

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) Figure Piping-** Clowns, People, Animals, etc.

_____ **b) Flowers (made on a flat surface, not on a flower nail;**

Stem or vine are optional) --Sweet Peas, Rosebuds, Half

Carnation, Half-Roses, Rosette Flower, which requires a center

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_____ **c) Borders** (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) Side Decorations-** _____

ONLY USE: Scrolls, Reverse Shell, "C" Scroll, Fleur-de-lis, Zigzag Garland or Zigzag Puffs; using one tip only.

_____ **e) Message-**Written, NOT printed; may use round or star tips _____

_____ **f) Color Striping-** Stripe bag with colored icing, gel or paste food color _____

_____ **g) Transparent/Piping Gel-** Use for water or accents. _____

_____ **h) Sugar Molds-** Two or more colors in same mold; more than One mold design maybe used. _____

_____ **i) Other techniques-** 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.)

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Ruffles, Puffs, Zigzag. You may have a different base border than your top border, when using two borders.

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