

Showcase Showdown 2021  
**CAKE DECORATING**

Contact:

**Eligibility**

- Open to all 4-H youth (excluding Clover Buds)
- Entries are open to individuals or teams, but a youth must select *one or the other*.
- Teams may consist of up to three (3) youth. Junior Teams can be made up of Junior and Intermediates. Senior Teams are made up only from Senior members.
  - Juniors Individuals ~ 8-10 years old
  - Intermediates Individuals ~ 11-13 years old
  - Seniors Individual ~ 14-18 years old
  - Junior Teams – 8-13 years old
  - Senior Teams – 14-18 years old
- Counties may enter as many teams or individuals as are eligible.
- **Pre-registration is required in order to ensure adequate materials are available.**

**Materials**

- The contest will provide foam cake dummies and white butter cream frosting. Individuals must bring ALL other supplies.
  - All Teams and Senior Individuals will be given rectangle cake forms.
  - Junior & Intermediate individuals will be given round cake forms.
  - 10 minutes with their coach to frost their cake dummy.
- **Contestants must provide ALL equipment necessary to complete their creation – i.e. tools, tips, bags, stamps, coloring, specialty icing, fondant, utensils, etc. This includes bowls for mixing, spoons, paper towels and other cleaning supplies, aprons, gloves and everything else that may be needed! You will need a larger bowl to get your white frosting from a contest official.**
- Running water will NOT be readily available in the room. Contestants will have limited access to a sink for clean up after the contest is over. However, contestants must make provisions for cleaning their own equipment. DO NOT clean anything in the bathrooms.

**Format and Proceedings**

- Scheduled times for competition will be sent out prior to the event.
- Each team/individual will be given half of an 8 foot table as workspace,
- Contestants will have up to one (1) hour to complete their creation. There will be a 10 minute prep time. During this time coaches can assist junior and intermediates in planning and applying the base coat.
  - a. Coaches will be given 10 minutes of time to assist juniors and intermediates. Individuals. Coaches can assist with the base frosting of the cake.
  - b. Coaches will be given 5 minutes of plan time to assist teams and senior individuals. Coaches can only help with planning, they may not frost or assist in any other way.

## **Cake Decorating**

- c. After the time allotted above coaches may not have contact or help contestants. If coaches do not abide by this rule they may be asked to leave the area and teams may be disqualified.
- This will be a themed event. Youth will be informed of the topic/theme/subject for their creation upon the start of the event.
  - Judges will be roaming during the event evaluating teamwork, technique, theme representation, food safety practices and cleanliness, organization, etc.
  - *Proper food safety practices will be encouraged and included in evaluations by judges.*

### **Synopsis**

Teams/Individuals arrive and find their work space. They'll have a few minutes to "set up"/organize their space. Then the judges will be introduced.

Some basic information will be shared with everyone regarding facilities, practices, any parameters or adjustments that need to be made due to facilities, circumstances, etc. The topic/theme will be announced and contestants will have 10 minutes to develop a plan for their creation (see formatting and proceeding section for more information). The clock will be started AFTER the 10 minute prep time and contestants will have a maximum of one (1) hour to decorate.

Youth will then create their masterpieces! Upon the timer ending the event, everyone will be asked to stop, put their tools down, and remain by their creation. Judges will visit with each team/individual about their inspiration, plan, steps they took, involvement, challenges, etc. Finished cakes will be grouped and judged after the event.

# Cake Decorating Cake Decorating Evaluation

Circle: Team or Individual

Circle: Junior Intermediate Senior

Name(s): \_\_\_\_\_

County: \_\_\_\_\_

E= Excellent  
 G= Good  
 F= Fair  
 NI= Needs Improvement (requires comment/suggestion)

Please circle appropriate level:  
 Purple  
 Blue  
 Red  
 White

	E	G	F	NI	Comments/Suggestions
<b>Base Frosting</b> <i>Appropriate application that is done evenly, neatly and effectively.</i>					
<b>Coloring of Frosting/Icing</b> <i>Appropriate mixing and application that is done evenly and effectively.</i>					
<b>Borders/Side Decorations</b> <i>Appropriate application that is done evenly, neatly and effectively.</i>					
<b>Leaves</b> <i>Appropriate application that is done evenly, neatly and effectively.</i>					
<b>Flowers</b> <i>Appropriate application that is done evenly, neatly and effectively.</i>					
<b>Lettering</b> <i>Appropriate application that is done evenly, neatly and effectively.</i>					
<b>Special Effects</b> <i>Appropriate application that is done evenly, neatly and effectively.</i>					
<b>Design and Layout</b> <i>Appropriate use of cake space, decorations, etc.</i>					
<b>Creativity/Theme Use</b> <i>Good use of theme in design, creative application, overall creativity.</i>					
<b>Food Safety and Cleanliness</b> <i>Proper food safety steps taken Workspace and foodstuffs are clean Workspace is organized and neat</i>					