

4-H Cake Decorating Proficiency Program A Member's Guide

OVERVIEW

The 4-H Cake Decorating Proficiency program helps you learn what you need to know about your 4-H project.

Your project leader will assist you in setting and achieving your goals. Through your project, you will acquire an understanding of the principles of artistic design; color, space, line, design, and texture. You will also learn how to make good use of your leisure time in constructive activities as well as learning to make useful, artistic items.

There are many resources to help you learn more about your project:

- The University of California Davis has free resources available online by visiting: <http://anrcatalog.ucdavis.edu/4HYouthDevelopment/>. This site lists a variety of project materials and resources recommended for use in your project.
- The Shasta County 4-H Resources and Lending Library at our county 4-H Office includes other books, videos, and reference materials that can be checked out by members and leaders.
- Check to see if there are local artisan groups or organizations in your community. These groups often conduct educational activities and sponsor shows.

There are five levels in the Project Proficiency Program. You may choose how many levels you wish to complete:

- ◆ Level I – “Explorer”, you begin to learn about many different aspects of cake decorating.
- ◆ Level II – “Producer”, you practice and refine the many skills involved in cake decorating.
- ◆ Level III – “Consumer”, you become an experienced cake decorator.
- ◆ Level IV – “Leader”, allows you to show your own leadership potential.
- ◆ Level V – “Researcher”, you carry out a demonstration or experiment on some aspect of cake decorating, and prepare a paper or portfolio.

As you work through the proficiency program, your leader will date each skill item as you complete it. When all items in a proficiency level are completed, your leader will sign the Certificate of Achievement.

CAKE DECORATING

Level I - Explorer

Date _____
Completed _____

1. Identify five materials used in your cake decorating project and give an example of how each is used.

2. Identify six pieces of equipment needed to produce decorated food products.

3. Explain the difference between two pieces of equipment or materials used in your project.

4. Demonstrate how to handle knives or sharp objects safely.

5. Explain two common courtesies expected during project activities.

6. Describe three safety issues related to your project.

7. Demonstrate how to follow basic directions, step by step, in correct order.

8. Demonstrate how to replicate shapes, forms, and patterns.

9. Display an example of your cake decorating project to project members and tell about how you made it.

10. Explain ten new terms that you have learned for this project.

11. Complete four items in this project.

12. Identify five different projects that you would like to make. Explore the cost, techniques, and materials required for each project. Make the project you feel you can complete.

13. Write down a list of the items needed and figure out how much it will cost to make one decorated project.

14. Demonstrate how "measuring" is used in your specific craft.

15. Explain how the skills or knowledge you have learned in this project can help you in the future.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

CAKE DECORATING Level II - Producer

Date
Completed

- _____ 1. Explain how to color icing.
- _____ 2. Participate in one field trip to a materials or equipment provider.
- _____ 3. Describe the steps or process necessary to complete your project.
- _____ 4. Explain how texture affects your final project.
- _____ 5. Demonstrate five basic techniques you learned while completing this project.
- _____ 6. Identify three locations where materials can be obtained or purchased.
- _____ 7. Explain to others outside of your project group what you have learned.
- _____ 8. Display your project at least once outside of your project meeting.
- _____ 9. Make four different decorated items for this project.
- _____ 10. Experiment with two different techniques, materials, or methods, then tell which you prefer and why.
- _____ 11. Describe the proper method for storing a finished product and for cleaning the equipment used to make the project.
- _____ 12. Keep a record of cash expenses and at the end of the year compare your product(s) value to your expenses. Could you have purchased the item(s) for less?
- _____ 13. Describe one mistake/error that you made in producing a product and what you did or could have done to correct or prevent it.
- _____ 14. Show how you have changed or modified your project from the original pattern or design.
- _____ 15. Help someone else by sharing your knowledge or by giving away a product from your project to show positive citizenship.
- _____ 16. Describe two ways to keep a healthy work environment in this project.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

CAKE DECORATING Level III - Consumer

Date
Completed

- _____ 1. Invite a guest speaker to one of your meetings and introduce him/her to the group.
- _____ 2. Contact a local, state, or national association related to your project and explain to your project group what this association has to offer its members and interested individuals.
- _____ 3. Keep a personal reference library of literature that will be helpful in your project.
- _____ 4. Take part in a demonstration or judging contest specific to your project.
- _____ 5. Report the history of one aspect (origin, equipment, material, technique, etc.) of your project.
- _____ 6. Visit one craftsman in the community and report what you learned at your next project meeting.
- _____ 7. Keep a record of costs, cash expenses, time and labor charges for each product made. At the completion of the specific item, compare your products value to the total expense.
- _____ 8. Describe four ways to save money and be economical in obtaining materials.
- _____ 9. Describe at least four different types of icing and when you would use each of them (what types of cakes/decorations).
- _____ 10. Make a project that uses three different techniques and three different materials or types of equipment.
- _____ 11. Alone or with your group, plan and complete a community service activity related to your project.
- _____ 12. Give a demonstration about your project.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

CAKE DECORATING
Level IV - Leader

Date
Completed

- _____ 1. Serve as Junior or Teen leader in this project for one year.
- _____ 2. Assist younger members in making, selecting and constructing a project.
- _____ 3. Prepare teaching materials for use at project meetings.
- _____ 4. Develop and put on a judging event or train a junior team for such an event.
- _____ 5. Speak on a project-based subject before an organization other than your 4-H group.
- _____ 6. Assist at a local crafts fair or show, or develop your own event.
- _____ 7. Assist younger members about learning a specific technique in the project.
- _____ 8. Develop your own special project-related activity. Chart your progress. Plan the activities, analyze successes and problems, and report on your findings.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

CAKE DECORATING

Level V - Researcher

Date
Completed

- _____ 1. Report on the results of a demonstration comparing measurable differences in some aspect of your project. (Experiment)
- _____ 2. Prepare a paper of 300 words or more on one of the following topics:
- Evolution of techniques
 - History of a specific decorating method/product
 - Markets and methods of marketing food products
 - Resource utilization and/or conservation
 - Development of a decorated food process
 - Effect/use of color, shape, form, pattern, etc.
 - Other
- _____ 3. Prepare a speech or illustrated talk to orally summarize your findings and present at a club, project meeting or other educational event.

Member Name: _____ Date: _____

Project Leader's Signature: _____ Date: _____

Certificate of Achievement

This certifies that

*has completed the Cake Decorating Proficiency
in Shasta County.*

Explorer

Producer

Consumer

Leader

Researcher

Date

Date

Date

Date

Date

Initials

Initials

Initials

Initials

Initials

