Healthy Living

CAKE DECORATING
LEVEL 3

Rev. 09-18

Projects & Materials	Requirements	Exhibit Requirements
Cake Decorating Level 3, Ages 15-18 **Skill Level – Advanced (suggested 2-year project)** **Youth Materials:** • *Wilton Method of Cake Decorating. Course 3, Fondant & Gum Paste* • *Wilton Cake Decorating/Food Garnishing Skills Checklist Course 3* • *4-H Involvement Report (#91910)* • *4-H Cake Decorating Portfolio* **Volunteer Materials:** • *Wilton Method of Cake Decorating. Course 3, Fondant & Gum Paste* • *Wilton Cake Decorating/Food Garnishing Skills Checklist Course 3*	• Must complete project portfolio with a minimum of **six skills** learned/documented in the portfolio. • Complete a Course 3 Skills Checklist with at least **10 skills completed** and checked off each year. **Only 6 of these need to be documented in the portfolio.** • Give an oral presentation (speech, demonstration or illustrated talk) related to this project. Complete the following: • *4-H Project Portfolio* • *4-H Involvement Report (#91910)* • *Wilton Cake Decorating Skills Checklist Course 3*	• 4-H Project Portfolio • Completed Wilton Cake Decorating Skills Checklist Course 3 • 4-H Involvement Report (#91910) Level One: • One, two-tiered cake covered and decorate with fondant and gum paste. Use at least 6 skills learned this year. **OR** • A display (12" x 16") or poster (8 ½" x 16") about what was learned in this project. 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.

County Requirements:
Check with your County Extension office for more information.

Support Materials:
Idaho 4-H Cake Decorating page (and to download the Cake Decorating Portfolio and Checklist):
https://www.uidaho.edu/extension/4h/projects/cake-decorating
To purchase the Wilton Course 3 Student Guide visit amazon.com, Walmart, Michael's, or JoAnne Fabrics