Arapahoe County
4-H Cake Decorating Contest

Friday, May 22, 2020
Arapahoe County CSU Extension Office

Time Schedule

TENTATIVE

5:30-6 pm	Check-in/Set-up for all participants
6-6:30 pm	Decorating and Judging for Unit 1 and Cloverbuds
6-7 pm	Decorating and Judging for Units 2 – 9 and 11
6-7:30 pm	Decorating and Judging for Unit 10
7:30-7:45 pm	Break and Judges make decisions
7:45-8 pm	Judges' Comments
8 pm	Awards

Rules

1. All currently enrolled 4-H members in the Cake Decorating Project are eligible.

2. **Registration due Friday April 24, 2020 to Arapahoe County Extension Office**

3. Please bring for Unit Classes:

   A. Cake or cake forms for decorating. See attached sheets for specific rules.

   B. All equipment and materials required to decorate the cake.

   C. Wet cloth to clean up area.

   D. Icing mixed, colored, and ready to use. Decorating bags may be filled ahead of time, if desired.

4. Contestants may enter in only one Unit.

5. Judge will observe contestants in Unit Classes at work, as well as evaluate completed cakes.

6. **Cloverbud entries ARE NOT eligible for state**.

7. Cloverbuds can bring cake or cupcakes to decorate.

8. Unit 1 is allowed 30 min. to decorate, Unit 10 is allowed 1 ½ hrs., and all other units are allowed 1 hr.

2020
Cake Decorating Contest

GENERAL RULES

1. This contest will be open to 4-H members 8 to 18 years of age. Members must be enrolled in the project unit in which they are participating. These events qualify members to attend the State competition. Counties may enter one contestant in each division for a maximum of three contestants in each unit at the state level. The following divisions will be judged in each unit:

Units 1-6	Units 7-9
Junior 8-10	Intermediate 11-13
Intermediate 11-13	Senior 14-18
Senior 14-18	

Unit 10-11
SENIORS ONLY 14-18

2. Judging will be done by units. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.

3. All contestants must bring:
   - Cake or cake forms for decorating.
   - All equipment and materials required to decorate a cake.
   - Frosting needed (colored and ready to use).

4. The frosting must be applied as part of the contest in Units 1 through 6. Units 7 and 9 may frost the cake prior to the contest. For Unit 8 the contestants will need to cover the cake with fondant as a part of the contest. Contestants will be responsible for planning a design that can be completed in the time allowed.

5. Contestants will be expected to do the following:

Unit 1. — EDIBLE---30 MINUTES

A. Frost single-layer 8- or 9-inch round or square or 9" x 13 real cake.
B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
C. Apply design using edible materials (no tips). One fourth of the top of the cake should be visible to show smooth base.
D. Bottom border is required.
E. Fondant may be used for decorations only on the cake. No royal icing can be used as icing or decorations. No non-edible material can be used in units 1-6.
F. Clean up area.

Unit 2. —SINGLE LAYERED -- 1 HOUR

A. Frost single-layer 8” x 9” round or square or 9” x 13” real cake for this unit.
B. Decorate the real cake using a leaf tip, star tip and writing tip only. (No fondant or royal icing may be used as icing or decorations on the cake.)
C. One fourth of the top of the cake should be visible to show smooth base.
D. Bottom border is required.
E. Only edible materials may be used. No non-edible material can be used in units 1-6.
F. Clean up area.

Unit 3. —TWO LAYERED --- 1 HOUR

A. Frost two-layered real cake (8" x 9" or 10"inch round or square or 9"x13" rectangle real cake
B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
C. One fourth of the top of the cake should be visible to show smooth base
D. Decorate cake using 3-5 different types of tips. The following tips must be used:
   - Leaf tip
   - Writing tip
   - Star tip
D. No non-edible material can be used in units 1-6.
E. No fondant or royal icing may be used.
F. Figure piping is required.
G. Side border is required.
H. Bottom base border is required.
I. Clean up area.

Unit 4 ----CHARACTER CAKES ---1 HOUR

A. One decorated character real cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable.
B. Cake may be crumb frosted before contest.
C. Decorate cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used for units 1-6.
D. Bottom border is required.
E. Clean up area.

Unit 5. —CUPCAKES---1 HOUR

Choose **one** of the following categories:

- Themed Cupcakes or
- Stacked Cupcakes or
- Character Cupcakes

THEMED CUPCAKES

A. Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners using frosting and edible materials.
B. Fondant and royal icing can be used only for decorations.
C. Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes; for example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same)
D. No non-edible materials can be used in units 1-6.
E. Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
D. Clean up area.

STACKED CUPCAKES

A. Decorate a minimum of 4 and a maximum of 8 cupcakes creating one design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking). Non-visible supports can be used to hold staked cupcakes.
B. Fondant and royal icing can be used only for decorations.
C. Cupcakes (at least 2 and not more than 4 stacked cupcakes should be securely (secure with frosting) on a display board.
No non-edible material can be used in units 1-6.
D. Clean up area.

CHARACTER CUPCAKES

A. Decorate and develop a character or design using multiple cupcakes. Character cupcakes are multiple individually decorated cupcakes that come together to create the character, for example: cupcakes that create an alligator or scarecrow etc.)
B. Create a design or design by grouping and decorating using frosting and edible
C. Fondant and royal icing can be used only for decorations. No non-edible materials can be used.
D. Cupcake character must be displayed on one cake board with a maximum size of 9" x13".
D. Clean up area.

Unit 5- Small Treats—1 hour

Choose one of the following categories:

- Themed Cookies
- Stacked Cookies

DECORATED THEME COOKIES

A. Decorate a minimum of 3 and maximum of 6 regular size (3 inches) cookies. Cookies should be of a similar design or theme.
B. Decorate using frosting and edible materials.
C. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
D. Cookies should be displayed on a 12-inch disposable platter.
E. Clean up area.

DECORATED STACKED COOKIES

A. Decorate a minimum of 6 inches in height and maximum of 12 inches in height cookies creating one design or theme where cookies are stacked on top of each other.
B. Decorate using frosting and edible materials.
C. Frosting must cover the cookie and provide a base for decorations. One-fourth must be visible on at least one cookie.
D. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
E. Cookies should be secured to a sturdy covered board for display not to exceed 12”x 12”
F. Clean up area.

Unit 6. ---CUT-UP CAKES— 1 HOUR

A. One decorated cut-up cake using ***three different types*** of decorator tips (not different sizes of the same tips) using only edible materials. Non-edible internal supports are allowed but must not show.
B. The member must provide a diagram or pattern of how the cake was cut.
C. Pieces may be cut, put together and crumb-frosted prior to contest.
D. Only edible materials may be used on the cake.
E. No non-edible material can be used in units 1-6.
F. Bottom border is required.
G. Clean up area.

Unit 7. —FLAT SURFACE AND NAIL FLOWERS--- 1 HOUR

A. Two-layered 8, 9 or 10 inch cake or cake form. Contestant may be asked to make a flower in front of the judge.
B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
C. Flowers may be made prior to the contest.
D. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
E. No Fondant
F. Decorate cake using a minimum of:
   - One flat surface flower
   - One flower made on a flat flower nail
   - One border
   - One side trim is required.
G. Bottom base border is required.
H. Clean up area.

Unit 8. —FONDANT----1 HOUR

A. Decorate one two-layered cake or cake form, 8, 9 or 10-inches round or square.
B. Cake must be covered in fondant as part of the contest.
C. Decorated using skills learned from Units 3-7 and fondant and gum paste decorations.
D. Bottom base border is required.
E. Clean up area.

Unit 9. ----LILY FLOWERS ---1 HOUR

A. One decorated two-layered 8, 9, 10-inch cake or cake form.

B. Completely decorate the cake using:
   - Flower made on a lily-flower nail
   - Example of string work
   - Contestant may be asked to make a flower in front of the judge.
C. Cake may be frosted in advance or as part of the contest.
D. Artificial stamens, leaves, wire stems and floral tape may be used. All other decorations must be edible.
D. Bottom base border is required.
E. Clean up area.

UNIT 10 –TIERED CAKES –SENIORS ONLY
—1 ½ HOURS

A. Decorated one cake or cake form of three or more tiers of graduated sizes, using supports.
B. Cakes may be frosted in advance and supports placed.
C. Cake should be assembled and decorated as part of the contest.
D. Decorate cake using:
- Supports and separator plates
- Pillars (optional)
- Flowers, borders, side trim as desired

E. Bottom base Border is required.
F. Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, and tulle and filler flowers may be used.
G. Clean up area.

UNIT 11—MOLDS—SENIORS ONLY–
1 HOUR

An edible molded or shaped object of any size or shape must be used.

A. The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest.
B. Molding may be done in advance, but decoration should be applied as part of the contest.
C. Contestant should explain to the judge how the molding or shaping was done. Tell about the material used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used.
D. Clean up area.