

# Cake Decorating Exhibit Skills Sheet

## Advanced Level

(Please print front to back)

4-H 710Ea-W

2/13

NAME \_\_\_\_\_ Club/County \_\_\_\_\_

Decorate and exhibit any cake or cake dummy that is single, tiered, multi-dimensional, sculptured, or a doll mold. Assemble all cakes/dummies as though they were a real cake and attach a diagram on how it was assembled. (i.e. dowel rod placement, proper size plates, etc.) Cakes exhibited on stands or special tiered apparatus, where there is no base cake, the boards must be thick enough to hold a real cake and large enough to hold your borders.

### CAKE BOARD:

- \_\_\_\_\_ Cake is on a one-half inch cake drum or stacked cake boards
- \_\_\_\_\_ Cake board is covered neatly
- \_\_\_\_\_ Cake board covering is well taped underneath
- \_\_\_\_\_ Cake board is 4" inches larger than cake (ex. 10" cake + 4" = 14" cake board) upper tier plate and sizes will vary
- \_\_\_\_\_ Cake board should match the shape of the cake
- \_\_\_\_\_ Overall size of total exhibit is no larger than 36"x36"
- \_\_\_\_\_ Exhibit Skills Sheet (4-H 710Ea-W) and diagram of cake assembly completed and attached to cake board.

### REQUIREMENTS:

Show at least a total of **5 techniques** with one **(1)** technique from at least three **(3) different advanced categories** (a) through (i).

- \* 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

### SELECT AT LEAST THREE FROM ADVANCED CATEGORIES:

- \_\_\_\_\_ a) **Nail Flower-** Daffodils, Violets, Lily, Bluebells, Daisies, Roses, Chrysanthemums, Wild Flowers, etc. \_\_\_\_\_
- \_\_\_\_\_ b) **Fancy Borders-** Ruffled Garland & Reverse Shells; Shell & Flute; Puff & Flower; Zigzag Garland & String Work OR other border combinations \_\_\_\_\_
- \_\_\_\_\_ c) **Design Techniques-** Basket Weave; String Work; Lattice Work; Cornelli and other Laces; Wired Flowers and Leaves, etc. \_\_\_\_\_
- \_\_\_\_\_ d) **Color Flow-** (Also known as run sugar) \_\_\_\_\_
- \_\_\_\_\_ e) **Fondant Icings-** Chocopan, Ready-To-Roll, or make your own to cover as icing or to make decoration items. \_\_\_\_\_
- \_\_\_\_\_ f) **Gum Paste or Sugar Paste-** Ready-made or make your own \_\_\_\_\_
- \_\_\_\_\_ g) **Sculptured Cakes-** Same or different size layers of cake that are stacked together, then cut and contoured to make one uniform shape such as a turkey \_\_\_\_\_
- \_\_\_\_\_ h) **New and Improved Techniques & Methods-** \_\_\_\_\_  
Use a method, such as sugarveil, marzipan, luster dust, brush embroidery, pastillage, airbrushing, painting on fondant, etc. Bring your book/source or a photocopy of that source to show the judge the selected new/improved technique.
- \_\_\_\_\_ i) **Chocolate Molding or Candy Clay-** This is a heat sensitive category that may or may not work for your county Fair. \_\_\_\_\_

Advance Skills Card Continued

**MAY SELECT TWO ADDITIONAL TECHNIQUES FROM PREVIOUS LEVELS TO FULFILL YOUR REQUIRED ADVANCED LEVEL OF FIVE TECHNIQUES:**

Categories	Tips Used
_____ a) <b><u>Basic Borders-</u></b> Star, Dots, Balls, Rosettes (not the flower), Shells, or Zigzag	_____
_____ b) <b><u>Intermediate Borders-</u></b> Reverse Shell, Grass, Ruffles, Puffs, Zigzag.	_____
_____ c) <b><u>Message-</u></b> Printed or Written	_____
_____ d) <b><u>Drop flower with Center-</u></b> Star Drop or Swirl Drop	_____
_____ e) <b><u>Flowers (made on a flat surface; stem or vine are optional)-</u></b> Sweet Peas, Rosebuds, Half-Carnation, Half-Roses, Rosette Flower	_____
_____ f) <b><u>Leaves</u></b>	_____
_____ g) <b><u>Sugar Molds</u></b>	_____
_____ h) <b><u>Star-filled Pattern</u></b>	_____
_____ i) <b><u>Beginner Level Side Decorations-</u></b> Dots or Stars	_____
_____ j) <b><u>Intermediate Side Decorations</u></b> Scrolls, Reverse Shell, "C" Scroll, Fleur-de-lis, Zigzag Garland or Zigzag Puffs	_____
_____ k) <b><u>Figure Piping</u></b>	_____
_____ l) <b><u>Color Striping-</u></b> Stripe bag with colored icing, gel or paste food color	_____
_____ m) <b><u>Transparent/Piping Gel-</u></b> Use for water or accents	_____
_____ n) <b><u>Other techniques-</u></b> Bows and/or Ribbons to accent cake	_____

Fasten your drawing/diagram to the Exhibit Skills Card (4-H 710Ea-W) to show how your cake project would actually be put together, if it was a real cake (include cake sizes, dowel rod placement, separator plate sizes, etc.).