



# Adams County 4-H

## Cake Decorating Project Information 2016-2017

2016-2017 Cake Decorating Unit	Cake Decorating Unit 1 - Edible Cake	Cake Decorating Unit 1 Checklist	Cake Decorating Unit 2 - Single Layer Cake	Cake Decorating Unit 2 Checklist
Project Option	Single Layer REAL cake using: <ul style="list-style-type: none"> <li>8-inch or 9-inch round or square OR</li> <li>9x13-inch rectangle cake</li> </ul>	<ul style="list-style-type: none"> <li>Single layer real cake</li> <li>8" or 9" Round or Square Cake or 9"x13" rectangle cake</li> <li>Four practice cakes have been made using real cakes plus the fair exhibit cake (for a total of 5 cakes)</li> </ul>	Single layer REAL cake (8" or 9" round or square cake or 9"x13" rectangle cake) using the following tips: <ul style="list-style-type: none"> <li>Leaf Tip</li> <li>Star Tip</li> <li>Writing Tip</li> </ul>	<ul style="list-style-type: none"> <li>Single layer real cake</li> <li>8" or 9" Round or Square Cake or 9"x13" rectangle cake</li> <li>Four practice cakes have been made using real cakes plus the fair exhibit cake (for a total of 5 cakes)</li> <li>Required tips:               <ul style="list-style-type: none"> <li>Leaf Tip</li> <li>Star Tip</li> <li>Writing Tip</li> </ul> </li> </ul>
Completed Project Requirements	One decorated signal layer <b>real</b> cake (8" or 9" round or square or 9"x13" rectangle cake) using only edible materials (for example: candies, pretzels, and coconut could be used to create a design). A real cake (no cake forms) should be used for exhibit in Unit 1. No decorator tips are allowed in this unit. Fondant may be used for decorations only on the cake. <u>One fourth of the top of the cake should be visible to show smooth base.</u> No royal icing can be used as icing or decorations on the cake. No non-edible material can be used. Bottom base border is required.	<ul style="list-style-type: none"> <li>All decorations on the cake are all edible</li> <li>No tips were used making the design</li> <li>One fourth of the top of the cake is visible to show the smooth base frosting</li> <li>Bottom base border</li> </ul>	One decorated signal layer <b>real</b> cake (8" or 9" round or square or 9"x13" rectangle cake) using a leaf tip, star tip and writing tip. <u>One fourth of the top of the cake should be visible to show smooth base.</u> No fondant or royal icing can be used as icing or decorations on the cake. Only required tip work can be used in Unit 2. No non-edible material can be used. Do not use flowers made on a flower nail or materials other than frosting in decorations. No cake forms can be used. Bottom base border is required.	<ul style="list-style-type: none"> <li>No other tips were used making the design and no other materials used in design</li> <li>One fourth of the top of the cake is visible to show the smooth base frosting</li> <li>Bottom base border</li> </ul>
What to include in E-record.	<ul style="list-style-type: none"> <li>Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>Include the following information in the cake decorating e-record on the four required cakes plus the exhibit cake (Total of 5 cakes). All 5 cakes must be real.               <ol style="list-style-type: none"> <li>Occasion for Use</li> <li>Real cakes</li> <li>Size or shape</li> <li>Techniques Used</li> <li>Edible Materials Used</li> <li>Cost to buy a similar cake</li> <li>Any problems you had</li> </ol> </li> <li>Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li>Cake board is 1 1/2" bigger than the cake on each side from the base of the border</li> <li>Cake board is sturdy</li> <li>Cake board is cut the shape of the cake</li> <li>Cake board is covered in a food safe material - like aluminium foil</li> <li>Cake is secured to the cake board</li> <li>Pictures of the practice cakes are in the e-record</li> <li>Cost to make each cake recorded on the expense page</li> <li>Community Service Project</li> <li>Demonstration/Speech</li> <li>Leadership activities are listed</li> <li>Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>	<ul style="list-style-type: none"> <li>Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>Include the following information in the cake decorating e-record on the four required cakes plus the exhibit cake (Total of 5 cakes). All 5 cakes must be real.               <ol style="list-style-type: none"> <li>Occasion for Use</li> <li>Real cakes</li> <li>Size or shape</li> <li>Techniques Used</li> <li>Edible Materials Used</li> <li>Cost to buy a similar cake</li> <li>Any problems you had</li> </ol> </li> <li>Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>Include photos or drawings of the four required cakes in addition to photos of you working on your project on the photo page.</li> </ul>	<ul style="list-style-type: none"> <li>Cake board is 1 1/2" bigger than the cake on each side from the base of the border</li> <li>Cake board is sturdy</li> <li>Cake board is cut the shape of the cake</li> <li>Cake board is covered in a food safe material - like aluminium foil</li> <li>Cake is secured to the cake board</li> <li>Pictures of the practice cakes are in the e-record</li> <li>Cost to make each cake recorded on the expense page</li> <li>Community Service Project</li> <li>Demonstration/Speech</li> <li>Leadership activities are listed</li> <li>Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>
Cake Decorating Information for <u>ALL</u> Units	<ul style="list-style-type: none"> <li>Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1 1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material - such as aluminium foil. If you use a decorative paper, gift wrap paper or fabric, it must be covered in food quality plastic wrap.</li> <li>Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.</li> <li>Lower units (1-3) in cake decorating should not use Royal icing or Rolled fondant as the base frosting. Fondant may be used only for decorations on cakes in unit 1. No Fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.</li> <li>Real Cakes are required for all four required practice cakes and cupcakes in units 1-6. At least 2 of the cakes need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with Fondant.</li> <li>Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.</li> <li>All cake require a bottom border</li> <li>Definition of two layered cake is - two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8 and 9.</li> <li>Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because they have mastered the skills in that unit. If a member repeats a unit (like cupcakes) they must show what new skill they have learned by repeating the unit. They must challenge themselves to try something new.</li> </ul>			



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## Cake Decorating Project Information 2016-2017

2016-2017 Cake Decorating Unit	Cake Decorating Unit 3 - Two Layered Cake	Cake Decorating Unit 3 Checklist	Cake Decorating Unit 4 - Character Cake	Cake Decorating Unit 4 Checklist
Project Option	<p>Two layered REAL cake (8" or 9" round or square cake) using the three to five different tips. The following tips are required:</p> <ul style="list-style-type: none"> <li>• Leaf Tip</li> <li>• Star Tip</li> <li>• Writing Tip</li> <li>• Up to two other tips of your choice</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> 8" or 9" Round or Square Cake</li> <li><input type="checkbox"/> Two-layered cakes - two of the same size cakes placed on top of each other</li> <li><input type="checkbox"/> Four practice cakes have been made using real cakes plus the fair exhibit cake (for a total of 5 cakes)</li> <li><input type="checkbox"/> Required tips:               <ul style="list-style-type: none"> <li>✓ Leaf Tip</li> <li>✓ Star Tip</li> <li>✓ Writing Tip</li> </ul> </li> <li><input type="checkbox"/> Up to two additional tips can be used if you choose, but must be different than the required tips</li> <li><input type="checkbox"/> One fourth of the top of the cake is visible to show the smooth base frosting</li> <li><input type="checkbox"/> Bottom base border</li> <li><input type="checkbox"/> Figure piping is required on the exhibit cake and on at least two practice cakes</li> <li><input type="checkbox"/> Side border is required on the exhibit cake and on at least two practice cakes</li> </ul>	<p>Decorated character cake (an entire cake which resembles the shape of a character or object made without cutting) primarily using the star tip and other tips that are appropriate for the design.</p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Character cake</li> <li><input type="checkbox"/> Four practice cakes have been made using real cakes plus the fair exhibit cake (for a total of 5 cakes)</li> <li><input type="checkbox"/> Tips: Primarily the star tip or other tips appropriate for the design</li> <li><input type="checkbox"/> Bottom base border</li> </ul>
Completed Project Requirements	<p>One decorated two-layered <b>real</b> cake (8" or 9" round or square cake) using three to five different types of tips in decorating. You must use the writing, star and leaf tips, but may also use other tips, if you choose. Spatula and brush striping are optional. <u>One fourth of the top of the cake should be visible to show smooth base.</u> Do not use flowers made on a flower nail or materials other than frosting. No fondant or royal icing can be used as icing or decorations on the cake. Only required tip work can be used in Unit 3. No non-edible material can be used. Bottom base border is required. Figure piping is required on Exhibit cake and on at least two practice cakes. Side border is required on exhibit cake and on at least two practice cakes.</p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border</li> <li><input type="checkbox"/> Cake board is sturdy</li> <li><input type="checkbox"/> Cake board is cut the shape of the cake</li> <li><input type="checkbox"/> Cake board is covered in a food safe material - like aluminium foil</li> <li><input type="checkbox"/> Cake is secured to the cake board</li> <li><input type="checkbox"/> Pictures of the practice cakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each cake recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>	<p>One decorated character cake (an entire cake which resembles the shape of a character or object made without cutting and other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable. No non-edible material can be used. The cake is to be primarily decorated with the star tip or other tips appropriate to the design. Bottom base border is required.</p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border</li> <li><input type="checkbox"/> Cake board is sturdy</li> <li><input type="checkbox"/> Cake board is cut the shape of the cake</li> <li><input type="checkbox"/> Cake board is covered in a food safe material - like aluminium foil</li> <li><input type="checkbox"/> Cake is secured to the cake board</li> <li><input type="checkbox"/> Pictures of the practice cakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each cake recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>
What to include in E-record.	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the four required cakes plus the exhibit cake (<b>Total of 5 cakes</b>). All 5 cakes must be real.           <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Real cakes</li> <li>3. Size or shape</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Cost to buy a similar cake</li> <li>7. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the four required cakes plus the exhibit cake (<b>Total of 5 cakes</b>). All 5 cakes must be real.           <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Real character cakes</li> <li>3. Shape</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Cost to buy a similar cake</li> <li>7. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on the photo page.</li> </ul>		
Cake Decorating Information for <b>ALL</b> Units	<ul style="list-style-type: none"> <li>• Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1 1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material - such as aluminium foil. If you use a decorative paper, gift wrap paper or fabric, it must be covered in food quality plastic wrap.</li> <li>• Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.</li> <li>• Lower units (1-3) in cake decorating should not use Royal icing or Rolled fondant as the base frosting. Fondant may be used only for decorations on cakes in unit 1. No Fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.</li> <li>• Real Cakes are required for all four required practice cakes and cupcakes in units 1-6. At least 2 of the cake need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with Fondant.</li> <li>• Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.</li> <li>• All cake require a bottom border</li> <li>• Definition of two layered cake is - two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8 and 9.</li> <li>• Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because they have mastered the skills in that unit. If a member repeats a unit (like cupcakes) they must show what new skill they have learned by repeating the unit. They must challenge themselves to try something new.</li> </ul>			



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## Cake Decorating Project Information 2016-2017

2016-2017 Cake Decorating Unit	Cake Decorating Unit 5 - Cupcakes - Themed	Cake Decorating Unit 5 - Themed Cupcakes Checklist	Cake Decorating Unit 5 - Cupcakes - Stacked	Cake Decorating Unit 5 - Stacked Cupcakes Checklist
Project Option	Minimum of 3 and maximum of 6 regular size (2 3/4") cupcakes in liners. Cupcakes should be of a similar theme. Themed cupcakes mean that there is a central theme between all the cupcakes - examples include animal theme, flower theme, Disney characters (different characters on each cupcake).		Stacking Cupcakes: creating one design where cupcakes are stacked on top of each other and decorated. Experiment with using mini cupcakes and regular sized cupcakes when stacking.	
Completed Project Requirements	A minimum of 3 and a maximum of 6 regular size (2 3/4 inches) cupcakes in liners. Cupcakes should be decorated using frosting and edible materials. Fondant and royal icing can be used only for decorations. Cupcakes should be of a similar theme (Themed cupcakes mean that there is a central theme between all the cupcakes - examples include animal theme, flower theme, Disney characters [different characters on each cupcake]). Place each decorated cupcake in a disposable 6-cup muffin tin or a container that matches the theme and is no larger than 10-inch round (example: tea cups, ice cream cones, etc.). No non-edible materials can be used.	<ul style="list-style-type: none"> <li><input type="checkbox"/> Minimum of 3 and maximum of 6 regular sized (2 3/4") cupcakes in liners</li> <li><input type="checkbox"/> Four practice batches of cupcakes have been made plus the fair exhibit cupcakes (for a total of 5 batches of cupcakes)</li> <li><input type="checkbox"/> All decorations on the cupcakes are edible</li> <li><input type="checkbox"/> There is a central theme for all the cupcakes</li> <li><input type="checkbox"/> Fondant and Royal icing is used as decorations only</li> <li><input type="checkbox"/> Cupcakes placed in a disposable 6-cup muffin tin or a container that matches the theme (no larger than 10-inch round)</li> </ul>	Stacking Cupcakes: creating one design where cupcakes are stacked on top of each other and decorated. Experiment with using mini cupcakes and regular sized cupcakes when stacking. Non-visible supports can be used to hold stacked cupcakes. Cupcakes are decorated using frosting and edible materials. Fondant and royal icing can be used for decorations only. Cupcakes should be secured to a sturdy board (secured with frosting) for display. Board size should be appropriate to design (use guidelines for cakes - maximum of 9"x13") No non-edible materials can be used	<ul style="list-style-type: none"> <li><input type="checkbox"/> Stacked cupcakes creating one design</li> <li><input type="checkbox"/> Four practice batches of cupcakes have been made plus the fair exhibit cupcakes (for a total of 5 batches of cupcakes)</li> <li><input type="checkbox"/> All decorations on the cupcakes are edible</li> <li><input type="checkbox"/> Supports can be used if not visible</li> <li><input type="checkbox"/> Stacked cupcakes secured to board, with frosting</li> <li><input type="checkbox"/> Board size appropriate to the design, not to be bigger than 9"x13"</li> <li><input type="checkbox"/> Fondant and Royal icing is used as decorations only</li> </ul>
What to include in E-record.	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record a minimum of four batches of cupcakes (can either be themed, stacked or character), plus the exhibit cupcakes, for a minimum of five baking and decorating experiences (<u>Total of 5</u>).               <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Four batches of cupcakes</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Edible Materials Used</li> <li>7. Cost to buy a similar cake</li> <li>8. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cupcake batches and exhibit cupcake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required batches of cupcakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Pictures of the practice cupcakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each batch of cupcakes recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record a minimum of four batches of cupcakes (can either be themed, stacked or character), plus the exhibit cupcakes, for a minimum of five baking and decorating experiences (<u>Total of 5</u>).               <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Four batches of cupcakes</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Edible Materials Used</li> <li>7. Cost to buy a similar cake</li> <li>8. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cupcake batches and exhibit cupcake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required batches of cupcakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Pictures of the practice cupcakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each batch of cupcakes recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>
Cake Decorating Information for <u>ALL</u> Units	<ul style="list-style-type: none"> <li>• Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1 1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material - such as aluminium foil. If you use a decorative paper, gift wrap paper or fabric, it must be covered in food quality plastic wrap.</li> <li>• Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.</li> <li>• Lower units (1-3) in cake decorating should not use Royal icing or Rolled fondant as the base frosting. Fondant may be used only for decorations on cakes in unit 1. No Fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.</li> <li>• Real Cakes are required for all four required practice cakes and cupcakes in units 1-6. At least 2 of the cake need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with Fondant.</li> <li>• Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.</li> <li>• All cake require a bottom border</li> <li>• Definition of two layered cake is - two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8 and 9.</li> <li>• Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because they have mastered the skills in that unit. If a member repeats a unit (like cupcakes) they must show what new skill they have learned by repeating the unit. They must challenge themselves to try something new.</li> </ul>			



# Adams County 4-H

## Cake Decorating Project Information 2016-2017

2016-2017 Cake Decorating Unit	Cake Decorating Unit 5 - Cupcakes - Character	Cake Decorating Unit 5 - Character Cupcakes Checklist	Cake Decorating Unit 6 - Cut Up Cakes	Cake Decorating Unit 6 Checklist
Project Option	<p>Character cupcakes are multiple individually decorated cupcakes that come together to create the character. If a cupcake is removed, the design or character will be ruined. Another way to describe character cupcakes is any design that cannot be displayed in a cupcake pan as individual cupcakes. Design should be one dimension - no stacking.</p>		<p>One decorated cut-up cake using three different types of decorator tips (not different sizes of the same tips).</p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cut-up cake</li> <li><input type="checkbox"/> Four practice cut-up cakes have been made using real cakes plus the fair exhibit cut-up cake (for a total of 5 cakes)</li> </ul>
Completed Project Requirements	<p>Character cupcakes are multiple individually decorated cupcakes that come together to create the character. If a cupcake is removed, the design or character will be ruined. Another way to describe character cupcakes is any design that cannot be displayed in a cupcake pan as individual cupcakes. Design should be one dimension - no stacking. Cupcakes are decorated using frosting and edible materials. Fondant and royal icing can be used only for decorations. The character must be displayed on one cake board with a maximum size of 9"x13" inches. No non-edible materials can be used.</p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cupcakes form a character. If one is taken away, the character is ruined</li> <li><input type="checkbox"/> Cupcakes design is one dimension - no stacking of cupcakes to make it.</li> <li><input type="checkbox"/> Four practice batches of cupcakes have been made plus the fair exhibit cupcakes (for a total of 5 batches of cupcakes)</li> <li><input type="checkbox"/> All decorations on the cupcakes are edible</li> <li><input type="checkbox"/> Fondant and Royal icing is used as decorations only</li> <li><input type="checkbox"/> Character is displayed on one cake board, maximum size 9"x13" inches</li> </ul>	<p>One decorated cut-up cake using three different types of decorator tips (not different sizes of the same tips). Edible materials may also be used. Non-edible materials cannot be used to decorate. Cake board must be cut parallel to the shape of the cake and not exceed 2'x2' maximum limit. Non-edible internal supports are allowed, but must not show. No non-edible materials can be used. Bottom base border is required.</p>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Tips: three different types of decorator tips (not different sizes of the same tips)</li> <li><input type="checkbox"/> Bottom base border</li> </ul>
What to include in E-record.	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record a minimum of four batches of cupcakes (can either be themed, stacked or character), plus the exhibit cupcakes, for a minimum of five baking and decorating experiences (Total of 5).               <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Four batches of cupcakes</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Edible Materials Used</li> <li>7. Cost to buy a similar cake</li> <li>8. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cupcake batches and exhibit cupcake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required batches of cupcakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Pictures of the practice cupcakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each batch of cupcakes recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the four required cut-up cakes plus the exhibit cake (Total of 5). All 5 cut-up cakes must be real cake.               <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Real cut-up cakes</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Edible Materials Used</li> <li>7. Cost to buy a similar cake</li> <li>8. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> <li>• Patterns or diagrams for all required cakes must be included in e-record</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border - not to exceed 2'x2' maximum</li> <li><input type="checkbox"/> Cake board is sturdy</li> <li><input type="checkbox"/> Cake board is cut parallel to the shape of the cake</li> <li><input type="checkbox"/> Cake board is covered in a food safe material - like aluminium foil</li> <li><input type="checkbox"/> Cake is secured to the cake board</li> </ul>
Cake Decorating Information for <u>ALL</u> Units	<ul style="list-style-type: none"> <li>• Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1 1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material - such as aluminium foil. If you use a decorative paper, gift wrap paper or fabric, it must be covered in food quality plastic wrap.</li> <li>• Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.</li> <li>• Lower units (1-3) in cake decorating should not use Royal icing or Rolled fondant as the base frosting. Fondant may be used only for decorations on cakes in unit 1. No Fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.</li> <li>• Real Cakes are required for all four required practice cakes and cupcakes in units 1-6. At least 2 of the cake need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with Fondant.</li> <li>• Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.</li> <li>• All cake require a bottom border</li> <li>• Definition of two layered cake is - two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8 and 9.</li> <li>• Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because they have mastered the skills in that unit. If a member repeats a unit (like cupcakes) they must show what new skill they have learned by repeating the unit. They must challenge themselves to try something new.</li> </ul>			



# Adams County 4-H

## Cake Decorating Project Information 2016-2017

2016-2017 Cake Decorating Unit	Cake Decorating Unit 7 - Flat Surface and Nail Flowers <i>(Intermediates and Senors Only)</i>	Cake Decorating Unit 7 Checklist	Cake Decorating Unit 8 - Fondant <i>(Intermediates and Seniors Only)</i>	Cake Decorating Unit 8 Checklist
Project Option	One two-layered 8, 9 or 10-inch cake or cake form using a maximum of: <ul style="list-style-type: none"> <li>• One flat surface flower</li> <li>• One flower made on a flat flower nail</li> <li>• One border</li> <li>• One side trim learned in this unit</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> One two layered 8, 9 or 10-inch cake or cake form</li> <li><input type="checkbox"/> Four practice cakes have been made (2 of the 4 must be real cakes) plus the fair exhibit cake (for a total of 5 cakes)</li> <li><input type="checkbox"/> One flat surface flower</li> <li><input type="checkbox"/> One flower made on a flat flower nail</li> <li><input type="checkbox"/> One border</li> <li><input type="checkbox"/> One side trim learned in this unit (required)</li> <li><input type="checkbox"/> No fondant used</li> <li><input type="checkbox"/> Bottom base border</li> </ul>	One decorated two-layer cake or cake form. An 8, 9 or 10-inch round or square covered in fondant and decorated using skills learned from Units 3 to 7 and Fondant and gum paste decorations.	<ul style="list-style-type: none"> <li><input type="checkbox"/> One decorated two layer cake or cake form</li> <li><input type="checkbox"/> 8, 9, or 10-inch round or square cake covered in fondant</li> <li><input type="checkbox"/> Four practice cakes have been made (2 of the 4 must be real cakes and 3 of the 5 covered in fondant) plus the fair exhibit cake (for a total of 5 cakes)</li> <li><input type="checkbox"/> Exhibit cake must be covered in fondant</li> <li><input type="checkbox"/> Used skills learned from units 3 to 7 and fondant and gum paste decorations</li> <li><input type="checkbox"/> Bottom base border</li> </ul>
Completed Project Requirements	One two-layered 8, 9 or 10-inch cake or cake form using a maximum of: <ul style="list-style-type: none"> <li>• One flat surface flower</li> <li>• One flower made on a flat flower nail</li> <li>• One border</li> <li>• One side trim learned in this unit</li> </ul> No fondant. Side trim is required. Bottom base border required.	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border - not to exceed 2'x2' maximum</li> <li><input type="checkbox"/> Cake board is sturdy</li> <li><input type="checkbox"/> Cake board is covered in a food safe material - like aluminium foil</li> <li><input type="checkbox"/> Cake is secured to the cake board</li> </ul>	One decorated two-layer cake or cake form. An 8, 9 or 10-inch round or square covered in fondant and decorated using skills learned from Units 3 to 7 and Fondant and gum paste decorations. Bottom base border required	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border - not to exceed 2'x2' maximum</li> <li><input type="checkbox"/> Cake board is sturdy</li> <li><input type="checkbox"/> Cake board is covered in a food safe material - like aluminium foil</li> <li><input type="checkbox"/> Cake is secured to the cake board</li> </ul>
What to include in E-record.	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the four required cakes plus the exhibit cake (Total of 5). At least 2 of the 4 must be real cakes.               <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Cake or cake form (at least 2 real cakes)</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Cost to buy a similar cake</li> <li>7. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Pictures of the practice cakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each cake recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the four required cakes plus the exhibit cake (Total of 5). At least 2 of the 4 cakes must be real cakes and 3 of the 5 covered with fondant. The exhibit cake must be covered with fondant               <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Cake for cake form (at least 2 real and 3 of the 5 covered with fondant). Exhibit cake must be covered with fondant.</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Cost to buy a similar cake</li> <li>7. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Pictures of the practice cakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each cake recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>
Cake Decorating Information for <b>ALL</b> Units	<ul style="list-style-type: none"> <li>• Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1 1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material - such as aluminium foil. If you use a decorative paper, gift wrap paper or fabric, it must be covered in food quality plastic wrap.</li> <li>• Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.</li> <li>• Lower units (1-3) in cake decorating should not use Royal icing or Rolled fondant as the base frosting. Fondant may be used only for decorations on cakes in unit 1. No Fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.</li> <li>• Real Cakes are required for all four required practice cakes and cupcakes in units 1-6. At least 2 of the cake need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with Fondant.</li> <li>• Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.</li> <li>• All cake require a bottom border</li> <li>• Definition of two layered cake is - two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8 and 9.</li> <li>• Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because they have mastered the skills in that unit. If a member repeats a unit (like cupcakes) they must show what new skill they have learned by repeating the unit. They must challenge themselves to try something new.</li> </ul>			



# Adams County 4-H

## Cake Decorating Project Information 2016-2017

2016-2017 Cake Decorating Unit	Cake Decorating Unit 9 - Lily Nail Flowers <i>(Intermediates and Seniors Only)</i>	Cake Decorating Unit 9 Checklist	Cake Decorating Unit 10 - Tiered Cakes <i>(Seniors Only)</i>	Cake Decorating Unit 10 Checklist
Project Option	One two-layered 8, 9 or 10-inch cake or cake form using an example of string work and a flower made on a lily flower nail.	<ul style="list-style-type: none"> <li><input type="checkbox"/> One two layered 8, 9 or 10-inch cake or cake form</li> <li><input type="checkbox"/> Four practice cakes have been made (<i>2 of the 4 must be real cakes</i>) plus the fair exhibit cake (for a total of 5 cakes)</li> <li><input type="checkbox"/> String work - writing is not string work</li> <li><input type="checkbox"/> Flower made on a lily flower nail</li> <li><input type="checkbox"/> Bottom base border</li> </ul>	One decorate cake or cake form of three or more tiers of graduated sizes, using supports.	<ul style="list-style-type: none"> <li><input type="checkbox"/> One decorated cake or cake form of three or more tiers of graduated sizes</li> <li><input type="checkbox"/> Supports used. Separator plates and pillars may be used, but are not required</li> <li><input type="checkbox"/> Three practice cakes have been made (<i>2 of the 4 must be real cakes</i>)</li> <li><input type="checkbox"/> Form cake preferred for exhibit cake</li> <li><input type="checkbox"/> Bottom base border</li> </ul>
Completed Project Requirements	One two-layered 8, 9 or 10-inch cake or cake form using an example of string work and a flower made on a lily flower nail. String work required. Writing is not string work. Bottom base border required.	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border</li> <li><input type="checkbox"/> Cake board is sturdy</li> <li><input type="checkbox"/> Cake board is covered in a food safe material - like aluminium foil</li> <li><input type="checkbox"/> Cake is secured to the cake board</li> </ul>	One decorate cake or cake form of three or more tiers of graduated sizes, using supports. Separator plates and pillars may be used, but are not required. Bottom base border is required.	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border</li> <li><input type="checkbox"/> Cake board is sturdy</li> <li><input type="checkbox"/> Cake board is covered in a food safe material - like aluminium foil</li> <li><input type="checkbox"/> Cake is secured to the cake board</li> </ul>
What to include in E-record.	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the four required cakes plus the exhibit cake (<i>Total of 5</i>). <i>At least 2 of the 4 must be real cakes.</i> <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Cake or cake form (at least 2 real cakes)</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Cost to buy a similar cake</li> <li>7. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Pictures of the practice cakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each cake recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the three required cakes plus the exhibit cake (<i>Total of 4</i>). <i>At least 2 of the 4 cakes must be real cakes. Forms are preferred for the exhibited cake.</i> <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Size or shape</li> <li>3. Cake for cake form (at least 2 real cakes)</li> <li>4. Techniques Used</li> <li>5. Tips used and where</li> <li>6. Cost to buy a similar cake</li> <li>7. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your four cakes and exhibit cake on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Pictures of the practice cakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each cake recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>
Cake Decorating Information for <u>ALL</u> Units	<ul style="list-style-type: none"> <li>• Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1 1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material - such as aluminium foil. If you use a decorative paper, gift wrap paper or fabric, it must be covered in food quality plastic wrap.</li> <li>• Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.</li> <li>• Lower units (1-3) in cake decorating should not use Royal icing or Rolled fondant as the base frosting. Fondant may be used only for decorations on cakes in unit 1. No Fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.</li> <li>• Real Cakes are required for all four required practice cakes and cupcakes in units 1-6. At least 2 of the cake need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with Fondant.</li> <li>• Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.</li> <li>• All cake require a bottom border</li> <li>• Definition of two layered cake is - two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8 and 9.</li> <li>• Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because they have mastered the skills in that unit. If a member repeats a unit (like cupcakes) they must show what new skill they have learned by repeating the unit. They must challenge themselves to try something new.</li> </ul>			



# Adams County 4-H

## Cake Decorating Project Information 2016-2017

2016-2017 Cake Decorating Unit	Cake Decorating Unit 11 - Molds (Seniors Only)	Cake Decorating Unit 11 Checklist	Cake Decorating Unit 12 - Create Your Own (Seniors Only)	Cake Decorating Unit 12 Checklist
Project Option	One molded or shaped object may be on a decorated cake, a cake form or an independent display in a case (no larger than 10 inches) to protect the item from harm.	<ul style="list-style-type: none"> <li><input type="checkbox"/> One molded or shaped object</li> <li><input type="checkbox"/> Molded object can be on a cake, cake form or a independent display</li> <li><input type="checkbox"/> Three molded items plus exhibit item (for a total of 4 molded items)</li> </ul>	A detailed notebook describing your project, including your goals, plans, accomplishments and your evaluation of results. The notebook is considered to be your main project, however an item may be made as part of your project, a sample may be displayed as further evidence of the quality of your project.	
Completed Project Requirements	One molded or shaped object may be on a decorated cake, a cake form or an independent display in a case (no larger than 10 inches) to protect the item from harm.	<ul style="list-style-type: none"> <li><input type="checkbox"/> Mold and shape at least three different edible materials (fondant, gum paste, molding chocolate, candy melts, etc.</li> <li><input type="checkbox"/> At least three different edible molds used</li> </ul>	A detailed notebook describing your project, including your goals, plans, accomplishments and your evaluation of results. You may use pictures or any records you have kept to provide evidence of your accomplishments. This notebook is considered to be your main project exhibit and will count for 75 percent of the scoring. If an item was made as part of your project, a sample may be displayed as further evidence of the quality of your project. Display must not require over a 1'x1' area or consist of more than three items.	<ul style="list-style-type: none"> <li><input type="checkbox"/> A detailed notebook describing your project</li> <li><input type="checkbox"/> Include your goals, plans, accomplishments and your evaluation of results.</li> </ul>
What to include in E-record.	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Include the following information in the cake decorating e-record on the three required molded items plus the exhibit item (Total of 4). Mold and shape at least three different edible materials (fondant, gum paste, molding chocolate, candy melts, etc.)               <ol style="list-style-type: none"> <li>1. Occasion for Use</li> <li>2. Molding materials (at least three different molding or shaping materials)</li> <li>3. Molds used (mold at least three different edible molds)</li> <li>4. Techniques used</li> <li>5. Tips used and where</li> <li>6. Edible materials other than molding</li> <li>7. Cost of materials</li> <li>8. Any problems you had</li> </ol> </li> <li>• Be sure to put the cost of your molds and exhibit mold on the expense page in the e-record</li> <li>• Include photos or drawings of the four required cakes in addition to photos of you working on your project on photo page.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Cake board is 1 1/2" bigger than the cake on each side from the base of the border, if molded or shaped item is put on a cake/cake form</li> <li><input type="checkbox"/> Molded or shaped item is in an independent display case (no larger than 10 inches) to protect it from harm.</li> <li><input type="checkbox"/> Pictures of the practice cakes are in the e-record</li> <li><input type="checkbox"/> Cost to make each cake recorded on the expense page</li> <li><input type="checkbox"/> Community Service Project</li> <li><input type="checkbox"/> Demonstration/Speech</li> <li><input type="checkbox"/> Leadership activities are listed</li> <li><input type="checkbox"/> Story talking about my cake decorating project, challenges, successes, what I liked and what I didn't, etc.</li> </ul>	<ul style="list-style-type: none"> <li>• Completed cake decorating e-record presented in a sturdy binder/notebook.</li> <li>• Notebook describing your project, including your goals, plans, accomplishments and your evaluation of results.</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> Optional: an item may be made as part of your project.</li> </ul>
Cake Decorating Information for <b>ALL</b> Units	<ul style="list-style-type: none"> <li>• Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and must be 1 1/2" on each side from the base of the border, not the cake. The surface should be covered. Freezer paper is not advised because it absorbs grease. The cake board must be covered with a food safe material - such as aluminium foil. If you use a decorative paper, gift wrap paper or fabric, it must be covered in food quality plastic wrap.</li> <li>• Real cakes are required for Units 1-6. Cake forms are preferred for exhibits in Units 7-10, as they hold up better under fair conditions.</li> <li>• Lower units (1-3) in cake decorating should not use Royal icing or Rolled fondant as the base frosting. Fondant may be used only for decorations on cakes in unit 1. No Fondant can be used in Units 2 and 3. Only required tip work can be used in Units 2 and 3.</li> <li>• Real Cakes are required for all four required practice cakes and cupcakes in units 1-6. At least 2 of the cake need to be real in Units 7-10. Also for Unit 8, 3 of the 5 cakes are required to be totally covered with Fondant.</li> <li>• Unit 11 is molds and three molds are required plus the exhibit mold for a total of 4.</li> <li>• All cake require a bottom border</li> <li>• Definition of two layered cake is - two of the same size cakes placed on top of each other. This is used for Units 3, 7, 8 and 9.</li> <li>• Once a 4-H member has received a placing in the top 10 or a grand champion, they need to move to another unit because they have mastered the skills in that unit. If a member repeats a unit (like cupcakes) they must show what new skill they have learned by repeating the unit. They must challenge themselves to try something new.</li> </ul>			