannered in your conduct. Be respectful, thoughtful, considerate, cooperative, friendly, and cheerful, no matter whether you do well or not. When you have concerns, questions, or suggestions, be polite in expressing them. Be pleasant and nice toward other participants, spectators, program officials, judges, the media, your leaders, parents and others. Give others the benefit of the doubt. Treat people and animals kindly. Keep your emotions under control.

**GRACEFUL ACCEPTANCE OF RESULTS** – Accept judges' results and suggestions with a positive attitude. The judge's decision is final. Regardless of the outcome; thank all that were involved in helping you put forth your best effort. Thank the organizers for their efforts; Sponsors for their generous donations; Agriculture Leadership Coordinators for their wisdom and guidance; Judges for their skilled eye and time given to the 4-H program; and anyone else who has helped you along the way.

The work in any 4-H project should always be done by the members. Hiring, or the use, of professionals and/ or adults to prepare projects for 4-H shows are not acceptable. Using these

people as resources provides 4-H members with the information and skills to do the job on their own.

4-H Nova Scotia has a Code of Conduct in effect for all members and leaders. It is to be followed always throughout the year. If you would like a copy of what are acceptable practices in the 4-H program, please visit <http://novascotia4h.ca/codeofconduct/>.

## You might also be interested in...

**CAKE DECORATING COMPETITION** – Cake Decorating members who successfully complete all project requirements for Achievement Day are eligible to take part in their county level Cake Decorating Competition (often held at their Exhibition). In this competition, members will be given 1 hour to decorate a cake. The top junior and senior member from each county advance to the Nova Scotia Provincial 4-H Show. For more information, please visit the [Nova Scotia Department of Agriculture](#) website.

**4-H POSTER CONTEST** – Deadline and evaluation is normally at county rally. [Visit 4-H Nova Scotia's website for more information!](#)

**4-H THEME CONTEST** – Put on your thinking cap and be the one to come up with next year's 4-H theme! (i.e., *Let the Clover be Seen in 2017*). [Visit 4-H Nova Scotia's website for more information!](#)

**WOOL COMPETITION** – Open to all 4-H members. These articles must be made from 100% wool and members must exhibit a Wool Competition Report with their entry. For more information, please visit the [Nova Scotia Department of Agriculture](#) website.

**RECYCLABLE COMPETITION** – Open to all 4-H members. These articles must be made from a minimum of 75% recycled materials and members must exhibit a Recyclable Competition Report with their entry. For more information, please visit the [Nova Scotia Department of Agriculture](#) website.

**GIANT VEGETABLE COMPETITION** – Each year a new vegetable is selected for the Giant Vegetable competition held at 4-H Nova Scotia Provincial Show. Each county can send one junior and one senior giant vegetable entry to the 4-H Nova Scotia Provincial Show. For more information, please visit the [Nova Scotia Department of Agriculture](#) website.

**TRACTOR DRIVING COMPETITION** – The tractor competition is open to teams of 3 members (1 driver and 2 assistants); the driver must hold a valid class#5 driver's license or tractor license. The driver will drive a tractor and trailer through an obstacle course. The score is calculated based on safe operation and judge's evaluation. One team per county will advance to 4-H Nova Scotia Provincial Show. For more information, please visit the [Nova Scotia Department of Agriculture](#) website.

**RECORD KEEPING COMPETITION** – An entry will be one record sheet for a project completed in the current year by that member, with a detailed analysis included. Entries in this competition must include a 1 - 4 page analysis of the work and costs in the project for the given year in order to be eligible. Entries should be displayed in a binder/folder. The top two senior and top two junior record sheets per county will be eligible for the Record Keeping Competition at the 4-H Nova Scotia Provincial Show, but entries must first qualify at county level. All county entries must be forwarded to Truro by September 15th of the current 4-H year for judging prior to the 4-H Nova Scotia



Provincial Show.” For more information, please visit the [Nova Scotia Department of Agriculture](#) website.

**AWARDS, TRAVEL OPPORTUNITIES, AND SCHOLARSHIPS** – Each year, 4-H Nova Scotia covers the registration fee to National and International travel opportunities for members awarded such travel experiences. Also, there are several scholarships available to 4-H members in Nova Scotia. For more information, interested members should speak to the Regional ALC and check out the [Nova Scotia Department of Agriculture](#) website and Visit [4-H Nova Scotia’s](#) website.

**JUNIOR LEADER PROJECT** – This project is designed to build leadership skills by providing members with the opportunity to lead any aspects of their club which interest them (e.g., projects, recreation, communication, etc.).

**GRADE 10 PERSONAL DEVELOPMENT CREDIT** – Members must achieve gold completion and document at least 110 hours of 4-H related work to qualify. For more information visit the [Nova Scotia Department of Education & Early Childhood Development Personal Development Credit website](#) and the Nova Scotia Department of Agriculture website.





**Cake Decorating, Heritage, Crafts, Scrapbooking,  
Woodworking, Great Outdoors, Computer,  
Photography, First Aid, Small Engines, Tractor,  
Vet Science and Welding  
RECORD SHEET**



Name of Member: \_\_\_\_\_

Name of Club: \_\_\_\_\_ Level: \_\_\_\_\_

4-H Age: \_\_\_\_\_ Years in 4-H: \_\_\_\_\_ Years in Project: \_\_\_\_\_

**4-H Project Experiences**

Explain why you are taking this project and what you learned this year.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Please make a few comments about problems you may have encountered, how your goals were accomplished, and what you learned about the project.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Please make a few recommendations on your project articles, and how you feel they could be improved.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Project Articles** (please complete one box for each article you made/exhibit)

| Article | Skills/techniques learned | Materials used & individual cost breakdown for materials | Total cost |
|---------|---------------------------|--|------------|
|         |                           |  |            |
|         |                           |  |            |
|         |                           |  |            |

**Meeting Summary**

How many general club meetings did you attend this year? \_\_\_\_\_

How many project meetings did you attend this year? \_\_\_\_\_

Please list any other club/county activities that you may have participated in during the past year?

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