

Cake Decorating Exhibit Skills Sheet

Intermediate Level

(Please print front to back)

4-H 710Ei-W 10/10

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	_____
_____ 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.) _____