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 principals 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 4-H Publications Catalog lists a variety of project materials and resources recommended for use in your project.
- The North Region 4-H Educational Resources and Lending Library at your 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 craft 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 your project.
- **Level II "Producer"**, you practice and refine the many skills involved in your project area.
- **Level III "Consumer"**, you become an experienced producer in your project area.
- **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. Take this form into the 4-H office. They will make a copy of the form for their files and give you the pin that you have earned for that level. Continue working on the levels until they are all completed!

KEEP IN YOUR RECORD BOOK

CAKE DECORATING Level I - Explorer

Date Completed	Project:					
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.						
Membe	er Name: Date:					
Project	Leader's Signature: Date:					

CAKE DECORATING Level II - Producer

Completed	Project:			
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 to 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.			
Membe	r Name: Date:			
	Leader's Signature:			

CAKE DECORATING Level III - Consumer

Completed	Project:				
1.	Invite a guest speaker to one of your meetings and introduce him/her to the group.				
2.	2. Contact a local, state, or national association related to your project and explain to your progroup what this association has to offer to 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.	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 product's 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.	2. Give a demonstration about your project.				
Member	Name: Date:				
Project Leader's Signature: Date:					

CAKE DECORATING Level IV - Leader

Date Completed	Project:				
1.	Serve as a 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 a project meeting.				
4.	Develop and put on a judging event or train a junior team for a judging event.				
5.	Speak on a project-based subject before a group other than your 4-H project.				
6.	Assist at a local crafts fair, show, or "You Make-It Craft Expo."				
7.	Assist younger members in actually learning a specific technique in the project.				
8.	8. Develop your own special project related activity. Chart your progress, plan the activities, analyze successes and problems, and report on findings.				
Membe	Name: Date:				
Project	Leader's Signature: Date:				

CAKE DECORATINGLevel V - Researcher

Date Completed	ed Project:				
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 decorated 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 or project meeting or other educational event.				
Membe	Member Name: Date:				
Project	Leader's Signature: Date:				

Certificate of Achievement

This certifies that

has completed the Proficiency

in Placer County

Leader's Signature	Date	Explonen
Leader's Signature	Date	Producer
Leader's Signature	Date	Consumer
Leader's Signature	Date	Leader
Leader's Signature	Date	Researcher





NOTES

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