



Cake Decorating II

Project Information Page



There are many new ideas and techniques to be explored in this level that will build on the knowledge you already have about cake decorating. Members and leaders will explore further decorating styles and be introduced to the decorating techniques using royal icing, fondant, and sugar molds. Many occasions such as birthdays, anniversaries, weddings and other holiday occasions are examples for where the art of cake decorating can be put to good use and many modern designs will use the skills learned here.

Project Requirements

- Picture of member with decorated cake**
NOTE: in effort to eliminate unnecessary food waste, members are asked to submit only a picture of themselves with a cake they have decorated as part of the Cake Decorating project
 - The cake can be either round or square and measure 8" - 9" (20.0 - 22.5 cm) in size, single layer
 - Should be decorated using butter cream icing with a display of rose **OR** sweet pea arrangement, including leaves (Use Royal Icing for these arrangements) and at least 1 one of the borders learned in Cake Decorating II - Exhibition requirements are different and are listed below
- Tip and Border Tray**
 - The tip and border tray shall use actual icing to show samples of three (3) new border designs as learned in Cake Decorating II
- Sculpted Item Display**
 - Display of small fruit, vegetables or animal characters that could be used for decorating purposes.
- Project Page** specific to Home Ec. Projects

4-H Year Completion

The following must be completed/documented by the Club's Achievement Day in order to complete the 4-H year

- Project Requirements** as outlined above
- Communication** (public speaking or demonstration)
- Community Service** Activity
- Agriculture Awareness** Activity
- Member Documentation** (4) pages found in the member's binder **OR** on the 4-H PEI website

Exhibition Requirements

Decorated Cake (6" or 7", round or square cake form)

Members shall exhibit a decorated cake form using butter cream & royal icing. Cake must display at least one rose **OR** sweet pea arrangement (including leaves) and at least one of the borders learned in Cake Decorating II

Please Note: This item is to be freshly decorated for each exhibition (Cake form may be re-used)

Members are strongly encouraged to participate in the 4-H Classes at PEI Fairs & Exhibitions.

Please check with your Project Leader or visit pei4h.ca for more Exhibition information.

NEED TO KNOW...

- Project Resources (if available) can be found on the 4-H PEI Website or by contacting your 4-H Specialist.
- The Provincial Newsletter is published & emailed mid-month and is updated regularly with project/program info
- Achievement Day serves as the completion event for the 4-H year. Members are expected to have all project documentation and any tangible items present at this event and only members in good standing (in receipt of 4-H Year completion) will be able to participate in classes at Exhibitions and/or be nominated /apply for Annual Awards.