

# Cake Decorating Guidelines

Cake Decorating is judged on experience levels plus age, as follows below.

## Notes:

- Exhibitors must exhibit and advance to each level classes per year.
- Beginning members who are 12 years or older **must** start at level 3.
- Exhibit should be made on a doily-covered cake board/foam board as required.
- **No edible cakes to be exhibited.**
- All exhibits must include a notebook containing work plans, pictures, recipes, new decorating ideas, and techniques learned. Member must clearly indicate starting point of new information each year. Notebook is to be of consecutive years, adding new information showing increased skills.
- **No plastic decorations** allowed unless specified.
- **No commercial, store bought frosting allowed.** When level allows gum paste and/or fondant, it may be homemade or purchased.
- **ALL** exhibitors may be required to make a border and flower (level 3 for flowers) at the fair, in front of the judge. You may bring your own frosting, tips, tubes, etc., otherwise supplies will be provided at the judging station.
- See individual levels to see what techniques are allowed.

## Level 1 – ages 7-9

- Exhibit an 8” cake board covered, un-iced, on a 10” doily covered cake board or foam board. Decorate with a border and own design. Simple writing optional.

## Level 2 – ages 10-11

- Exhibit an 8” cake board iced, on a 10” doily covered cake board or foam board. Decorate with simple wording, border, and own design. Simple sugar mold is optional.

## Level 3 – ages 12 & older

- Exhibit 10” round cake dummy displayed on a 12” doily-covered cake board or foam board. Dummy must be a minimum of 3” thick. Decorate showing the four basic decorating techniques (border (top & bottom), leaf, flower, & writing).

## Level 4

- Continue practice with basic decorating and increase use of more difficult techniques. Exhibit decorated shaped cake dummy (square, rectangle, star, animal, character, etc.) showing new techniques learned. Any theme (birthday, shower, anniversary, special occasion). Cake dummy must be made of Styrofoam. May use fondant and gum paste techniques.

## Level 5

- Continue previous techniques learned, and work on learning and mastering more difficult techniques. Exhibit a simple two-tiered cake. No separation between tiers. Minimum base size of 10”. Any theme. Top ornament optional. Plastic figures/ornaments may be used on top only to carry out theme. Additional frosting techniques may include air brushing and stencils.

## Level 6

- Continue previous techniques learned, and work on learning and mastering more difficult techniques. Exhibit a decorated, three-tiered wedding cake. Minimum 12” base. Must separate at least one tier. Materials for top may be purchased (figures, ribbon, etc.) or made by exhibitor (sugar bells, flowers, etc.). Plastic decorations permitted to follow out theme on cake.

## Level 7

- Continue previous techniques learned, and work on learning and mastering more difficult techniques. Exhibit a wedding cake of your own design. Cake design must be included in your notebook. No color-flow fountain. May use stairs, with cake op of own creativity.

### **Level 8-10**

- Continue previous techniques learned, and work on learning and mastering more difficult techniques. Exhibit should reflect those techniques.

## **Cake Pops, Decorated Cupcakes, Decorated Cookies**

### **Notes:**

- One exhibit allowed per class.
- Cake Pop exhibit must include at least 6 cake pops in a standing position. Container should be sturdy enough to hold upright for duration of fair.
- Cupcake exhibit must include at least 4 decorated cupcakes.
- Cookie exhibit must include at least 4 decorated cookies.
- Items must be totally edible.
- All exhibits must include a notebook containing work plans, pictures, recipes, new decorating ideas, and techniques learned. Member must clearly indicate starting point of new information each year. Notebook is to be of consecutive years, adding new information showing increased skills.
- All items to be made from scratch following all rules for indoor cooking/baking. Judge may taste item.

### **Classes:**

- Cake Pops
- Decorated Cupcakes
- Decorated Cookies

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