

# CAKE DECORATING



## Step It Up!

Pass it on! Now that you know how, share it with others. Here are a few ideas on how.

### Communication

Demonstrate how to assemble a tiered cake.

Demonstrate how to cut a cake.

Demonstrate how to make icing.

### Citizenship

Decorate cakes with the elderly at a care center.

### Leadership

Plan and prepare a cake for a special family event.

Create and prepare a cake for a club fund raiser.

## Are You Into It?

Do you want to learn how to decorate a cake? It's all about using the correct tools and techniques! Learn about preparing cakes for decorating, choosing the right icing, using the correct tools, and creating original designs.

Practice the life skills of decision making, communicating with others, leading self and others, planning and organizing and learning to learn.

You will learn:

- Develop cake decorating skills.
- Promote creativity.
- Understand how to measure and mix supplies properly.
- Develop cake cutting skills.
- Gain knowledge about tips and their uses.

## Grow In Your Project

### Starting Out Beginner

Bake and frost single-layer cakes.

Learn basic decorating procedures.

Understand how to measure and mix supplies properly.

### Learning More Intermediate

Bake two-layer cakes.

Learn to make flowers, borders, and special effects like lace, lattice work, basket weave and more.

### Advancing Horizons Advanced

Bake stacked and tiered cakes.

Master flower making.



## College and Career Connections

Individuals who enjoy baking and decorating cakes and pastries may find careers as cake decorators rewarding and fun. Cake decorators are specialized bakers. Related careers include pastry chef and bakery owner.

Training may include attending one of the following:

- Culinary Arts School
- Vocational/Technical School
- Apprenticeship or on-the-job training.

In addition to being a good cake decorator, you should also have these personal qualities:

- Good communication skills
- The ability to listen without judging, share ideas, and help others
- Good writing and reading comprehension skills
- Be able to problem solve and think critically
- Be an active listener and learner
- Be organized

## Exhibit Ideas

Create a display about cake decorating tools and techniques

Report about careers that use similar artistic techniques

Chart comparing cost of purchased vs. home made

Poster explaining different borders and how to create them

Chart listing common cake problems

Scrapbook of cakes you have decorated

Pictures of borders, writing, etc. that you have created on cakes

## Resources

### 4-H Resources

### Other Resources

### Record Keeping

Cake Decorating Units 1-3:

4-H Cake Decorating Manual

Cake Works Central

Wilton Cake Decorating

Skill-a-thon: Cake of Color

Skill-a-thon: Swag Style Cake Borders

4-H Project Record (Y620)

Missouri 4-H Recognition Form :

Level 1 - (Y2000)

Level 2 - (Y2100)

Level 3 - (Y2200)