

## Owyhee County 4-H Cake Decorating Level 1 Checklist

Member's Name: \_\_\_\_\_ 4-H Club: \_\_\_\_\_

Current Year: 20\_\_ Number of years in Project \_\_\_\_\_ Age (as of January 1): \_\_\_\_\_

Age Division (circle one): Junior (8-10) Intermediate (11-13) Senior (14-18)

Project Description: Learn the basics of cake decorating such as preparing and tinting icing, bag position, pressure control, and beginner piping techniques. It is recommended youth participate in Level 1 for two years before progressing to Level 2. See "Idaho 4-H Project Requirements Handbook" for more information about state requirements for this project. Submit this checklist annually with your project record book. This page will be new each year.

√	Requirement	Details	Date Completed	Leader Initials
	Enroll in 4-H and pay necessary dues.	Enroll at <a href="https://4h.zsuite.org/">https://4h.zsuite.org/</a> & pay enrollment fee to your 4-H leader before March 1.		
	Attend six or more club/project meetings.	Each member must attend six or more meetings to be eligible to participate in Fair.		
	Complete a community service project.	The project must be completed in Owyhee County.		
	Complete annual ethics training.	Each member must complete an ethics activity each year.		
	Give an oral presentation related to <u>this</u> project area.	Must be completed at a <input type="checkbox"/> Club or <input type="checkbox"/> County level. Topic: _____		
	Complete an Involvement Report.	Submit via ZSuite before Fair.		
	Complete a Non-Animal Record Book.	Submit via ZSuite before Fair.		
	Submit Fair entries.	Entries are open June 15-July 15. Entries are required to exhibit at Fair. Late entries will not be accepted.		
	Complete this Checklist and submit to your leader before Fair.	Must be signed by member, parent, and leader to be considered complete.		
	Learn 10 new skills.	Learn at least 10 new skills from the Level 1 Skills list.		

I agree that the above requirements have been satisfactorily completed:

Member Signature \_\_\_\_\_ Date \_\_\_\_\_

Parent Signature \_\_\_\_\_ Date \_\_\_\_\_

Leader Name \_\_\_\_\_

Leader Signature \_\_\_\_\_ Date \_\_\_\_\_

LEVEL 1 SKILLS	Date Completed	Leader's Initials
Develop a storage system for equipment and supplies used in cake decorating.		
Make stiff, medium, and thin consistency icings and compare and learn how to use them.		
Prepare a decorating bag with and without a coupler and how to fill a decorating bag.		
Demonstrate how to tent icing with icing colors.		
Learn to spread icing on cookies, cupcakes, and cakes.		
Demonstrate one of the three bag striping techniques: Double bag swirl, brush, and spatula.		
Learn the three essentials of cake decorating: icing consistency, bag position, and pressure control.		
Compare, taste, quality, texture, and appearance of homemade and purchased frosting.		
Using your project manual, learn to use five of the different cake decorating tips (star, round, petal, drop flower, leaf, and specialty).		
Each year select minimum of four of the following skills to practice: borders, lines and zigzags, fill-in, writing, piping, dots, and outline.		
Demonstrate how to make two different flowers.		
Using project manual learn to use specialty tips in two different ways.		
Learn how to prep a baking pan.		
Learn how to properly bake, test, and remove a cake.		
Demonstrate leveling and torting skills.		
Learn to add a filling between cake layers using preserves, pudding, or a filling of your choice.		
Bake and decorate a shaped cake. Use a preformed pan or cut shapes to form your own.		
Transfer a pattern to a cake using piping gel and decorate.		
Demonstrate an icing technique to frost a cake to add texture without using a decorating tip.		
Plan and build a structure or shape with cereal treats and decorate.		
Demonstrate decorating skills on two items other than cakes or cupcakes.		