

Senior Cake Decorating Record Book

Name: _____

Club Name: _____ Leader: _____

Year in 4-H: _____ Year in this project: _____

Project Goals

List seven goals of what you would like to accomplish and/or learn in the cake decorating project this year:

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

Cake Decorating Citizenship/Community Service Projects

List community service projects you participated in that relate to your Cake Decorating project.

(Examples: cookies for nursing home, cookies for Santa's Helpers etc.)

| Project and for whom: | Date | Hours | Location |
|-----------------------|------|-------|----------|
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Project Income

If you made any items that you sold please complete this section.

| Item Sold | Sold to Whom | Date Sold | Money Received |
|---------------|--------------|-----------|----------------|
| | | | |
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| | | | |
| | | | |
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| | | | |
| | | | |
| | | | |
| | | | |
| Total: | | | |

Learning Activities

What activities helped you learn the skills for this project? (Project meetings, workshops, classes, demonstrations/presentations, contests, etc.)

Take a look at your goals you listed on page 1. How did you do?

What difficulties or challenges did you have with your project?

What do you want to improve on next year?

How will you use the skills you learned this year in the future?

Equipment Inventory

| On Hand | Borrowed No Value | Purchased | Description of Equipment and miscellaneous items | Cost/ Approximate Value |
|---------|----------------------|-----------|---|-------------------------------|
| | | X | <i>Decorating Tips: 230, 2D, 1M, 233, 104, 12, 21, 18</i> | \$15.00 |
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Cake #1

What size, shape or form was the cake? _____

What tips were used and how?

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Any special techniques used? _____

What was the occasion for making the cake? _____

Compare the cost of your cake with a similar one that could be purchased.

My cost: _____

Purchase Price: _____

Picture or diagram of cake:

Cake #2

What size, shape or form was the cake? _____

What tips were used and how?

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Any special techniques used? _____

What was the occasion for making the cake? _____

Compare the cost of your cake with a similar one that could be purchased.

My cost: _____

Purchase Price: _____

Picture or diagram of cake:

Cake #3

What size, shape or form was the cake? _____

What tips were used and how?

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Any special techniques used? _____

What was the occasion for making the cake? _____

Compare the cost of your cake with a similar one that could be purchased.

My cost: _____

Purchase Price: _____

Picture or diagram of cake:

Cake #4

What size, shape or form was the cake? _____

What tips were used and how?

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Any special techniques used? _____

What was the occasion for making the cake? _____

Compare the cost of your cake with a similar one that could be purchased.

My cost: _____

Purchase Price: _____

Picture or diagram of cake:

Cake #5

What size, shape or form was the cake? _____

What tips were used and how?

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Any special techniques used? _____

What was the occasion for making the cake? _____

Compare the cost of your cake with a similar one that could be purchased.

My cost: _____

Purchase Price: _____

Picture or diagram of cake:

Cake #6

What size, shape or form was the cake? _____

What tips were used and how?

| | |
|-------|-------|
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

Any special techniques used? _____

What was the occasion for making the cake? _____

Compare the cost of your cake with a similar one that could be purchased.

My cost: _____

Purchase Price: _____

Picture or diagram of cake:

Photographs of Your 4-H Project

A minimum of eight pictures with a descriptive caption for each picture is required. Additional photos can be added. Pictures must be project specific. Pictures could include you decorating your cakes, your cakes on display at county and state fair, etc.