

2025 CAKE DECORATING FACT SHEET

Ohio State University Extension
 Erie County 4-H
 2900 Columbus Ave, Sandusky, OH 44870
 419-627-7631
<http://erie.osu.edu>

Project Numbers

✂️ 492 -Cake Decorating Project

Key Leader – Carolyn Cull

Questions? 419-239-4953

Educator Responsible - Angie Holmes

Evaluation, Time & Place

Food Project Judging will be at the Fairgrounds on **Thursday, July 17th at 9:00 am**. Detailed schedule will be posted in July.
go.osu.edu/eriejudging

Results will be posted and e-mailed the next day.

General Information & Requirements

Fair Entry Deadline – Entries via FairEntry Online System due by July 14th at 11:59 p.m.

Project check-in: Bring your exhibit to the fairgrounds on **Sunday, August 3, 2025, between 5-8pm.**

Project check-out:

Sunday, August 10, 2025 9am-NOON. Please plan to help tear down project building at 12 noon.

Projects will be at the Extension Office Monday, August 11 until September 15, 2025.

✂️ Designates projects that are eligible for the state fair, if member is selected.

📦 Denotes Small Project Auction eligibility for first place winners.

1. Completed project books and Member Project Guides are required at all judgings. If the book and/or guidelines are not complete or present, the letter grade will be lowered, and the member is not eligible to place.
2. Appropriate attire for judging is required. Appearance should be neat, clean, and respectful. No shorts, tank tops, tube tops, halter tops, midriff tops, or low-rise jeans should be worn for judging.
3. All projects displayed at the fair must be identified with name, age, and project.
4. Junior division includes ages 13 and younger. Senior division includes ages 14 and older as of January 1 of that judging year.
5. Read the State Fair guidelines for your project judging. It's easier to document your project while you are doing it, rather than after the fact. Guidelines can be found here:
<https://ohio4h.org/nonlivestockguidebook> **** This project goes to State Fair with Creative Arts, not Food projects.**
6. Small Project Auction: Food items offered for sale must be baked, such as: breads, cookies, brownies, cakes, candy or fruit pies. You may not sell creamed items (including creamed pies and cheesecakes), canned foods or other products that require a food license. Read Small Project Rules. **Sign up by August 1, 2025.**

Sale checks will be mailed. All checks must be cashed by November 25th of the current year or funds are forfeited. This includes issued checks and checks held for not meeting requirements, i.e. Thank you notes or poultry cards not submitted. No exceptions allowed.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES



erie.osu.edu

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis. For more information: go.osu.edu/cfaesdiversity.

Judging Requirements:

Changes from previous years are in red italic.

✂️ 492 & 492R (both a&b) **Cake Decorating Project and Record Book***—Track your learning as you gain new skills and showcase your cake decorating talent. Complete this project and record book every year a cake decorating project is taken. Use with 492R Cake Decorating Resource Handbook.

Beginner: *Bring an 8 or 9 inch square, 8 or 9 inch round OR 9 X 13 inch rectangular flat cake iced and decorated with homemade butter cream frosting (NOT STORE BOUGHT) on a reinforced piece of cardboard (like from a cardboard box) that is 1" bigger all around than the cake. Cover board with plastic wrap. Must include the following: a) Have a border on the top and bottom of the cake. b) Have decorations of stars, flowers and/or leaves of your choice) c) Have an inscription (best wishes, happy birthday, congratulations, etc).*

You should master the minimum number of required items as listed in the *Skills and Techniques Record 492 (b)* pages 2 & 3 before moving on to the next level. You may stay in a level for more than one year if you have not mastered the required skills.

Intermediate: One two-layer cake or cake baked in a specialty pan. Your choice of homemade butter cream or royal icing. *Include at least 4 different skills and techniques in your decorating scheme to showcase your skills. These are on pages 4-7 of the Skills and Techniques Record 492 (b) IF YOUR CAKES DOES NOT have the following please make them on a flat board and bring along to judging to share with the judge: 3 different flower styles and 2 different leaf styles.*

You should master the minimum number of required items as listed in the *Skills and Techniques Record 492 (b)* pages 4-7 before moving on to the next level. You may stay in a level for more than one year if you have not mastered the required skills.

Advanced: Prepare a tiered cake with at least *two levels*. You may use homemade buttercream frosting but **you must also include fondant OR chocolate molds**. *Include at least 3 different skills and techniques in your decorating scheme to showcase your skills. These are on pages 8-10 of the Skills and Techniques Record 492 (b) IF YOUR CAKES DOES NOT have the following please make them on a flat board and bring along to judging to share with the judge: combination border, 3 advanced level flowers including one nail flower, and 3 different leaf styles.*

FAIR EXHIBIT & PREMIUM:

A picture of you and your cake will be taken at judging. That photo will be placed on display with the other youth projects. Watch the BUZZ for details regarding disbursement of premium money during fair week.