CAKE DECORATING

RULES
1. Members may exhibit one entry per class number, but only two exhibits can go to State Fair.
2. Cake decorating is limited to all icing work. All items on cake must be made from frosting, not fondant, candies or any other shaped 3-dimensional items.
3. Exhibits must be displayed on a disposable plate or board. Exhibits must be packaged in a box, by the exhibitor, for easy transport. Cake boxes or other cardboard boxes utilized should be close in size to the exhibit and be packed for stacking and handling. Exhibits taken to State Fair will not be returned, only ribbons and awards will be brought back.
4. In addition to the exhibit tag, each piece of an exhibit must be labeled on the back or bottom with the member’s name, county, and exhibit class number. Public display of exhibits will be at the discretion of 4-H management.
5. To qualify for judging, a fully completed 4-H Expressive Arts Exhibit Explanation card or a 4-H Educational Display Explanation card (for poster classes) must be attached. Forms are available in county Extension offices and at the State 4-H website: http://oregon.4h.oregonstate.edu/node/1854. Judging criteria are outlined on the 4-H Cake Decorating Project Evaluation Form found at: http://oregon.4h.oregonstate.edu/node/1854
6. Member applies the elements and principles of design to create work that is entirely their own.

Phase 1, demonstrate use of 3 tips
236 101 010 Decorated Flat Cookie—a decorated 4”-6” cookie, any shape
236 101 020 Decorated Flat Cake Design— decorate an 8”x12” design on a 9½”x13½” flat board wrapped in wax paper.
   Decorate this space as if it was the top of a cake. The design should include proper use of 3 different tips: writing tip, leaf tip, star tip, or drop flower tip.
236 101 030 Educational poster—showing or explaining something you have made, learned or did in your cake decorating project. Posters must not exceed 24” x 30”.

Phase 2, demonstrate use of 4 tips
236 102 010 Decorated Cupcake—a decorated cupcake
236 102 020 Decorated Flat Cake Design— decorate an 8”x12” design on a 9½”x13½” flat board wrapped in wax paper.
   Decorate this space as if it was the top of a cake. The design should include proper use 4 different tips: writing tip, leaf tip, star tip, and petal tip.
236 102 030 Educational poster—showing or explaining something you have made, learned or did in your cake decorating project. Posters must not exceed 24” x 30”.

Phase 3, demonstrate use of multiple tips
236 103 010 Decorated Single Layer Cake – a decorated 8” round Styrofoam cake form
236 103 020 Decorated Flat Cake Design— decorate an 8”x12” design on a 9½”x13½” flat board wrapped in wax paper.
   Decorate this space as if it was the top of a cake. The design should include a minimum of 5 flowers, a border, and proper use of writing tip, leaf tip, star tip, petal tip, and other variety tips.
236 103 030 Educational poster—showing or explaining something you have made, learned or did in your cake decorating project. Posters must not exceed 24” x 30”.

CAKE DECORATING – County Only Classes
Exhibitors may exhibit up to three cakes, no more than one cake per class. Can be decorated on a cake or a Styrofoam form.

CLASSES
NOTE: Fill in blank in class number (__) with corresponding number for Junior, Intermediate, or Senior.
1 Junior
2 Intermediate
3 Senior

236 701 00_* Sheet Cakes (9 x 13)
236 702 00_* Round double layer cake (8” or larger diameter—Iced)
236 702 10_* Round double layer cake (8” or larger diameter—Fondant)
236 703 00_* Unusual shapes (molded, dolls, cut designs)
Four cupcakes or petit fours - creatively decorated with the same design—**Iced**
Four cupcakes or petit fours - creatively decorated with the same design—**Fondant**
Large cookie (4” or larger, any shape)
Wedding cakes—**Iced** (3 tiers/stacks minimum; figurines, leaves, bells, etc. may be used in the overall design of the cake)
Wedding cakes—**Fondant** (3 tiers/stacks minimum; figurines, leaves, bells, etc. may be used in the overall design of the cake)
Miscellaneous decorations (This class will be judged on the creativity of using figurines, etc. rather than icing techniques.)

* Not eligible for State Fair