MISSOURI 4-H PROJECT SNAPSHOT

CAKE DECORATING

Are You Into It?

Do you want to learn how to decorate a cake? It’s all about using the correct tools and techniques! Learn about preparing cakes for decorating, choosing the right icing, using the correct tools, and creating original designs.

Practice the life skills of decision making, communicating with others, leading self and others, planning and organizing and learning to learn.

You will learn:
- Develop cake decorating skills.
- Promote creativity.
- Understand how to measure and mix supplies properly.
- Develop cake cutting skills.
- Gain knowledge about tips and their uses.

Grow In Your Project

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<th>Starting Out Beginner</th>
<th>Learning More Intermediate</th>
<th>Advancing Horizons Advanced</th>
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<tr>
<td>Bake and frost single-layer cakes.</td>
<td>Bake two-layer cakes. Learn to make flowers, borders, and special effects like lace, lattice work, basket weave and more.</td>
<td>Bake stacked and tiered cakes. Master flower making.</td>
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<tr>
<td>Learn basic decorating procedures.</td>
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<tr>
<td>Understand how to measure and mix supplies properly.</td>
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Step It Up!

Pass it on! Now that you know how, share it with others. Here are a few ideas on how.

**Communication**
- Demonstrate how to assemble a tiered cake.
- Demonstrate how to cut a cake.
- Demonstrate how to make icing.

**Citizenship**
- Decorate cakes with the elderly at a care center.

**Leadership**
- Plan and prepare a cake for a special family event.
- Create and prepare a cake for a club fund raiser.

Learn more at 4h.missouri.edu or contact your county Extension Office.
Individuals who enjoy baking and decorating cakes and pastries may find careers as cake decorators rewarding and fun. Cake decorators are specialized bakers. Related careers include pastry chef and bakery owner.

Training may include attending one of the following:
- Culinary Arts School
- Vocational/Technical School
- Apprenticeship or on-the-job training.

In addition to being a good cake decorator, you should also have these personal qualities:
- Good communication skills
- The ability to listen without judging, share ideas, and help others
- Good writing and reading comprehension skills
- Be able to problem solve and think critically
- Be an active listener and learner
- Be organized

Resources

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<th>4-H Resources</th>
<th>Other Resources</th>
<th>Record Keeping</th>
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<tr>
<td>Cake Decorating Units 1-3:</td>
<td>Cake Works Central</td>
<td>4-H Project Record (Y620)</td>
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<td>4-H Cake Decorating Manual</td>
<td>Wilton Cake Decorating</td>
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<td>Skill-a-thon: Cake of Color</td>
<td>Missouri 4-H Recognition Form:</td>
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<td>Skill-a-thon: Swag Style Cake Borders</td>
<td>Level 1 - (Y2000)</td>
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<td>Level 2 - (Y2100)</td>
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<td>Level 3 - (Y2200)</td>
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Exhibit Ideas

- Create a display about cake decorating tools and techniques
- Report about careers that use similar artistic techniques
- Chart comparing cost of purchased vs. home made
- Poster explaining different borders and how to create them
- Chart listing common cake problems
- Scrapbook of cakes you have decorated
- Pictures of borders, writing, etc. that you have created on cakes

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