



Cake Decorating Project Brief

Learning Objectives

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

Fair Projects (building)

- Educational poster on cake mixes and icing
- Chart explaining tools to use for icing a cake
- Poster explaining different borders and how to create them
- Chart listing common cake problems
- Create a scrapbook of cakes you have decorated
- Display pictures of borders, writing, etc that you have created on cakes
- Display a cake you have decorated

Demonstration Ideas

- How to make a flower
- How to prepare the icing bag
- How a cake is decorated
- How to pick the right tips for decorating
- How to assemble a tiered cake
- How to cut a cake
- How to make icing
- How to choose the best type of icing

Field Trips

- Visit a bakery
- Visit a grocery store
- Attend a cake decorating class
- Observe a wedding cake being made outside of a bakery

Ideas for Speech Topics

- The basic 5 tips
- Cake decorating problems
- Cake borders
- Icing

Critical Thinking

- When cutting a round tiered cake, what is the proper way to cut it?
- What type of frosting freezes the best? Why?
- What is one of the four general types of borders, and explain how to decorate using that border.
- Out of the three forms of food coloring paste, liquid, or powdered which is the most preferred for coloring icing? Why?
- Is it easier to handle a frozen cake or an air-cooled cake? Why?
- Name at least one of the basic necessities of cake decorating and explain it.

Community Service

- Volunteer to make a cake for a family celebration or community event
- Hold a cake walk
- Volunteer at a bakery
- Hold a cake decorating clinic
- Organize a food drive
- Perform a cake decorating demonstration at a nursing home

Science & Technology

How do you use science and technology in this project?

Examples:

- Troubleshoot mixing colors for frosting
- Construct layers of cake
- Develop solutions for the different uses for the different types of frostings.

Show Me Character

Trustworthiness - includes honesty, promise keeping and loyalty.

- Tell the truth, take credit for the foods you make
- Always deliver foods you've promised to someone on time
- Follow recipes and remember that it's ok to start over if you make a mistake

Respect - includes courtesy and proper treatment of people and things.

- Be accountable to your project group, leader and self
- Look at your recipes and change them if you are cooking for someone with food allergies
- Always try to better your skills- try new things!
- Try foods from different cultures, even if they are not something you would usually eat

Responsibility - includes the pursuit of excellence, accountability and perseverance.

- Learn about ways you can keep your body healthy
- Understand the importance of following recipes and measuring correctly
- Don't rush- give yourself plenty of time to make your exhibits

Fairness - involves consistently applying rules and standards appropriately for different age groups and ability levels.

- Allow everyone time to use materials and workspaces
- Don't judge people based on their products, only judge them on their character
- Be tolerant if something doesn't turn out the way you expected

Caring - promoting the well being of people and things in a young person's world. It denotes action and not just feelings.

- Accept judges' decisions at art shows and fairs
- Share your goods with others
- Show others you are concerned with their health and nutrition

Citizenship - includes making the home community and county a better place to live for themselves and others.

- Volunteer to donate your skills and products to community functions
- Plan events that showcase your talents and provide treats to others
- Learn about poverty and how you can impact others

Show Me Standards

Missouri 4-H members will acquire the knowledge and skills to gather, analyze and apply information and ideas, communicate effectively, recognize and solve problems, make decisions and act as responsible members of society.

4-H members will acquire a solid foundation which includes knowledge of:

- **Health/Physical Education** – Consumer health issues(such as the effects of mass media and technologies on safety and health)
- **Fine Arts** – Process and techniques for the production, exhibition or performance of one or more of the visual or performed arts

Resources

361-363 Cake Decorating Units 1-3

Y620 4-H Project Record
LG3600 Cake Decorating

To Order

Extension Publications online at <http://extension.missouri.edu/explore/shop/> or by phone at 1-800-292-0969
For additional resources check with your local University of Missouri Extension Center or www.4-hmall.org/