

Cake Decorating Exhibit Skills Sheet
Beginner Level

NAME _____ Club/County _____

Decorate and exhibit one (1) round or square 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) **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) **Drop flower with Center-** Star Drop or Swirl Drop _____
- _____ d) **Leaves-** Simple and usually attached to flowers _____
- _____ e) **Sugar Molds-** 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.)

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