



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

Approved for 2023-24 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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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: <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 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. <ul style="list-style-type: none"> • Frosted yellow cake • Frosted or unfrosted sponge cake • Frosted or unfrosted oatmeal cake • A poster or display (14” x 22”) illustrating what you learned in the project this year.
	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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