

4-H Cake Decorating Contest

May 16, 2020 Check-In: 8:00-8:45 a.m.

Judging Starts at 10:00 a.m. for all Units

Follow the link to register: <https://form.jotform.com/80785570833162>

Contest held at: Extension Office, 525 N 15th Ave Greeley

Be sure to be prepared to keep your icing chilled if necessary (bring coolers, etc.)

Awards ceremony: 11:45 a.m. (may be adjusted according to entry numbers)

In this contest, participants decorate a unit-appropriate cake (or cake form; see Unit requirements) within a given time period while being observed by the judge(s). See specific time allowances and requirements, which are included with these guidelines.

First place winners in each 4-H division will be eligible to participate in the Colorado State Fair 4-H Cake Decorating Contest in Pueblo. More information will be sent to those contestants who qualify. Open exhibitors do not qualify to participate at any other competitions.

Cloverbuds are allowed to participate in the Cake Decorating Contest for **participation ribbons only**. Cloverbuds should follow the guidelines of Unit 1. They need to bring an 8" or 9" round or square cake that is frosted (for all other participants in Unit 1, you must frost the cake at the contest), bring edible items that you wish to decorate with. All the rules still apply.

UNIT 1. — EDIBLE---30 MINUTES

- A. Frost single-layer 8- or 9- or 10-inch round or square or 9" x 13 **real** cake.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Apply design using edible materials (no tips). One fourth of the top of cake should be visible to show smooth base.
- D. One fourth of the top of the cake should be visible to show smooth base.
- E. Fondant may be used for decorations only on the cake. No royal icing can be used as icing or decorations. No non-edible material can be used in units 1-6.
- F. Bottom Base Border required.
- G. Clean up area.

UNIT 2. —SINGLE LAYERED -- 1 HOUR

- A. Frost single-layer 8" or 9" or 10"- inch round or square or 9" x 13" rectangle **real** cake for this unit.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Decorate the real cake using a leaf tip, star tip and round tip only. (No fondant or royal icing may be used as icing or decorations on the cake.) Only required tip work can be used in Unit 2.
- D. One fourth of the top of cake should be visible to show smooth base.
- E. Bottom Bass Border is required.
- F. Only edible materials may be used. No non-edible material can be used in units 1-6.
- G. No flowers made on a flower nail or materials other than frosting in decorations.
- H. Clean up area.

UNIT 3. —TWO LAYERED --- 1 HOUR

- A. Frost two-layered **real** cake (8" or 9" or 10" -inch round or square).
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. One fourth of the top of the cake should be visible to show smooth base.
- D. Decorate cake using 3-5 different types of tips. The following tips must be used: • Leaf tip
 - Round tip
 - Star tip
- E. No non-edible material can be used in units 1-6.
- F. No fondant or royal icing may be used.
- G. Side border is required.
- H. Bottom Base Border is required.
- I. Spatula, brush striping and figure piping are optional.
- J. No flowers made on a flower nail or materials other than frosting in decorations.
- K. Clean up area.

UNIT 4 ----CHARACTER CAKES ---1 HOUR

- A. One decorated character **real** cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable.
- B. Cake may be crumb frosted before contest.
- C. Decorate cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used in Units 1-6.
- D. Bottom Base Border is required.
- E. Clean up area

UNIT 5. —SMALL TREATS—1 HOUR

Choose **one** of the following categories:

- Themed Cupcakes or
- Stacked Cupcakes or
- Character Cupcakes

THEMED CUPCAKES

- Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners using frosting and edible materials.
- Fondant and royal icing can be used only for decorations.
- Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes; for example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same.)
- Frosting must cover the cupcake and provide a base for decorations. One-fourth must be visible on at least one cupcake.
- No non-edible materials can be used in Units 1-6.
- Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
- Cleanup area.

STACKED CUPCAKES

- Decorate a minimum of 4 and a maximum of 8 cupcakes creating one design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking) Non-visible supports can be used to hold stacked cupcakes.
- Fondant and royal icing can be used only for decorations.
- Frosting must cover the cupcake and provide a base for decorations. One-fourth must be visible on at least one cupcake.
- Cupcakes (at least 2 and not more than 4 stacked cupcakes should be securely (secure with frosting) on a display board.
- No non-edible material can be used in Units 1-6.
- Clean up area.

CHARACTER CUPCAKES

- Decorate and develop a character or design using multiple cupcakes. Character Cupcakes are multiple individually decorated cupcakes that come together to create the character, (for example: cupcakes creating an alligator or scarecrow etc.)
- Decorate using frosting and edible materials.
- Frosting must cover the cupcake and provide a base for decorations. One-fourth must be visible on at least one cupcake.
- Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- Cupcake character must be displayed on one cake board with a maximum size of 9" x13".
- Clean up area.

UNIT 5 -SMALL TREATS – 1 Hour

Choose one of the following categories:

- Themed Cookies
- Stacked Cookies

UNIT 5 —DECORATED THEMED COOKIES

- Decorate a minimum of 3 and maximum of 6 regular size (3 inches) cookies. Cookies should be of a similar design or theme.
- Decorate using frosting and edible materials.
- Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- Cookies should be displayed on a 12-inch disposable platter.
- Clean up area.

DECORATED STACKED COOKIES

- Decorate a minimum of 6 inches in height and maximum of 12 inches in height cookies creating one design or theme where cookies are stacked on top of each other.
- Decorate using frosting and edible materials.
- Frosting must cover the cookie and provide a base for decorations. One-fourth must be visible on at least one cookie.
- Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- Cookies should be secured to a sturdy covered board for display not to exceed 12" x 12".
- Clean up area.

UNIT 6. ---CUT-UP CAKES— 1 HOUR

- One decorated cut-up cake using **three different types** of decorator tips (not different sizes of the same tips) using only **edible materials**. Non-edible internal supports are allowed but must not show.

- B. No non-edible material can be used in units 1-6.
- C. The member must provide a diagram or pattern of how the cake was cut.
- D. Pieces may be cut, put together and crumb-frosted prior to contest.
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 7. —FLAT SURFACE AND NAIL FLOWERS---1 HOURS

- A. Two-layered 8, 9 or 10-inch cake or cake form. Contestant may be asked to make a flower in front of the judge.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Flowers may be made prior to the contest.
- D. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
- E. No Fondant
- F. Decorate cake using a minimum of:
 - One flat surface flower
 - One flower made on a flat flower nail
 - One border
 - **One side trim is required**
 - Texturing is optional
 - No Fondant
- G. Bottom Base Border is required.
- H. Clean up area

UNIT 8. —FONDANT----1 HOUR

- A. Decorate one two-layered cake or cake form, 8, 9 or 10-inches round or square.
- B. Cake can be prepared for fondant.
- C. Cake must be covered in fondant as part of the contest.
- D. Decorated using skills learned from Units 3-7 and fondant and gum paste decorations.
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 9. ----LILY FLOWERS ---1 HOUR

- A. One decorated two-layered 8, 9, 10-inch cake or cake form.
 - B. Completely decorate the cake using:
 - **Flower made on a lily-flower nail is required**
 - **String work (cornelli, sota, or applique lace, etc.) is required.**
 - Texturing is optional
- Contestant may be asked to make a flower in front of the judge.
- C. Cake may be frosted in advance or as part of the contest.
 - F. Bottom Base Border is required.
 - G. Clean up area.

UNIT 10 –TIERED CAKES –SENIORS ONLY —1 ½ HOURS

- A. Decorated one cake or cake form of three or more tiers of graduated sizes, using supports.
- B. Cakes may be frosted in advance and supports placed.
- C. Cake should be assembled and decorated as part of the contest.
- D. Decorate cake using:
 - Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 11—MOLDS—SENIORS ONLY– 1 HOUR

- A. An edible molded or shaped object of any size or shape must be used.
- B. The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest.
- C. Molding may be done in advance, but decoration should be applied as part of the contest.
- D. Contestant should explain to the judge how the molding or shaping was done. Tell about the material used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used.
- E. Clean up area.

2020 Creative Cooks Contest

Saturday, May 16, 2020 Registration deadline 6/5/18

Check-In: 8:00-8:30 a.m. Judging Starts at 9:00 a.m.

Follow this link to Registration Form:

<https://form.jotform.com/80785570833162>

Contest held at: Extension Office, 525 N 15th Ave Greeley CO

Criteria--Contestant/Team will:

1. Open to ALL 4-H members (no specific project required).
- 2.
3. Plan a menu for a meal (for example, but not limited to, breakfast, brunch, lunch, dinner, barbecue, picnic, high tea, campout, sports game, holiday or birthday party).
4. Create a table or serving display around a theme, occasion, or activity and your meal. The display must include and involve the following:
 - Fit into the allowed a 48" square for a display area. All props must fit within the designated space.
 - Contestant(s) provides a card table if needed; must fit within 48" square.
 - One place setting appropriate for the meal planned.
 - A menu displayed on any stiff medium (foam board, tile, chalk board, framed, etc.) detailing the entire menu (no larger than 8-1/2"x11"). It is helpful if the menu can stand alone.
 - Centerpiece. No food, real or artificial, will be used as a centerpiece or part of a centerpiece.
 - Appropriate serving dishes and utensils.
5. Prepare, bring, and display one serving of a food item from the menu. This display will show how you would serve this dish, including garnishes, etc.

Guidelines:

 - No commercially prepared food is accepted.
 - Juniors and Intermediates should not prepare deep fat fried foods due to safety concerns.
 - Display the food prepared on the proper plate or bowl on your table setting.
 - Adults cannot help contestant(s) do prep work in the contest kitchen or set up the display. To do so may disqualify the member from the contest or forfeit all awards. They may help transport heavy or breakable items, boxes, etc. as needed.
 - Use of garnish is encouraged.
 - Cook, bake, prep food at home as much as possible.
 - See contest kitchen use below.
6. Present your display and food item to a judge. Judge(s) briefly interview participants regarding exhibits, and what they have learned in preparing the exhibit. The participant should not begin or end with a prepared speech or demonstration without being asked to by the judge(s).
7. Serve your prepared food item to the judge(s).

Guidelines:

 - Use a separate sample for your food kept at your display table. Do not use your displayed serving for the judge's sample.
 - Serve the judges sample using disposable dishes and utensils. Do not use any food, dishes, or utensils from your display.
 - Use disposable plastic gloves if hands are going to touch the food while serving the judge.
 - Do not use plastic gloves throughout your set up and judging process. They do not remain sanitary very long.
 - Have a copy of the recipe and be ready to show to the judge if requested.

Food Safety and Contest Kitchen Use:

1. All food used for Creative Cooks should be brought from home unless you choose to purchase perishable items in Pueblo.
2. When selecting your recipe and prepared item, consider how the item will be transported to the State Fair safely (kept at safe temperatures) and attractively displayed. Judges may refuse to sample any food items they feel are unsafe to eat.
3. The kitchen at the Colorado State Fair is extremely limited so do as much food preparation as possible at home. A microwave is available to be used for warming only. Electrical outlets are available to plug in slow cookers, etc. to keep food at correct temperatures.
4. Leave the kitchen clean when finished.

Judging will be based on:

- | | |
|--|--|
| A. Exhibitor — well groomed; understands meal planning | B. Menu — balanced for flavor, color, texture, shape and nutrition |
| C. Prepared dish — appearance, flavor and quality | D. Table Setting — attractive; suitable for meal |
| E. Knowledge of nutrition | F. Specialty food knowledge |
| G. Food safety | H. Creativity |

2020 Colorado Specialty Foods Category

1. Members entered in this category or classes must use the 2020 designated food or ingredient in their Creative Cooks exhibit. The product must be a major ingredient in the recipe to qualify for this division. Ingredients such as oil used to brown meat, as a garnish, or in a small amount in the recipe do not qualify as a major ingredient.

2020 Contest Ingredient is Peaches

Peaches originated from China where they were considered a symbol of long life. Peaches are a healthy addition to any diet. They are cholesterol, saturated fat and sodium free as well as a good source of Vitamin C. Colorado ranks 6th in peach production in the United States, with over 2,400 acres of peach orchards. They account for over 75% of the fruit production in Colorado. The prime locations for peach growing in Colorado are Mesa, Delta, Montrose and Montezuma counties.

There are two types of peaches, freestone and clingstone. Freestone peaches are used for the fresh market, whereas clingstone peaches are typically used for canning and processing.

2. Members entered in this category must also have some general knowledge beyond nutrition and food safety about this year's contest ingredient or food. The list below is a sample of the type of information that they should discover about the food. The judge might ask one or two general questions appropriate to each age division.

- Location in Colorado where ingredient is grown in Colorado
- Part of the country or world where it is grown other times of the year
- Varieties of food, ingredient, crop
- Unique production or harvest methods
- Plant type or animal origin
- Specific cuisines or cultures that use a lot of this ingredient
- The "specialness" of the ingredient—may be flavor, nutritional or diet value, color, texture, trendiness, cost
- Special handling or preparing techniques
- Other uses for the product
- Any other knowledge or interesting facts members may discover

Members do not need to know all of the above. The above is guide for possible research searches.

Examples of contest food items and resources for 2020 Contest Ingredient – Peaches:

Pie
Main dishes with peaches – chicken/Pork
Cobbler
Ice Cream
Cakes with peaches
Jams, jellies, marmalades, preserves
And so much more!!

Resources:

Farm to Table – Colorado State University Peach Fact Sheet

<http://farmtotable.colostate.edu/docs/peachfactsheet.pdf>

Palisade Peach Festival – History Page

<https://palisadepeachfest.com/history/>

Colorado Ag in the Classroom Colorado Reader

https://www.growingyourfuture.com/civi/sites/default/files/CO_Reader_Fruit_screen_12.pdf

