



University of California

Agriculture and Natural Resources ■ 4-H Youth Development Program

4-H Members Name: _____ **Club:** _____

CAKE DECORATING - Level 1

The Explorer level is the most basic of all levels. The youth begins to explore the boundaries of the project area, touching on many skills and knowledge areas that will be expanded later.

Date Initial

- ___ ___ 1. Describe what a coupler is and how is it used.
- ___ ___ 2. What is a pastry tip?
- ___ ___ 3. What is a crumb coat and why is it used?
- ___ ___ 4. What does final coat mean?
- ___ ___ 5. What is a parchment bag?
- ___ ___ 6. Demonstrate how to make a parchment bag.
- ___ ___ 7. Demonstrate how to clean tips and couplers.
- ___ ___ 8. Demonstrate how to make dots and balls.
- ___ ___ 9. Demonstrate how to make stars.
- ___ ___ 10. Demonstrate how to make a shell border.
- ___ ___ 11. Demonstrate how to make a reverse shell border.
- ___ ___ 12. Demonstrate how to zig zags.
- ___ ___ 13. Demonstrate how to make leaves.
- ___ ___ 14. Demonstrate how to make clowns.
- ___ ___ 15. Demonstrate how to make drop flowers
- ___ ___ 16. Explain how to keep the bottom of a pan from sticking.
- ___ ___ 17. Why is it helpful not to spray the sides of your pan?
- ___ ___ 18. How do you keep a cake from rising unevenly?
- ___ ___ 19. How do you keep a cake moist?
- ___ ___ 20. What is a spreader used for in Cake Decorating?
- ___ ___ 21. Explain the difference between using liquid and paste icing colors.
- ___ ___ 22. What happens to your icing if you use butter or margarine?
- ___ ___ 23. Demonstrate how to level top of cake

Project Leader's Signature of Completion: _____ Date: _____

4-H Program Representative Approval: _____ Date: _____

COMMENTS: _____





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CAKE DECORATING - Level 2

The Producer level builds and expands on the knowledge and skills learned in level 1- Explorer.

Date Initial

- ____ 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-a doll cake.
- ____ 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.

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CAKE DECORATING - Level 3

The Consumer level takes the member beyond the immediate project, out into the community, as they explore the project area in depth.

Date Initial

____ _

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4-H Program Representative Approval: _____ Date: _____

COMMENTS: _____



Head • Heart • Hands • Health