

492 Cake Decorating

All Levels

492R Cake Decorating Resource Book is a required supplement for the project and record book.

Skill level is based on mastery of techniques listed in the Decorating Skills and Techniques Record insert (492b). The minimum number of required items specified for the techniques in each level should be mastered before moving on to the next level. If member has not mastered the required skills they should stay in a level for more than one year.

1. Complete at least five (5) learning activities based on Decorating Skills and Techniques Record project book insert. (Explanation on Page 5.)
2. Complete at least two (2) Learning Experiences (Page 6) and at least two (2) Leadership/Citizenship Activities (Page 7).
3. Keep thorough records throughout project, including estimated and actual budget, equipment, expenses, and exhibits (Pages 9-14) and Decorating Skills and Techniques Record (492b record book).
4. Complete a cake record (including photo or drawing, pages 15-20) for each cake you want to count as part of your project.
 - a. BEGINNER LEVEL: Prepare a minimum of five (5) single-layer cakes.
 - b. INTERMEDIATE LEVEL: Prepare a minimum of five(5) one- or two-layer cakes.
 - c. ADVANCED LEVEL: Prepare stacked and tiered cakes.
5. Write a brief summary of your project (Page 8) and take part in Interview Judging.
6. Bring to Interview Judging:
 - a. Neat and complete project book and record book.
 - b. Be prepared to discuss:
 - i. Skills and techniques you learned about and your experiences with the activities.
 - ii. Your project records and records of cakes made.
 - iii. Techniques used on cake you brought with you to judging.
 - iv. The Learning Experiences you chose to complement your project and the Leadership/Citizenship activities you took part in.
 - c. Bring one decorated cake incorporating techniques you have learned through your project activities.
7. Exhibit in club's fair booth if you and your advisor so choose:
 - a. Pictorial display, an educational exhibit, or poster (presented at Interview Judging) illustrating and describing some aspect of the project.
 - b. Real food items are not to be placed in the booth.

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