4-H 710Eb-W 10/10

## <u>Cake Decorating Exhibit Skills Sheet</u> Beginner Level

NAMEClub/County	
Decorate and exhibit one (1) round or square single layer dummy (Styrosingle layer real cake from the following size options ONLY:  (check one) 8"x2" 8"x3" 9"x2" 9"x3"	
CAKE BOARD:  Cake is on a triple thick (approx. 3/8") cake board  Cake board is covered neatly  Cake board covering is well taped underneath  Cake board is 3" inches larger than cake (11" for 8" cakes; 12  Cake board should match the shape of the cake (i.e. square of	
Exhibit Skill Sheet (4-H 710 Eb-W) completed and attached to the cake board.	
REQUIREMENTS: Show at least one (1) technique from at least three (3) different categories (a) through (g).	
<ul> <li>* Please check each category shown on your cake.</li> <li>* Circle the skill(s) selected in categories that list options.</li> <li>* List all tips used.</li> </ul>	TIP(S) USED
a) Basic Borders- (A top and a bottom border is required.) (Dots, Balls, Stars, Rosettes (not the flower), Shells, or Zigzag) (Each border should be of one color only and one tip only.)	
b) Message- PRINTED, may use round or star tips	
c) <b>Drop flower with Center-</b> Star Drop or Swirl Drop	
d) <u>Leaves-</u> Simple and usually attached to flowers	
e) <u>Sugar Molds-</u> Simple, one color, no more than 2 different shapes (one color per mold)	
f) Star-filled Pattern- Outlining optional	
g) Side Decorations- (Beginner YEAR 2 or more) (Dots or stars ONLY.) (1 tip ONLY.) (Cannot be combined into shapes, such as flowers, etc.)	