

West Virginia 4-H Cake Decorating Level 2 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 guide 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 guide to be displayed and will ensure that all content is appropriate for all audiences.

Parent/Guardian Signature: _____ Date: _____

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	2	_____
Project Goals	2	_____
Objective 1 – Bake and frost one- or two-layer cakes that will be good decorating bases.	5	_____
Objective 2 – Prepare royal for decorating.	5	_____
Objective 3 – Develop intermediate cake decorating skills by mastering the following Level 2 skills and techniques.	25	_____
Objective 4 – Learn to cut a cake for serving.	5	_____
Objective 5 – Bake and decorate a minimum of five cakes for special occasions using Level 2 skills.	25	_____
Cake Decorating Equipment Inventory	5	_____
Project Story	6	_____
Exhibit Score	20	_____

Decorated cake using a minimum of five Level 2 techniques: cake frosted smoothly, proper icing consistency for decorations, borders, combination borders or special effects.

- *Cake decorations should show a variety of techniques that are evenly spaced and show even pressure.*
- *Cake designs should be suitable for the size and shape of the cake. It should demonstrate good use of color and a pleasing combination of decorations.*
- *Cake forms (Styrofoam) are better for exhibits than actual cakes.*
- *Cakes should be placed on disposable cake boards, which may be covered with plastic or paper doilies.*

See page 13 of the project book for additional information on the exhibit.

Total Score	100	_____
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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.

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/

Goals:
Cake Decorating project goals I set for myself this year included:



Objective 1

Bake and frost one- or two-layer cakes that will be good decorating bases.

Read *The Cake*, pages 19 through 24.

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Bake and frost one- and two-layer cakes until you master a level cake with smooth icing appropriate for decorating.				
Try filling a two-layer cake with jam, pudding or another filling.				
Take pictures or makes sketches of all activities to show progress.				

Tell us about your baking and frosting practice:

Insert Cake Picture(s) Here

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

Objective 2

Prepare royal icing for decorating.

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

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Make royal icing, and practice making flowers and decorations with it.				

Tell us about your royal icing practice:

Insert Royal Icing Picture(s) Here

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

Objective 3

Develop intermediate cake decorating skills by mastering the following Level 2 skills and techniques.

Read **Borders and Decorations**, pages 40 through 43; **Leaves and Flowers**, pages 48 through 57; **Lettering**, pages 63 through 64; and **Special Effects**, pages 66 through 74.

- a. Borders:
 - Four single borders
 - Three combination borders
- b. All lettering skills
- c. Six flowers, any combination:
 - Flat surface flowers
 - Flowers made on a flower nail
- d. All Level 2 leaves
- e. At least three Level 2 special effects

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Try all Level 2 borders and master at least four single borders before advancing to the next level.				
Reverse shell				
Horizontal "C"				
Rope				
"S" scroll				
Plume				
"e" motion				
Ruffle				
Puff				
Zigzag puff				
Ribbon				

Tell us about your single border skills:

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Try all Level 2 combination borders and master at least three before advancing to the next level.				
"S" scroll and drop flower				
Puff and drop flower				
Shell puff and ruffle or zigzag				
Basket weave				

Tell us about your combination border skills:

Insert Border Picture(s) Here

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

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Master six flowers, any combination of flat surface and flower nail flowers.				
Rosebud				
Sweet pea				
Bleeding heart				
Lily of the Valley				
Half carnation				
Half rose				
Apple blossom				
Aster				
Bachelor button				
Brown-eyed Susan – daisy variation				
Chrysanthemum				
Daffodil and jonquil				
Daisy				
Dogwood				
Forget-me-not				
Full carnation				
Narcissus				
Pansy				
Poinsettia – method 1				
Poppy				
Rose				
Sunflower				
Violet				
Wild rose				
Other flat or flower nail flower – describe:				

Tell us about your flower skills:

Insert Flower Picture(s) Here

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

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Try and master all lettering styles.				
Lettering forms – fill in with dots or lines				
Printing				
Script (cursive)				

Tell us about your lettering skills:

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Continue working on leaves until all are mastered.				
Plain leaf				
Stand up leaf				
Ruffled leaf				
Holly				
Violet leaf				

Tell us about your leaf skills:

Insert Lettering and Leaf Picture(s) Here

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

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Try all Level 2 items. Master at least three before advancing.				
• Grass, fur or hair				
• Stencil applications				
• Color Flow®				
• Cornelli lace				
• Figure piping				
• Haystacks				
• Lattice design				
• Pinecones				
• Pine needles and cat whiskers				
• Royal icing lace				
• Sotas				
• Trees				
• Wheat				
Make a hollow sugar mold and decorate.				
Make a variety of figures using the figure piping technique and use them to decorate a cake or hollow sugar mold.				
Stripe a decorator bag to make borders, flowers, leaves, etc.				
Make Cornelli lace, lattice work, sotas, Color Flow®, basketweave, pinecones, pine needles, wheat, and haystacks, etc. Use as part of the decorations for a cake.				
Review and master all Level 1 skills.				

Tell us about your special effects skills:

Insert Special Effect Picture(s) Here

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

Objective 4

Learn to cut a cake for serving.

Read *Cutting the Cake*, pages 23 and 24.

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Experiment with different ways to cut cakes, using different knives. Consider the cake's shape, size, decoration placement and number of servings desired.				
Cut a cake for a special occasion.				

Tell us about your cake cutting skills:

Insert Cake Cutting 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 using Level 2 skills.

Activities Check your skill level for each activity	Needs improvement	Average skill development	Mastered	Notes or Comments
Locate a cake decorating book and study the designs used to make attractive cakes.				
Use a variety of colors, designs and flavors to plan, make and decorate cakes. Include two- or three-layer cakes, cut-up cakes and cakes based in shaped pans.				
Compare the cost of home-decorated cakes with bakery cakes.				

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

Home-decorated Cakes

Bakery Cakes

Insert Cake 1 Picture(s) Here

Tell us about your cake:

Insert Cake 2 Picture(s) Here

Tell us about your cake:

Insert Cake 3 Picture(s) Here

Tell us about your cake:

Insert Cake 4 Picture(s) Here

Tell us about your cake:

Insert Cake 5 Picture(s) Here

Tell us about your cake:



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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