Cake Decorating

1. Exhibitors must exhibit in a different class each year. Exception level 10 may be repeated.
2. Beginning members 12 years old or older by January 1 of current project year must start at level 3.
3. Exhibit must include a Cake Decorating Project notebook containing work plans, recipes, pictures and new decorating ideas and techniques learned. Member must indicate starting point of new information each year.

- **Cake Decorating Level 1 (9 yrs. old)** - 8” cake board covered with plastic wrap, un-iced. Decorate with border and own design. No writing. Simple sugar mold is optional. No plastic decorations allowed. Display on 10” doily-covered cake board. Notebook must also be exhibited.

- **Cake Decorating Level 1 (10 yrs. old)** - 8” cake board covered with plastic wrap, un-iced. Decorate with border and own design. No writing. Simple sugar mold is optional. No plastic decorations allowed. Display on 10” doily-covered cake board. Notebook must also be exhibited.

- **Cake Decorating Level 2 (11 yrs. old)** - 8” cake board covered with plastic wrap, iced. Decorate with one word, border and own design. Simple sugar mold is optional. No plastic decorations allowed. Display on 10” doily-covered cake board. Notebook must also be exhibited.

- **Cake Decorating Level 3 (12 yrs. old and all beginning exhibitors 12 yrs. old and older)** – 8” cake board covered with plastic wrap, iced. Decorate with animal, theme or character using a minimum of a star tip and a writing tip. Display on 10” doily-covered cake board. Notebook must also be exhibited.

- **Cake Decorating Level 4** - decorated, shaped cake dummy (square, rectangle, star, heart, any theme i.e. anniversary, birthday special occasion, etc. No Round). Cake dummy must be made of styrofoam. No plastic decorations allowed. Notebook must also be exhibited.

- **Cake Decorating Level 5** - 10” round or square cake dummy displayed on 12” doily-covered cake board. Cake dummy must be a minimum of 3” thick. Decorate showing the four basic decorating techniques (border, leaf, flower, and writing). Sides must be decorated. No plastic decorations allowed. Notebook must also be exhibited.

- **Cake Decorating Level 6** - simple two-tiered cake. No separation between tiers. Minimum base size of 10”. Any theme. Top ornament optional. Plastic figures/ornaments may be used on top only to carry out the theme. Notebook must also be exhibited.

- **Cake Decorating Level 7** - decorated, three-tiered wedding cake. Minimum 12” base. Must separate at least one tier. Member must construct top ornament. Materials for top may be purchased (figures, ribbon, etc.) or made by exhibitor (sugar bells, flowers, etc.) Plastic decorations permitted. Notebook must also be exhibited.

- **Cake Decorating Level 8** - wedding cake, own design. Cake design must be included in notebook. No Kolor-Flo fountain. May use stairs. Notebook must also be exhibited.

- **Cake Decorating Level 9** - wedding cake in foreign technique. Notebook must include steps used in decorating cake. Notebook must also be exhibited.

- **Cake Decorating Level 10** – At least two tier cake may be separated or stacked (i.e. mix shapes). Add on own design of royal icing, fondant, gumpaste, homemade candy, airbrush, piping gel, rice paper. Use of one manufactured accessory permitted. Notebook must include steps used to make own design. Notebook must also be exhibited.