

# Healthy Living

## CAKE DECORATING LEVEL 1

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Rev. 09-18

Projects & Materials	Requirements	Exhibit Requirements
<p><b>Cake Decorating Level I, Ages 8-11</b></p> <p><b>Skill Level – Beginner (suggested 2 yr project)</b></p> <p><b>Youth Materials:</b></p> <ul style="list-style-type: none"> <li>• <i>Wilton Method of Cake Decorating Course 1, Building Buttercream Skills</i></li> <li>• <i>Wilton Cake Decorating Skills Checklist Course 1</i></li> <li>• <i>4-H Cake Decorating Portfolio</i></li> <li>• <i>4-H Involvement Report (#91910)</i></li> </ul> <p><b>Volunteer Materials:</b></p> <ul style="list-style-type: none"> <li>• <i>Wilton Method of Cake Decorating Course 1, Building Buttercream Skills</i></li> <li>• <i>Wilson Cake Decorating Skills Checklist Course 1</i></li> </ul>	<ul style="list-style-type: none"> <li>• Must complete project portfolio with a minimum of <b>six skills</b> learned/documentated in the portfolio</li> <li>• Complete the Course 1 Skills Checklist with at least <b>10 skills completed</b> and checked off each year. <b>Only 6 of these need to be documented in the portfolio.</b></li> <li>• Give an oral presentation (speech, demonstration or illustrated talk) related to this project.</li> <li>• Exhibit Project</li> </ul> <p>Complete the following:</p> <ul style="list-style-type: none"> <li>• <i>4-H Involvement Report (#91910)</i></li> <li>• <i>4-H Cake Decorating Portfolio</i></li> <li>• <i>Wilton Cake Decorating Skills Checklist Course 1</i></li> </ul>	<ul style="list-style-type: none"> <li>• 4-H Project Portfolio</li> <li>• 4-H Involvement Report (#91910)</li> <li>• Completed Wilton Cake Decorating Skills Checklist Course 1</li> </ul> <p><b><u>Level One</u></b></p> <ul style="list-style-type: none"> <li>• Decorated single layer 9 or 10 inch cake, or may use specialty shaped single layer cake pan, using two or three decorating skills learned this year.</li> </ul> <p><b>OR</b></p> <ul style="list-style-type: none"> <li>• A display (12" x 16") or poster (8 ½" x 16") about what was learned in this project.</li> </ul> <p>Note: The cake must be baked by 4-H member. Commercial cake mix can be used because it is smoother and easier to frost. Exhibits using raw eggs or egg whites, cream cheese, whipped cream or other ingredients that require refrigeration should not be used.</p>
<p><b>County Requirements:</b> Check with your County Extension office for more information.</p>		
<p><b>Support Materials:</b> Idaho 4-H Cake Decorating page (and to download the Cake Decorating Portfolio and Checklist): <a href="https://www.uidaho.edu/extension/4h/projects/cake-decorating">https://www.uidaho.edu/extension/4h/projects/cake-decorating</a> To purchase the Wilton Course 1 Student Guide visit amazon.com, Walmart, Michael's, or JoAnne Fabrics</p>		