

Cake Decorating Exhibit Skills Sheet
Beginner Level

4-H 710Eb-W
11/07

NAME _____ Club/County _____

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

(check one) _____ 8"x2" _____ 8"x3" _____ 9"x2" _____ 9"x3" (no character pans)

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" for 9" cakes)
- _____ Cake board should match the shape of the cake (i.e. square cake on square board)

_____ 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).

- * 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>Basic Borders-</u> (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) <u>Message-</u> PRINTED, may use round or star tips | _____ |
| _____ c) <u>Drop flower with Center-</u> 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) <u>Star-filled Pattern-</u> Outlining optional | _____ |
| _____ g) <u>Side Decorations-</u> (Beginner YEAR 2 or more) (Dots or stars ONLY.) (1 tip ONLY.) (Cannot be combined into shapes, such as flowers, etc.) | _____ |