

ADAMS COUNTY 4-H CAKE DECORATING CONTEST

Saturday, May 10, 2008, 9:00 a.m.
Adams County Fairgrounds, Al Lesser Building



***To help defray some of the costs associated with this contest, there is a \$5.00 entry fee per participant.**

1. This contest will be open to 4-H members 8-18 years of age. Members must be enrolled in the project unit in which they are participating.

*Cloverbud members will be allowed to participate. Supplies will be provided ONLY for Cloverbud members.

2. Judging will be done by units. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.
3. All contestants must bring:
 - Cake or cake forms for decorating.
 - All equipment and materials required to decorate their cake.
 - Frosting needed (colored and ready to use).
4. The frosting must be applied as part of the contest in Units 1 through 5. Units 6, 7 and 8 may frost the cake prior to the contest. Contestants will be responsible for planning a design which can be completed in the time allowed.
5. Please see the attached chart for each unit expectations.

CAKE DECORATING CONTEST TIPS

Before the Contest

- Choose your cake design at least a month in advance of the contest. That way you will have plenty of time to practice.
- You may crumb frost your cake prior to the contest. Units 1 to 5 must final frost their cake in front of the judge. Units 6, 7, and 8 participants may bring their cake already iced.
- Assemble all the equipment you will need and practice decorating your cake in front of your leader or parents. They can time you decorating to be sure you will have enough time to finish within the time limit.
- Gather all utensils, supplies, etc. that you will need the day of the contest. Make a check list so when the contest comes, you can find everything you will need to take with you.
- Practice, Practice, Practice! Know how your cake should look and what steps you need to take when putting your cake together. Don't rush, but be able to pace yourself during the contest so that you aren't pushed towards the end of your time to finish.
- Have Fun!

At the Contest

- Make sure you understand all of the rules for the contest. Ask questions if there is something you don't understand.
- Bring plastic or a table cloth for the table, your supplies (use your checklist to make sure you have everything) and wet cloths to clean up.
- Units 2 and 4 must use real cakes. Units 1, 3, 5, 6 and 7 may use forms or cakes. Unit 8 an edible molded item of any size or shape must be used.
- Don't lick your fingers or any of your utensils during the contest.
- Bring an apron so you keep you clothing free from messes.
- Put all you supplies together in a basket or tub so everything is easy to transport.
- Use the plastic or table cloth over your space to ease in you clean up. Remember that within your time limit, you have to finish your cake and clean up your area. Using the plastic or table cloth will allow you to just "wrap up everything" if you are running short on time.
- Units 5, 6, 7, and 8 may have flowers prepared ahead of time, but be prepared to show the judge an example of the flowers you made for your cake. Unit 8, molding may be done in advance.
- It might be helpful to place your cake on a lazy susan for ease while decorating.
- While a portion of your decorating skill is judged, the final product is also very important, so think about how your cake looks when it is finished. Be sure to look at the overall appearance of the cake, board, decorations, etc. as you evaluate your finished product.
- Have Fun and enjoy yourself!
- After your time limit is up, you will be asked to sit at your seat until the contest and other units have finished.

Unit	Age Categories	Time Allowed	To Do In Advance	To Do During Contest
1	Junior Intermediate Senior	30 Minutes	Plan design Assemble materials needed Prepare a single layer cake Crumb frost the cake, if desired Mix and color the frosting	Frost a single layer 8" or 9" square or round or 9"x13" cake or cake form. Apply design using edible materials only (no tubes). A portion of the base frosting must be visible for judging. Cake may be crumb frosted before the contest, but the base frosting must be applied as part of the contest. Clean up area.
2	Junior Intermediate Senior	1 Hour	Plan design Prepare a real character cake (no cake form) Assemble materials needed Mix and color the frosting Fill bags Crumb frost the cake, if desired	A real character cake must be used for this unit. Decorate character cake using tubes appropriate to the cake. Only edible materials may be used. Clean up area.
3	Junior Intermediate Senior	1 Hour	Plan design Assemble materials needed Prepare double layer cake or cake form Crumb frost the cake, if desired Mix and color frosting Fill bags	Frost double layer cake or cake form of any shape or size. Cake may be crumb frosted before the contest, but the base frosting must be applied as part of the contest. Decorate cake using the following <ul style="list-style-type: none"> ● Leaf Tip ● Writing Tip ● Star Tip ● Two other tips of your choice (optional) Flowers are optional but, if used, must be drop flowers made directly on the cake as part of the contest. Clean up area.
4	Junior Intermediate Senior	1 Hour	Plan design and prepare cutting diagram Assemble materials needed Prepare a real cake Cake may be cut, put together into design and crumb frosted prior to the contest Mix and color frosting and decorating icing Fill bags	A real cake of any size or shape may be used in this unit. The cake must be cut to form a design. The member must provide a diagram of how the cake was cut for the judge. Pieces may be cut, put together and crumb frosted prior to the contest. Decorate cake using 3 or more decorator tips OR a combination of edible materials and at least 3 decorator tips. Only edible materials may be used on the cake. Clean up area.
5	Junior Intermediate Senior	1 Hour	Plan design Assemble materials needed Prepare cake or cake form Flowers may be made prior to contest, if they need to be set Mix and color frosting and decorating icing Crumb frost the cake, if desired	Frost a double layer 8, 9, or 10-inch cake or cake form of any shape. Cake may be crumb frosted before the contest, but the base frosting must be applied as part of the contest. Decorate cake using at least <ul style="list-style-type: none"> ● One flat surface flower ● One flower made on a flat flower nail (artificial stamens may be used) ● One border ● One side trim Flowers may be made prior to the contest. Using only edible materials except stamens on flowers. Stamens may be purchased or handmade. Demonstrate making one flat surface flower or one flower made on a flat flower nail to the judge. Clean up area.

Unit	Age Categories	Time Allowed	To Do in Advance	To Do During Contest
6	Intermediate Senior	1 Hour	Plan design Assemble materials needed Prepare cake or cake form Mix and color frosting and decorating icing Fill bags Make flower which need to set	Use a double layer 8, 9 or 10-inch cake or cake form of any shape. Cake may be frosted in advance or as part of the contest. Completely decorate the cake using at least the first two items and others as desired: <ul style="list-style-type: none"> ● Flower made on a lily nail ● Side trim incorporating string work ● Floral arrangement or figure piping (optional) Artificial stamens, leaves, wire and floral tape may be used. All other decorating must be edible. Demonstrate making one flower on a lily flower and writing (if on cake) for the judge. Clean up area.
7	Intermediate Senior	1 ½ Hours	Plan design Assemble materials needed Prepare cake or cake form Cakes may be frosted in advance and supports placed Mix and color frosting and decorating icing Fill bags	Use a two or three tier cake or cake form of any shape in graduated sizes. Cake may be frosted in advance and supports placed. Cake should be assembled and decorated as part of the contest. Decorate cake using: <ul style="list-style-type: none"> ● Supports and separator plates ● Pillars (optional) ● Flowers, borders, side trims as desired Artificial stamens, leaves, wire stems, floral tape, special occasion ornaments, tulle and filler flowers may be used. Clean up area.
8	Intermediate Senior	1 Hour	Plan design Assemble materials needed Prepare molded item or cake on which molded item to be used Frost cake, if using cake (if desired) Mix and color frosting and decorating icing Make flowers that need to be set Be prepared to answer questions about the molded item	An edible molded item of any size or shape must be used. The contestant may decorate a free standing molded item as part of the contest or may use a molded item as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest. Molding may be done in advance, but decoration should be applied as part of the contest. Contestant should explain to the judge how the molding or shaping was done. Tell about materials used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used. Clean up area.

