



Adams County 4-H Cake Decorating Contest

Sunday, June 25, 2017

Contest begins at 1:30pm

Adams County Fairgrounds, Extension Office Meeting Rooms



In order to offset the cost of this contest, there is a \$5 entry fee per participant. Make checks payable to the **Adams County 4-H Home Ec Committee**. All registrations are due by June 16, 2017.

Cake Decorating Contest Rules:

1. The Adams County 4-H Cake Decorating Contest is open to 4-H members 8-18 years of age that are enrolled in the Cake Decorating project. Members must be enrolled in the project unit in which they are participating. **Cloverbud members** are encouraged to participate. Supplies will be provided **ONLY** for Cloverbud members. Pre-registration is required for Cloverbuds so we can make sure we enough supplies.
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 (depending on the unit requirements)
 - 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 6.
Units 7 and 9 may frost the cake prior to the contest.
For Unit 8 the contestants will need to cover the cake with fondant as part of the contest.
5. Contestants will be responsible for planning a design which can be completed in the time allowed.
6. Please see the attached information for each unit expectations.

Time Schedule for the Cake Decorating Contest:

1:00pm - 1:25pm	Check-in/Set Up for all participants in the Cake Decorating Contest
1:25pm	Brief overview of contest, introduce judges.
1:30pm	Decorating and Judging for all units, including Cloverbuds (See attached information for allotted times for each unit)
~3:30pm	Awards (time tentative)



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 6 must final frost their cake in front of the judge. Units 7 and 9 participants may bring their cake already iced. Unit 8 participants will need to cover the cake with fondant during the contest.
- 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 1 to 6 must use real cakes. Units 7 to 10 may use forms or cakes. Unit 11 an edible molded or shaped 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.
- 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. So you may want to bring a book to read or a book of puzzles to do while you wait (something that is quiet).



Cake Decorating Contest Unit Requirements

Unit 1 - Edible - 30 Minutes

- ◆ Frost a single-layer 8" or 9" round or square or 9"x13" **real** cake
- ◆ Cake may be crumb-frosted before the contest, but the base frosting must be applied as part of the contest
- ◆ Apply a design using edible materials (no tips). One fourth of the top of the cake should be visible to show smooth base.
- ◆ A bottom base border is required
- ◆ Fondant may be used for decorations only on the cake. No royal icing can be used as icing or decorations. No non-edible material can be used in units 1-6.
- ◆ Clean up area

Unit 2 - Single Layer - 1 Hour

- ◆ Frost a single-layer 8" or 9" round or square or 9"x13" **real** cake
- ◆ Cake may be crumb frosted before, but base frosting must be applied as part of the contest
- ◆ Decorate the real cake using the leaf tip, star tip and writing tip only. No fondant or royal icing may be used as icing or decorations on the cake.
- ◆ One fourth of the top of the cake should be visible to show smooth base
- ◆ A bottom base border is required
- ◆ Only edible materials may be used. No non-edible material can be used in units 1-6.
- ◆ Clean up area

Unit 3 - Two Layer - 1 Hour

- ◆ Frost a two-layered **real** cake (8" or 9" round or square)
- ◆ Cake may be crumb frosted before, but base frosting must be applied as part of the contest
- ◆ One fourth of the top of the cake should be visible to show smooth base.
- ◆ Decorate the cake using 3 to 5 different types of tips. The following tips **must** be used:
 - Leaf Tip
 - Writing Tip
 - Star Tip
- ◆ No non-edible materials can be used in units 1-6.
- ◆ No Fondant or royal icing may be used
- ◆ Figure piping is required
- ◆ Side border is required
- ◆ A bottom base border is required
- ◆ Clean up area



Unit 4 - Character Cakes - 1 Hour

- ◆ One decorated character **real** cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape. Three dimensional cakes are acceptable.
- ◆ Cake may be crumb frosted before, but base frosting must be applied as part of the contest
- ◆ Decorate the cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used in units 1-6.
- ◆ A bottom base border is required
- ◆ Clean up area

Unit 5 - Cupcakes - 1 Hour

Choose one of the following categories: *Themed Cupcakes or Stacked Cupcakes or Character Cupcakes*

Themed Cupcakes

- ◆ Decorate a minimum of 3 and a maximum of 6 regular size (2 3/4 inches) cupcakes in liners using frosting and edible materials
- ◆ Fondant and royal icing can be used only for decorations
- ◆ Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes. For example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same).
- ◆ No non-edible material can be used in units 1-6.
- ◆ Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on a sturdy paper/plastic plate
- ◆ Clean up area

Stacked Cupcakes

- ◆ Decorate a minimum of 4 and a maximum of 8 cupcakes creating one design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking). Non-visible supports can be used to hold stacked cupcakes.
- ◆ Fondant and royal icing can be used only for decorations
- ◆ Cupcakes, at least 2 and not more than 4 stacked cupcakes should be securely placed on a display board (secure with frosting)
- ◆ No non-edible material can be used in units 1-6.
- ◆ Clean up area

Character Cupcakes

- ◆ Decorate and develop a character or design using multiple cupcakes. (Character cupcakes are multiple individually decorated cupcakes that come together to create the character. For example: cupcakes that create an alligator or scarecrow, etc.)
- ◆ Decorate using frosting and edible materials
- ◆ Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- ◆ Cupcake character must be displayed on one cake board with a maximum size of 9"x13"
- ◆ Clean up area

Unit 6 - Cut-Up Cakes - 1 Hour

- ◆ One decorated cut-up cake using **three different types** of decorator tips (not different sizes of the same tips) using only **edible materials**. Non-edible internal supports are allowed, but must not show.
- ◆ No non-edible material can be used in units 1-6.
- ◆ The member must provide a diagram or pattern of how the cake was cut
- ◆ Pieces may be cut, put together and crumb-frosted prior to the contest
- ◆ Only edible materials may be used on the cake
- ◆ A bottom base border is required
- ◆ Clean up area

Unit 7 - Flat Surface and Nail Flowers - 1 Hour (Intermediates and Seniors)

- ◆ Two-layered 8, 9 or 10" cake or cake form.
- ◆ Cake may be crumb-frosted before the contest, but base frosting must be applied as part of the contest
- ◆ Flowers may be made prior to the contest. Contestant may be asked to make a flower in front of the judge.
- ◆ Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made
- ◆ No Fondant

Continued - Unit 7 - Flat Surface and Nail Flowers - 1 Hour

- ◆ Decorate cake using a minimum of:
 - One flat surface flower
 - One flower made on a flat flower nail
 - One border
 - One side trim is required
- ◆ A bottom base border is required
- ◆ Clean up area

Unit 8 - Fondant - 1 Hour (Intermediates and Seniors)

- ◆ Decorate one two-layered 8, 9 or 10" round or square cake or cake form
- ◆ Cake may be prepared for fondant.
- ◆ Cake must be covered in fondant as part of the contest
- ◆ Decorated using skills learned from Units 3 to 7 and fondant and gum paste decorations
- ◆ A bottom base border is required
- ◆ Clean up area

Unit 9 - Lily Flowers - 1 Hour (Intermediates and Seniors)

- ◆ One decorated two-layered 8, 9 or 10" cake or cake form
- ◆ Completely decorate the cake using:
 - Flower made on a lily-flower nail
 - Example of string work
 - Contestant may be asked to make a flower in front of the judge
- ◆ Cake may be frosted in advance or as part of the contest
- ◆ Artificial stamens, leaves, wire stems and floral tape may be used. All other decorations must be edible
- ◆ String work is required. Writing is not string work.
- ◆ A bottom base border is required
- ◆ Clean up area

Unit 10 - Tiered Cakes - 1 1/2 Hours (Seniors Only)

- ◆ Decorate one cake or cake form of three or more tiers of graduated sizes using supports
- ◆ Cakes may be frosted in advance and supports placed
- ◆ Cakes should be assembled and decorated as part of the contest
- ◆ Decorate cake using:
 - Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- ◆ Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, and tulle and filler flowers may be used
- ◆ A bottom base border is required
- ◆ Clean up area

Unit 11 - Molds - 1 Hour (Seniors Only)

- ◆ An edible molded or shaped object of any size or shape must be used
- ◆ The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object 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 the material 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

Cake Decorating Contest Registration Form

Due by June 16, 2017

Name: _____ Age: _____
as of 12/31/16

Club: _____ Phone # _____

E-mail: _____

Divisions (Age as of December 31, 2015)

5-7 year old – Cloverbud

8-10 years old – Junior

11-13 years old – Intermediate

14-18 years old – Senior

Send Registration form, with money,

by June 16, 2017 to:

Adams County Extension Office

c/o Julia Hurdelbrink

9755 Henderson Road

Brighton, CO 80601

or FAX 303-637-8125

****To be eligible for the State Fair Cake Decorating Contest – Members must be enrolled in the project unit in which they are participating.**

I will be participating in the Cake Decorating Contest in the following area: (\$5.00 entry fee per participant).

Cloverbud Participant _____

JUNIOR

Unit 1 _____

Unit 2 _____

Unit 3 _____

Unit 4 _____

Unit 5 _____

Unit 6 _____

INTERMEDIATE

Unit 1 _____

Unit 2 _____

Unit 3 _____

Unit 4 _____

Unit 5 _____

Unit 6 _____

Unit 7 _____

Unit 8 _____

Unit 9 _____

SENIOR

Unit 1 _____

Unit 2 _____

Unit 3 _____

Unit 4 _____

Unit 5 _____

Unit 6 _____

Unit 7 _____

Unit 8 _____

Unit 9 _____

Unit 10 _____

Unit 11 _____

Registration forms, with \$5.00 entry fee per participant, due by June 16, 2017

Make Checks Payable to: Adams County 4-H Home Ec Committee