

# Food & Cooking Baking Level 4 - Cakes

**Enroll in ZSuite Under this Project Name:** FOOD-BAKING-Level 4: Cakes

Approved for 2024-25 Project Year

Project Description: In this unit, youth will explore the many types of cakes! Activities include cake science

experiments and comparing boxed cake mixes to scratch-baked cakes.

### **REQUIRED YOUTH CURRICULUM**

Baking 4 Manual (#ND EC114), 2018

ZSuite 4-H Involvement Report

ZSuite 4-H Project Record Book

# REQUIRED VOLUNTEER CLUB LEADER CURRICULUM

Baking 4 Manual (#ND EC114), 2018

### **SUPPLEMENTAL RESOURCES**

none

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Level 4 - Cakes

# PROJECT COMPLETION CHECKLIST

STATE REQUIREMENTS	
Review the Eating Well and Cake Science sections in the manual.	
Conduct at least one Cake Science Experiment (pages 10-11). Record your findings and answer the	
questions in the manual about your experiment.	
Make at least one yellow, sponge, or oatmeal cake with frosting.	
Make at least one cake using a packaged mix and compare with your "scratch" cake using the criteria on	
page 18.	
Complete at least one Service/Leadership activity.	
Complete the 4-H Project Record Book for this project in your ZSuite Member Account	
Fill out your 4-H Involvement Report in your ZSuite Member Account	
Give an oral presentation (speech, demonstration, or illustrated talk) to your 4-H peers on a topic related	
to this project. Recommended guidelines for length of oral presentations are:	
Junior: 5-8 minutes	
Intermediate: 8-10 minutes	
Senior: 10-12 minutes	

# **ADDITIONAL LOCAL REQUIREMENTS**

FAIR EXHIBIT CHECKLIST		
	Completed Idaho 4-H Involvement Report (ZSuite)	
	Completed Idaho 4-H Project Record Book for this project (ZSuite)	
	Completed Baking 4 Manual	
	ONE Of the following exhibits. All baked goods exhibits should include the recipe, neatly written or typed	
	on a 3"x5" or 4"x6" recipe card.	
	Frosted yellow cake	
	Frosted or unfrosted sponge cake	
	Frosted or unfrosted oatmeal cake	
	<ul> <li>A poster or display (14" x 22") illustrating what you learned in the project this year.</li> </ul>	
	Note: Recipes in which the finished product contains raw eggs or egg whites, cream cheese, whipped	
	cream, or any other ingredients requiring refrigeration should not be exhibited.	

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