



Enroll in ZSuite Under this Project Name: FOOD-CAKE DECORATING-Level 3

Approved for 2024-25 Project Year

Project Description: Advanced Cake Decorating continues to build on previous skills, and adds new techniques using fondant, gum paste, marzipan and modeling chocolate.

REQUIRED YOUTH CURRICULUM

[Idaho 4-H Cake Decorating Skills Checklist, Level 3 \(2022\)](#)

[ZSuite 4-H Involvement Report](#)

[ZSuite 4-H Project Record Book](#)

REQUIRED VOLUNTEER CLUB LEADER CURRICULUM

[Idaho 4-H Cake Decorating Skills Checklist, Level 3 \(2022\)](#)

Note: For Instructional materials, please see Curricula Options below

SUPPLEMENTAL RESOURCES

Wilton Method Cake Decorating, Course 3 Student Guide (check Amazon, Walmart, Michaels or JOANN Fabrics)

[4-H Cake Decorating, University of Wyoming 4-H](#)

[Cake Decorating Unit 4-6, Colorado State University 4-H](#)

[Cake Decorating Unit 7-9, Colorado State University 4-H](#)



PROJECT COMPLETION CHECKLIST

STATE REQUIREMENTS	
	Learn at least 10 new skills from the Level 3 Skills Checklist. Have your project leader or helper initial and date each skill as it is completed.
	Document each technique you learned in the Activity Log section of your ZSuite record book.
	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: <ul style="list-style-type: none"> • 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 Idaho 4-H Cake Decorating Skills Checklist, Level 3
	ONE of the following exhibit options: <ul style="list-style-type: none"> • One two-tiered cake covered with fondant and decorated with fondant, gum paste, marzipan, or modeling chocolate. Use at least six (6) of the skills you learned this year. • A poster (14" x 22") or display illustrating something you learned in the project this year.
	Note: Cakes must be baked by the 4-H member. Commercial cake mixes may be used. Recipes which include raw eggs or egg whites, cream cheese, whipped cream or other ingredients that require refrigeration of the final product should not be exhibited.

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