

FAMILY & CONSUMER SCIENCE CONTESTS

CAKE DECORATING



Members may enter up to **three** classes at the County level, but can only enter up to **two** classes for State (no more than one entry per class number).

Cake decorating is limited to all icing work. All items on cake must be made from frosting, not fondant, candies or any other shaped 3-dimensional items. Exhibits must be displayed on a disposable plate or board.

State Fair: Exhibits must be packaged in a box, by the exhibitor, for easy transport. Cake boxes or other cardboard boxes utilized should be close in size to the exhibit and be packed for stacking and handling. Exhibits not prepared for transport may be left behind at county staff discretion.

In addition to the exhibit tag, each piece of an exhibit must be labeled on the back or bottom with the member's name, county, and exhibit class number. Public display of exhibits will be at the discretion of 4-H management.

To qualify for judging, a fully completed 4-H Cake Decorating Exhibit Explanation card must be attached. Forms are available in county Extension offices and at the State 4-H website: <http://oregon.4h.oregonstate.edu/fair-exhibit-and-contest-materials>. Judging criteria are outlined on the 4-H Cake Decorating Project Evaluation Form found at, <http://oregon.4h.oregonstate.edu/fair-exhibit-and-contest-materials>

Member applies the elements and principles of design to create work that is entirely their own.

Phase 1, demonstrate use of 3 tips

- 236 101 010** **Decorated Cookie**—a decorated 4"-6" cookie, any shape
- 236 101 020** **Decorated Flat Cake Design**— decorate an 8"x12" design on a 9½"x13½" flat board wrapped in wax paper. Decorate this space as if it was the top of a cake. The design should include proper use of 3 different tips: writing tip, leaf tip, star tip, or drop flower tip.
- 236 101 030** **Educational poster**—showing or explaining something you have made, learned or did in your cake decorating project. Posters must not exceed 22" x 28".

Phase 2, demonstrate use of 4 tips

- 236 102 010** **Decorated Cupcake**—a decorated cupcake
- 236 102 020** **Decorated Flat Cake Design**— decorate an 8"x12" design on a 9½"x13½" flat board wrapped in wax paper. Decorate this space as if it was the top of a cake. The design should include proper use 4 different tips: writing tip, leaf tip, star tip, and petal tip.
- 236 102 030** **Educational poster**—showing or explaining something you have made, learned or did in your cake decorating project. Posters must not exceed 22" x 28".

Phase 3, demonstrate use of multiple tips

- 236 103 010** **Decorated Single Layer Cake** – a decorated 8" round Styrofoam cake form
- 236 103 020** **Decorated Flat Cake Design**— decorate an 8"x12" design on a 9½"x13½" flat board wrapped in wax paper. Decorate this space as if it was the top of a cake. The design should include a minimum of 5 flowers, a border, and proper use of writing tip, leaf tip, star tip, petal tip, and other variety tips.
- 236 103 030** **Educational poster**—showing or explaining something you have made, learned or did in your cake decorating project. Posters must not exceed 22" x 28".

FAVORITE OUTFIT (County Only)

Note: Fill in the blank in class number () with one of the following numbers.

1 - Junior 2 - Intermediate 3 - Senior

- 320 710 00()** Each contestant will prepare a display at a designated time at the fair on a 4' x 4' board of a favorite garment and appropriate accessories. The board will be provided by the Fair. Push pins will go easily into the board. The garment may be for any age person; may be formal or informal, purchased or made at home. Contest open to all 4-H members regardless of project enrollment. An explanation sheet obtained from the 4-H office must accompany the exhibit. Display will be scored as follows:

Garment and Accessories

- Appropriateness of garment to event20
- Appropriateness of accessories to event.....20
- Appropriateness of accessories to garment.....20

Color Coordination

- Color blending and harmony of accessories, garment and display board10

Completeness

- Is ensemble complete, with all necessary outer garments and accessories; does it create a unified whole 10

Display or Presentation

- Have basic design principles been followed and is display interesting10

Originality of Display.....10

POSSIBLE SCORE..... **100**



TABLE SETTING (County Only)

1. Contest open to all youth enrolled in 4-H/FFA.
2. Must be present for judging.
3. Plan a well balanced menu, one appropriate for your skill level, and type or print on menu card or appropriate size and style for theme. Be creative!
4. Plan an attractive table setting for menu. The place setting should be for one person and should include a place mat, dishes, tableware and napkin that would be needed for menu.
5. Alcoholic beverage containers or glasses are not appropriate.
6. Centerpieces are acceptable if appropriate. Each contestant will have 1/2 card table space to work within. The table area will be marked. Practice at home to be sure you don't exceed the space you will have.
7. Items used in the table setting contest are to be left throughout the Fair. Removal of any piece of the setting will be a forfeit of ribbons and premium.
8. Contestants are to do their own work. Parents are to be out of the area during contest.
9. OSU Extension Service, Baker County 4-H Leaders Association and Baker County Fair are not responsible for theft, loss or damage to display items. Contestant is responsible for own property.

511 740 00() - 1 – Junior 2 – Intermediate 3 - Senior

MICROWAVE COOKING (County Only)

(Foods Contest — June 22 - 23)

Contest open to all youth enrolled in 4-H/FFA. Contestants must provide the recipe for their food, a recipe on a poster, and place setting for one person, and a Judges information sheet. A microwave will be provided. Pans larger than 9"x9" will not fit into microwave



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|-------------|---------------------|---|
| 511 721 001 | Junior | Make a favorite snack. You have ½ hour. |
| 511 721 002 | Intermediate | Make a favorite dish. You have 1 hour. |
| 511 721 003 | Senior | Make a favorite meal. Two dishes may be cooked in the microwave oven. You will have a 1 1/2 hours time limit. |

MAKE IT WITH A MIX (County Only)

(Foods Contest — June 22 - 23)

1. Open to all youth enrolled in 4H/FFA.
2. Participants will prepare a dish using a commercial or convenient prepared food which they have altered or enhanced in a substantial way.

3. Contestants must furnish all supplies and equipment. Stove will be furnished.
4. Contestants to provide judge the following:
 - A. Recipe
 - B. Brief explanation of how the commercial food has been changed
 - C. Menu using the prepared dish.
5. Contestants must provide a poster of the recipe and one place setting of table service which would be used in serving the meal
6. Contestants will serve samples of the food to the judge and the public.
7. Contestants will have 1 hour for set-up, preparation, and clean-up.

511 722 00() - 1 - Junior 2 - Intermediate 3 - Senior



FOODS OF THE PACIFIC NORTHWEST

(Foods Contest — June 22 - 23)

Each county may enter as many blue ribbon participants from the county contest as the judge qualifies. Participants must be enrolled in the Foods and Nutrition project. Each participant must prepare one food product.

Judging criteria are outlined in the *4-H Food and Nutrition Contest Score Sheet (40-457)*, available at the county Extension office or on the State 4-H website at <http://oregon.4h.oregonstate.edu/fair-exhibit-and-contest-materials>

Recipes from this contest may be selected for a 4-H recipe booklet. **There are two divisions in the contest, Intermediate and Senior.** The following items apply to each division and class:

1. Participant will have one hour for set-up, preparation, and cleanup (excluding proofing and baking time, if needed). Participants must provide all ingredients and equipment except range, microwave oven, and refrigerator. One pot meals can have a sample of the finished product if cooking time is several hours.
2. Participants should prepare 1 recipe, 1 batch, etc. of food product using at least 2 ingredients representative of the Pacific Northwest. Participants should select a food product that can be prepared within the time limit. For food safety finished dishes prepared at home may not be brought and served at fair. Only yeast products which require proofing will be allowed extra time. Participants should not prepare the same recipe more than one year.
3. The use of alcoholic beverages that would be unlawful for a minor to purchase or possess is not permitted.
4. The food prepared must be displayed on a serving platter or tray or in a dish, bowl, basket, etc. Participants must also display one place setting of the table service which would be used in serving the food at a meal (include plates, tableware, napkin, glasses, tablecloth, place mat, or whatever is appropriate). A table will be available for each display. A centerpiece may be included if the participant wishes, but is not required.
5. Participants will serve samples of the food to the judge and the public.
6. All participants must provide the judge with a “**Judges Information Form**,” available from the Extension office. The judge will also ask questions regarding the Pacific Northwest food used, i.e., its nutritive value, region produced or season when most plentiful.
7. **All participants must provide an approximate 22" x 30" poster of the recipe to display in their preparation area. If you would like your poster returned, print your name, address, county, and telephone number on the back of your poster.**

Note: Fill in the blank in class number () with one of the following numbers.

2 - Intermediate 3 - Senior

- 511 601 01() Fruit or Vegetable Dish
 511 601 02() Sandwich
 511 601 03() Grain Product
 511 601 04() Yeast
 511 601 05() Dairy Product (at least one of the main ingredients is a dairy product, no dairy substitutes).
 511 601 06() Main Dish (includes red meat, poultry, seafood or protein alternative)
 511 601 07() One Pot Meal (includes soups, stews, and casseroles prepared in one container).

MINI-MEAL

(Food Contest - June 22 - 23)



Each county may enter as many blue ribbon participants from the county contest as the judge qualifies. 4-H members must be enrolled in Foods and Nutrition, Food Preservation or Outdoor Cookery are eligible to enter.

Each participant must prepare **only 2 dishes**. One must be a main dish and the other can be any other food which would either **(a)** make an entire meal if served together, or **(b)** be part of a larger meal if other foods were included. The meal might be breakfast, lunch, dinner, brunch, buffet supper, snack meal, party meal, etc. Members in Food Preservation must include in their meal at least one food product they have preserved.

Judging criteria are outlined on the *4-H Food and Nutrition Contest Score Sheet (40-457)*, available at the county Extension office or on the State 4-H website at <http://oregon.4h.oregonstate.edu/fair-exhibit-and-contest-materials> Recipes from this contest may be selected for a 4-H recipe booklet.

The following items apply to each division and class:

1. Participants will have two hours for set-up, preparation and clean-up. Participant must provide all ingredients and equipment except range, microwave oven and refrigerator. For food safety finished dishes prepared at home may not be brought and served at fair.
2. Participants should prepare one recipe, one batch, etc., of the food product. No fixed number of servings is required.
3. The use of alcoholic beverages that would be unlawful for a minor to purchase or possess, is not permitted.
4. The foods prepared must be displayed on a serving platter or tray or in a dish, bowl, basket, etc. Participants must also display one place setting of the table service which would be used in serving the meal (include plates, tableware, napkin, glasses, tablecloth, place mat, or whatever is appropriate). A card table will be available for each participant to use for display. A centerpiece may be included if the participant wishes, but is not required (Camping meals, of course, may be very informal with no elaborate setting.)
5. Participants will serve samples of the food to the judge and the public.
6. All participants must provide the judge with a “**Judges Information Form**,” available at the Extension Office.
7. All participants must provide a poster (approximately 22" x 30") of the recipe to display in the preparation area. Posters will not be return returned.
8. Participants are expected to leave the kitchens clean. This will be a part of the judges evaluation. Participants must enter on an individual basis (no teams).

Note: Fill in the blank in class number () with one of the following numbers.

2 - Intermediate 3 - Senior

511 602 01() **Mini-Meal** (Food and Nutrition) 511 602 02() **Mini-Meal** (Food Preservation)

Premiums: **Blue** **Red** **White**

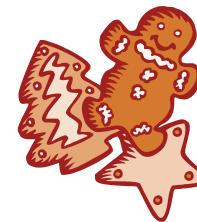
COOKIE BAKING (County Only) Junior Division

(Food Contest - June 22 - 23)

511 730 001 Open to all junior foods members. Contestants must furnish all supplies including timer and equipment (oven will be furnished). Contestants to prepare your favorite recipe of cookies, which can be “no-bake”. **(One hour time limit.) Submit recipe on a 5" x 8" card to judge.**

Score card used for judging contest:

| | |
|---|------------|
| Personal appearance..... | 5 |
| Work habits..... | 10 |
| Skill..... | 30 |
| Accuracy of measuring (15) & dexterity in mixing (15) | |
| Finished product..... | 45 |
| Appearance (15); texture (15); flavor (15) | |
| Clean up..... | 10 |
| Total..... | 100 |



MEASURING CONTEST (County Only) Junior Division

(Food Contest - June 22 - 23)

511 731 001 Open to all junior foods members. Contestants show correct method of measuring flour, water, brown sugar, and salt. Contestants must furnish all ingredients and equipment needed.

MUFFIN BAKING (County Only) Junior Division

(Food Contest - June 22 - 23)

511 732 001 Open to all junior foods members. Contestants bake one recipe of muffins. Contestants furnish all utensils and ingredients. **Contestants must supply judge with a copy of the recipe used. (One hour time limit)**

BREAKFAST PREPARATION (County Only)

(Food Contest - June 22 - 23)

511 734 ()01 Junior's Only 1 - Individual 2 -Team

NOTE: Fill in the blank in class number () with appropriate number.

1. Open to junior foods members.
2. Contest open to either individual contestant or team of 2 contestants. Team will share premiums.
3. Participants must use an original menu, not previously used in the contest.
4. Plan, prepare and serve breakfast to a total of four. An individual contestant will invite 3 guests of their own choice, or each team will invite 2 guests.
5. Give judge sample of foods before meal is served.
6. Contestants will bring all their food supplies, cooking utensils, serving dishes, silver, table cloth, centerpiece, plate settings, napkins, plus soap, dish cloth, towels, etc. for clean up.
7. Participant to provide judge the following before contest:
 - a. Menu
 - b. Recipes for all food being prepared
 - c. Meal costs - retail and actual
 - d. Time schedule for meal preparation, serving, and clean-up
8. Two hours allowed for preparing, serving and clean-up.



| | | | |
|----------|--------------|------------|--------------|
| Premiums | Blue \$11 | Red \$7 | White \$3 |
|----------|--------------|------------|--------------|

Home Ec. Judging Contests

| | | | | | | |
|----------|-------------|------------|------------|------------|------------|------------|
| Premiums | 1st \$ 6 | 2nd \$5 | 3rd \$4 | 4th \$3 | 5th \$2 | 6th \$1 |
|----------|-------------|------------|------------|------------|------------|------------|

CLOTHING

320 900 001 - Junior

320 900 002 - Intermediate (Sewing/Clothing)

Contestants will judge classes focusing on knowledge and skills in the Expanding Skills level of the project including specific topics that were utilized in the current year's county level contest prepared by the state office.

320 900 003 - Senior (Sewing/Clothing)

Contestants will judge classes focusing on knowledge and skills in the Advanced Skills level of the project including specific topics that were utilized in the current year's county level contest prepared by the state office.

FOOD AND NUTRITION

511 900 001 - Phase 1-3

511 900 002 - Phase 4-6

Contestants will judge classes focusing on knowledge and skills in Phases 4, 5, and 6 of the project including specific topics that were utilized in the current year's county level contest prepared by the state office.

511 900 003 - Phase 7-9

Contestants will judge classes focusing on knowledge and skills in Phases 7, 8, and 9 of the project including specific topics that were utilized in the current year's county level contest prepared by the state office.



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- Ranching
- 1900 Baker City
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- Wildlife
- Transportation
- Chinese Culture

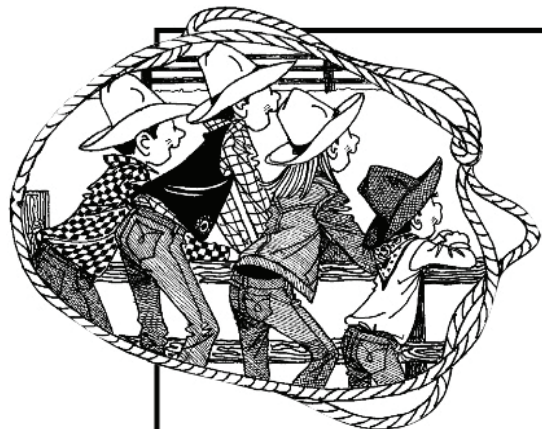
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