

Cake Decorating Exhibit Skills Sheet
Intermediate Level

NAME _____ Club/County _____

Decorate and exhibit one (1) single layer dummy (Styrofoam or foam) or real cake from the following size options ONLY: (check your selection)

- (single layer options) _____ 9"x13"x2" _____ 9"x13"x3" _____ 10"x2" _____ 12"x2" **OR**
 (double layer options) _____ 8"x4" _____ 9"x4" **OR**
 (other options) _____ Cut-up Cake (3 or more pieces assembled into NEW shape)
 _____ 3-D Cake _____ Flat Character Pan

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 (ex. 8" cake + 3" = 11" cake board)
 _____ Cake board should match the shape of the cake (i.e. rectangle cake on rectangle board)

_____ Exhibit Skill Sheet (4-H 710Ei-W) completed and attached to cake board

REQUIREMENTS:

Show at least one **(1)** technique from at least four **(4) different categories** (a) through (i). Additional skills mastered in the Beginner Division may be added.

- * Please **check** each category shown on your cake.
- * **Circle** the skill(s) selected in categories that list options.
- * **List** all tips used.

- | | TIP(S) USED |
|--|--------------------|
| _____ a) <u>Figure Piping-</u> Clowns, People, Animals, etc. | _____ |
| _____ b) <u>Flowers (made on a flat surface, not on a flower nail; Stem or vine are optional)</u> --Sweet Peas, Rosebuds, Half Carnation, Half-Roses, Rosette Flower, which requires a center | _____ |
| _____ c) <u>Borders</u> (Use one tip per border)-- Reverse Shell, Grass, Ruffles, Puffs, Zigzag. You may have a different base border than your top border, when using two borders. | _____ |
| _____ d) <u>Side Decorations-</u>
ONLY USE: Scrolls, Reverse Shell, "C" Scroll, Fleur-de-lis, Zigzag Garland or Zigzag Puffs; using one tip only. | _____ |
| _____ e) <u>Message-</u> Written, NOT printed; may use round or star tips | _____ |
| _____ f) <u>Color Striping-</u> Stripe bag with colored icing, gel or paste food color | _____ |
| _____ g) <u>Transparent/Piping Gel-</u> Use for water or accents. | _____ |
| _____ h) <u>Sugar Molds-</u> Two or more colors in same mold; more than One mold design maybe used. | _____ |
| _____ i) <u>Other techniques-</u> May add Bows and/or Ribbons to the top design only (i.e. floral spray, animal, or person). | _____ |

ADDITIONAL SKILLS ALLOWED, BUT NOT COUNTED IN THE 4 SKILLS:

- _____ 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) **Drop flower with Center-** Star Drop or Swirl Drop _____

- _____ c) **Leaves-** Simple and usually attached to flowers _____

- _____ d) **Sugar Molds-** Simple, one color, no more than 2 different shapes
(one color per mold) _____

- _____ e) **Star-filled Pattern-** Outlining optional _____

- _____ f) **Side Decorations-** (Dots or stars) (1 tip ONLY.)
(Cannot be combined into shapes, such as flowers, etc.) _____