

# CAKE DECORATING

*Sonoma County 4-H*

Name: \_\_\_\_\_ Date: \_\_\_\_\_

## Guidelines for Project Proficiency Award

### Intermediate

	<u>Date</u> <u>Completed</u>	<u>Leader's</u> <u>Initials</u>
1. Decorate a cake from a mold.	_____	_____
2. Cut a round or square cake into a form and decorate-ex-heart, truck, etc.	_____	_____
3. Decorate a cake on pillars.	_____	_____
4. Decorate a layered cake.	_____	_____
5. Enter a decorated cake in the fair.	_____	_____
6. Demonstrate cake decorating to a group.	_____	_____
7. Mix 2 colors to create a new frosting color.	_____	_____
8. Demonstrate color striping on a shell border.	_____	_____
9. Demonstrate how to make bead and pearl work	_____	_____
10. Demonstrate how to make lace work.	_____	_____
11. Demonstrate how to make a scroll border.	_____	_____
12. Demonstrate how to write with a tip.	_____	_____
13. Demonstrate how to cut an odd shaped cake for serving-ex-doll.	_____	_____
14. Demonstrate how to make a stand up leaf.	_____	_____
15. Demonstrate how to make roses.	_____	_____
16. Demonstrate how to make rosettes.	_____	_____
17. Demonstrate how to make fleur-de-lis.	_____	_____
18. Demonstrate how to make bows.	_____	_____
19. Demonstrate how a flower nail is used in cake decorating.	_____	_____
20. What happens to icing when too much color is added?	_____	_____
21. Name two colors that are very difficult to achieve.	_____	_____
22. Make a basket weave cake with at least 4 different kinds of flowers. Make the flowers beforehand and freeze so that you can use them all at once.	_____	_____
23. Demonstrate how to keep two layers from sliding apart.	_____	_____
24. Demonstrate how to keep a pudding filling in a layered cake.	_____	_____

Project Leader's Signature of Completion: \_\_\_\_\_

Date: \_\_\_\_\_

Club Leader's Signature of Completion: \_\_\_\_\_

Date: \_\_\_\_\_