

# West Virginia 4-H Cake Decorating Level 1 Record Guide

Name: \_\_\_\_\_ Age (as of Jan. 1): \_\_\_\_\_

Club Name: \_\_\_\_\_

Project Leader/Helper: \_\_\_\_\_



I, hereby certify that, as the exhibitor of this project, I have personally been responsible for completing this record guide. I am aware that this record book may be on display and thus all content will be appropriate for all audiences.

Youth Signature: \_\_\_\_\_ Date: \_\_\_\_\_

I, the parent/guardian, certify that my son/daughter has completed this record guide. I give permission for this record book to be displayed and will ensure that all content is appropriate for all audiences.

Parent/Guardian Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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# Cake Decorating Project Score Sheet

The West Virginia 4-H Cake Decorating Project experience consists of a 4-H project book, cake decorating record guide and exhibit.

Cake Decorating Record Guide (Totals 80 points)	Possible	Points
Cover	<u>2</u>	_____
Project Goals	<u>2</u>	_____
Objective 1 – Bake and frost a single-layer cake that will for good for decorating.	<u>5</u>	_____
Objective 2 – Prepare icing that is the proper consistency for borders, drop flowers and lettering.	<u>5</u>	_____
Objective 3 – Develop a skill using professional cake decorating equipment.	<u>5</u>	_____
Objective 4 – Develop basic skills in cake decorating.	<u>25</u>	_____
Objective 5 – Bake and decorate a minimum of five cakes for special occasions.	<u>25</u>	_____
Cake Decorating Equipment Inventory	<u>5</u>	_____
Project Story	<u>6</u>	_____
<b>Exhibit Score</b>	<b><u>20</u></b>	_____
<p><i>Decorated cake using a minimum of four different skills and techniques learned in this unit: cake frosted smoothly, proper icing consistency for decorations, borders, drop flowers, writing and leaves.</i></p> <ul style="list-style-type: none"> <li><i>Cakes should have uniform shape and thickness and be level (except cup-up cakes and cakes baked in special shaped pans).</i></li> <li><i>Cake forms (Styrofoam) are better for exhibits than actual cakes.</i></li> <li><i>Cakes should be placed on disposable cake boards which may be covered with plastic or paper doilies.</i></li> </ul> <p><i>See page 10 of the project book for additional information on the exhibit.</i></p>		
<b>Total Score</b>	<b><u>100</u></b>	_____



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## Why Keep Records?

By keeping records, you will be able to see how much progress you make this year and over the course of your 4-H career as you set goals and work to accomplish them.

*Good records will:*

- Keep track of your project activities and learning experiences.
- Improve your management practices of cake decorating supplies, equipment and costs.
- Increase understanding of your project's financial outcome.
- Allow you to better plan for future projects.

If you have questions or need help on this record guide, please contact your leader, parent/guardian or county WVU Extension office.

All records and answers to questions are expected to be in the 4-H member's handwriting.

Please print or write clearly.

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## This Year's Project Goals

Please describe below at least two (2) things you hoped to achieve by completing this 4-H project (Goals). You may want to work with your project helper or other 4-H volunteer to set goals.

Need help writing goals? [personal-finance.extension.org/what-are-smart-goals/](http://personal-finance.extension.org/what-are-smart-goals/)

<b>Cake Decorating project goals I set for myself this year included:</b>

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# Objective 1

## Bake and frost a single-layer cake that will be good for decorating.

Read *The Cake*, pages 19 through 24.

<b>Activities</b> Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Practice baking and frosting single-layer cakes until you master a level cake with smooth icing.				
Try different frosting recipes and methods until you get a smooth icing.				
Achieve proper consistency of icing for frosting the cake.				
Frost a smooth cake for decorating.				
Decorate cakes for special occasions – take photos of your cakes.				

Tell us about your baking and frosting practice:

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***Insert Cake Picture(s) Here***

***More pages can be added to your record guide  
to include additional pictures.***

## Objective 2

### Prepare icing that is the proper consistency for borders, drop flowers and lettering.

Read *Frosting the Cake*, pages 25 through 30.

<b>Activities</b> Check your skill level for each activity	<b>Needs improvement</b>	<b>Average skill development</b>	<b>Mastered</b>	<b>Notes or Comments</b>
Practice stiff consistency icing.				
Practice medium consistency icing.				
Practice thin consistency icing.				
Try different designs on your practice surface.				
Experiment with different buttercream frosting recipes for different cakes.				

Tell us about your icing and buttercream practice:

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***Insert Frosting Picture(s) Here***

***More pages can be added to your record guide  
to include additional pictures.***

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## Objective 3

### Develop a skill using professional cake decorating equipment.

Read Equipment, pages 31 through 34.

<b>Activities</b> Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Practice making cones from parchment paper.				
Try filling the bags to different levels and see what works best.				
Compare parchment cones with cloth, plastic and disposable decorating bags.				
Experiment with bags using just a tip and then a coupler and a tip.				
Experiment with different tips to see how many designs you can make.				
Make and decorate different solid sugar molds.				
Make a salad or dessert using a gelatin mold and decorate it.				
Bake and decorate a cake using a shaped cake pan.				

Tell us about your developing skills:

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***Insert Practice with Cake Decorating Equipment  
Picture(s) Here***

***More pages can be added to your record guide  
to include additional pictures.***

# Objective 4

## Develop basic skills in cake decorating.

Read **Borders and Decorations**, pages 37 through 39; **Leaves and Flowers**, pages 47 through 49; **Lettering**, pages 63 through 64; and **Special Effects**, pages 65 through 67.

- a. Three Level 1 borders
- b. All Level 1 lettering skills
- c. Three Level 1 flowers
- d. One Level 1 leaf
- e. Two Level 1 special effects

<b>Activities</b> Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Try all Level 1 borders. Master at least three Level 1 borders before advancing to the next level.				
Star				
Pullout star				
Shell with star tip				
Shell with writing tip (beads)				
Rosette				
Star puff				
"C" motion				
Zigzag				
Dots				
Leaf				
Rosette and Star – combination border				
Leaf and Drop Flower – combination border				
Shell and Flute – combination border				

Tell us about your border skills:

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***Insert Border Picture(s) Here***

***More pages can be added to your record guide  
to include additional pictures.***

<b>Activities</b> Check your skill level for each activity	<b>Needs improvement</b>	<b>Average skill development</b>	<b>Mastered</b>	<b>Notes or Comments</b>
Practice Level 1 lettering skills. Master all items in your level before advancing to the next level.				
Dots				
Lettering forms – fill in with dots or lines				
Printing				

Tell us about your lettering skills:

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<b>Activities</b> Check your skill level for each activity	<b>Needs improvement</b>	<b>Average skill development</b>	<b>Mastered</b>	<b>Notes or Comments</b>
Try making all Level 1 flowers. Master at least three before advancing to the next level.				
Drop flowers, one squeeze star				
Drop flowers, swirl				
Freehand (star tip)				
Rosette				
Rosette with star center				
Star puffs				
Stars				
Variety (writing tip)				
Rosebud – flat surface flower				
Sweet pea – flat surface flower				

Tell us about your flower skills:

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***Insert Border Picture(s) Here***

***More pages can be added to your record guide  
to include additional pictures.***

<b>Activities</b> Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Try making all Level 1 leaves. Master at least one before advancing to the next level.				
Plain leaf				
Stand up leaf				
Ruffled leaf				
Holly				

Tell us about your leaf skills:

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<b>Activities</b> Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Design a stencil and use it to decorate a cake.				
Design a paper pattern, transfer it to the cake and decorate.				

Tell us about your special effects skills:

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***Insert Leaf and Special Effect Picture(s) Here***

***More pages can be added to your record guide  
to include additional pictures.***

## Objective 5

### Bake and decorate a minimum of five cakes for special occasions.

<b>Activities</b> Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Plan and make decorated cakes for special occasions using various colors, designs and flavors. Take pictures of all cakes to show improvements.				
Plan, bake, frost and decorate a single-layer cake for a special occasion.				
Plan, bake, frost and decorate a cut-up cake.				
Plan, bake, frost and decorate a cake using a special shaped pan.				

Compare the cost of home-decorated cakes with bakery cakes.

Home-decorated Cakes

Bakery Cakes

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***Insert Cake 1 Picture(s) Here***

Tell us about your cake:

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***Insert Cake 2 Picture(s) Here***

Tell us about your cake:

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***Insert Cake 4 Picture(s) Here***

Tell us about your cake:

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***Insert Cake 5 Picture(s) Here***

Tell us about your cake:

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*This record guide was adapted for WVU Extension 4-H participants with the University of Wyoming's 4-H Cake Decorating Project Manual.*

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