

## SKILLS &amp; TECHNIQUES RECORD

# Cake Decorating

Name \_\_\_\_\_

Club name \_\_\_\_\_

Advisor name \_\_\_\_\_

County \_\_\_\_\_





# Decorating Skills and Techniques Record

The skills and techniques learned in this project are listed in the charts below. Each subject area heading also includes a guideline for completing the level—the number of specific techniques to be mastered before moving to the next level.

Each year, attempt and practice each technique, focusing especially on the learning activities you identified in the Member Project Guide. When you are ready, note the date and ask your project helper to assess your skill according to these ratings:

- 1 = needs improvement
- 2 = acceptable
- 3 = very good
- 4 = mastered

If you would like, include comments such as needed improvements, special considerations, etc. You might like to try a skill above your skill level, and you may have to repeat some methods. However, you should master the minimum number of required items in each level before moving on to the next level. Stay in a level for more than one year if you have not mastered the required skills.

## BEGINNING

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
THE CAKE Master ALL of these items.				
Bake and prepare level cake				
Prepare single-layer cake (minimum 5)				
FROSTING THE CAKE Master ALL of these items.				
Achieve proper consistency of icing for frosting the cake				
Frost a smooth cake for decorating				
BUTTERCREAM ICING Master ALL of these items.				
Achieve proper consistency for technique used				
Decorations of stars, flowers, and leaves				
Borders				
Writing				
COLORING TECHNIQUES Master ALL of these items.				
Basic color blending				



# BEGINNING *(continued)*

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
BORDERS AND SIDE DECORATIONS Try ALL items and master AT LEAST FOUR before advancing.				
Star				
Pullout star				
Shell with star tip				
Shell with writing tip (beads)				
Rosette				
Star puff				
"C" motion				
Zigzag				
Dots				
Leaf				
COMBINATION BORDERS AND SIDE DECORATIONS Master ALL of these items.				
Rosette and star				
Leaf and drop flower				
Shell and flute				
LEAVES Try ALL items and master AT LEAST ONE before advancing.				
Plain leaf				
Stand up leaf				
Ruffled leaf				
Holly				
FLOWERS Try ALL items and master AT LEAST THREE before advancing.				
Drop flowers, one squeeze star				
Drop flowers, swirl				
Rosette				
Rosette with star center				
LETTERING Master THIS item.				
Printing				
SPECIAL EFFECTS Try ALL items and master AT LEAST TWO before advancing.				
Combing				
Grass, fur, or hair				
Outline and fill in				
Paper pattern				
Stencil applications				
Sugar mold, solid				



## INTERMEDIATE

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
THE CAKE Master ALL of these items.				
Bake and prepare level cake				
Prepare cut-up cake				
Prepare cake in a shaped specialty pan				
Prepare one-and two-layer cakes (minimum 5)				
Cut cakes for serving using different methods				
FROSTING THE CAKE Master ALL of these items.				
Achieve proper consistency of icing for frosting the cake				
Frost a smooth cake for decorating				
Prepare a "filled" cake				
BUTTERCREAM ICING Master ALL of these items.				
Borders				
Writing				
Flowers				
Combination borders				
Figure piping				
Side decorations				
ROYAL ICING Master ALL of these items.				
Achieve proper consistency for technique used				
Flowers				
Figure piping				



# INTERMEDIATE *(continued)*

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
COLORING TECHNIQUES Master ALL of these items.				
Brush striping				
Spatula striping				
BORDERS AND SIDE DECORATIONS Try ALL items and master at least four before advancing.				
Reverse shell				
Horizontal "C"				
Rope				
"S" scroll				
Plume				
"e" motion				
Ruffle				
Puff				
Zigzag puff				
Ribbon				
COMBINATION BORDERS AND SIDE DECORATIONS Try ALL items and master at least three before advancing.				
"S" scroll and drop flower				
Dot and heart				
Shell and flute				
Puff and drop flower				
Shell puff and ruffle or zigzag				
Basket weave				
LEAVES Master ALL of these items.				
Plain leaf				
Stand up leaf				
Ruffled leaf				
Holly				
Violet leaf				



**INTERMEDIATE** (continued)

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
FLOWERS Master ALL of these items.				
Free hand (star tip)				
Star puffs				
Stars				
Variety (writing tip)				
FLAT SURFACE FLOWERS Master A TOTAL OF SIX flowers (any combination of flat surface and flower nail).				
Rosebud				
Sweet pea				
Bleeding heart				
Lily of the Valley				
Half carnation				
Half rose				
FLOWER NAIL FLOWERS Master A TOTAL OF SIX flowers (any combination of flat surface and flower nail).				
Apple blossom				
Aster				
Bachelor button				
Brown-eyed Susan (daisy variation)				
Chrysanthemum				
Daffodil and jonquil				
Daisy				
Dogwood				
Forget-me-not				
Full carnation				
Narcissus				
Pansy				
Poinsettia, method 1				
Poppy				
Rose				
Sunflower				
Violet				
Wild rose				
Other flat nail flower Describe:				



## INTERMEDIATE *(continued)*

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
LETTERING Master ALL of these items.				
Dots				
Lettering forms, fill in with dots or lines				
Script (cursive)				
SPECIAL EFFECTS Try ALL items and master AT LEAST THREE before advancing.				
Grass, fur, or hair				
Stencil applications				
Sugar mold, solid				
Color flow® (pictures with thinned icing)				
Cornelli lace				
Figure piping				
Haystacks				
Lattice design				
Pine cones				
Pine needles and cat whiskers				
Royal icing lace				
Sotas				
Sugar mold, hollow				
Trees				
Wheat				



## ADVANCED

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
THE CAKE Master ALL of these items.				
Cut cakes for serving using different methods				
Prepare a level, stacked cake				
Prepare a level, tiered cake				
BUTTERCREAM ICING Master ALL of these items.				
Side decorations				
Drop string work				
ROYAL ICING Master ALL of these items.				
Flowers				
Figure piping				
COLORING TECHNIQUES Master ALL of these items.				
Deep color effects				
Painting				
COMBINATION BORDERS AND SIDE DECORATIONS Try ALL items and master AT LEAST THREE before advancing.				
Basket weave				
Bow trimmed strings				
Crown				
Drop strings				
Lambeth method				
Fleur-de-lis				
Flower and vine				
Ribbon and ball fringe				
Ribbon swag				
Shirred ribbon and shell				
String lace				
Triple drop strings				
Zigzag garland and ruffle				



## ADVANCED *(continued)*

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
FLOWER NAIL FLOWERS Try SEVERAL new flowers and master A TOTAL OF FOUR new ones (any combination of flower nail and lily nail).				
Apple blossom				
Aster				
Bachelor button				
Brown-eyed Susan (daisy variation)				
Chrysanthemum				
Daffodil and jonquil				
Daisy				
Dogwood				
Forget-me-not				
Full carnation				
Narcissus				
Pansy				
Poinsettia, method 1				
Poppy				
Rose				
Sunflower				
Violet				
Wild rose				
Other flat nail flower Describe:				



**ADVANCED** (continued)

TECHNIQUE	DATE	LEVEL OF SKILL (1-4)	PROJECT HELPER INITIALS	COMMENTS
LILY NAIL FLOWERS Try SEVERAL new flowers and master A TOTAL OF FOUR NEW ones (any combination of flower nail and lily nail).				
Bluebell				
California poppy				
Easter lily				
Morning glory				
Nasturtium				
Poinsettia, method 2				
Petunia				
Other lily nail flower Describe:				
LETTERING Master ALL of these items.				
Printing				
Script (cursive)				
SPECIAL EFFECTS Try ALL items and master AT LEAST THREE before advancing.				
Austrian lace				
Chocolate modeling, flowers				
Chocolate modeling, leaves				
Fondant, cooked				
Fondant, rolled, cake covering				
Fondant, rolled, flowers and decorations				
Gum paste				
Marzipan				
Pulled sugar				
Wires with assorted decorations attached				



# Cake Decorating Terms

*From The Wilton School Decorating Cakes: A Reference and Idea Book, Wilton Enterprises (1999).*

**ATTACH.** Using dots of icing to affix decorations, such as flowers or icing decorations, to your cake.

**BAG STRIPING.** Technique of adding stripes of color on the inside of the decorating bag for multi-color decorating effects.

**BORDER.** A continuous decoration used around the top, side, or base of a cake.

**BUILDING UP.** Creating larger decorations by leaving the tip in your icing for a longer time as you continue to squeeze the bag. For example, a dot becomes a ball if tip is left in the icing.

**BUTTERCREAM ICING.** The most versatile and best tasting decorating icing. The basic recipe has a stiff consistency, and can be adjusted to a thin consistency for icing the cake, and medium consistency for borders and flat flowers.

**CAKE BOARD.** Corrugated cardboard sized to provide a base for a cake.

**CALYX.** The cuplike green portion of the flower connecting the petal to the stem.

**CASUALLY ICED.** A loose, free-flowing way to ice your cake that is easy for anyone to achieve; the cake surface has a textured look, achieved with a light stroking motion of the spatula.

**COUPLER.** A grooved insert and retainer ring for the decorating bags that allows tip changes without changing bags. The coupler has two parts—the inner coupler base and the outer coupler ring.

**DISPOSABLE BAGS.** Clear plastic decorating bags that hold your decorating tip and icing.

**DECORATOR BRUSH.** Nylon brush used for color striping and smoothing icing details.

**DROP FLOWER TIP.** Decorating tip used to make icing flowers quickly and easily.

**FEATHERWEIGHT BAG.** Resusable polyester decorating bag

**FIGURE PIPING.** Decorating technique used to form figures out of icing.

**FILLING.** Frosting, preserves, or pudding that is spread between cake layers and holds them together.

**FLOWER NAIL.** Essential piping tool for piping roses and other flowers.

**ICING.** A mixture of sugar, butter, and flavorings used to cover a cake and from which decorative, edible designs are created.

**ICING COLOR.** Concentrated color used to add color to icing and other foods.

**LEAF TIP.** Decorating tip used to make icing leaves.



## Cake Decorating Terms, continued

**LEVELING.** Removing the rounded top part or “crown” of a cake to provide a flat surface for icing and decorating.

**MERINGUE POWDER.** Mixture made with pasteurized dried egg whites. Use to stabilize buttercream and whipped cream icings. A safe substitute for egg whites in all recipes.

**OUTLINE.** A line of icing that helps define shapes on your cake. Often used on character cakes in which a feature is first outlined, then filled in with stars or zigzags. Also use when you need a straight or curved line such as hair, mouths, etc.

**PARCHMENT BAG.** Disposable decorating bag formed from a parchment paper triangle.

**PATTERN.** An illustrated design which can be transferred to an iced cake, then decorated.

**PETAL TIP.** Decorating tip used to make roses, sweet peas, and ribbons and bows.

**PIPING.** Squeezing icing out of bag to form decoration.

**PIPING GEL.** Transparent gel that can be tinted any color for decorating or writing.

**PRACTICE BOARD.** Hard surface that can be used flat or upright for practicing decorating techniques.

**ROUND TIP.** Decorating tip used for writing, printing, vines, outlines, and figure piping.

**SEPAL.** One of the green, leafy parts which make up a flower’s calyx.

**STAR FILL-IN METHOD.** Covering part or an entire cake with icing stars.

**STAR TIP.** Decorating tip used to make shells, stars, and zigzags.

**TIP BRUSH.** Small brush used to clean icing out of decorating tips.

**TIP POSITION.** Some tips require that you hold them in a specific position to produce correctly-formed decorations. For example, when asked to hold the bag at a 45 degree angle, this means 45 degrees to the decorating surface, whether that is on the top or at the side of the cake.

**TIPS.** Specially-shaped, open-end tips used to form icing decorations.

**TORTING.** Splitting a single layer cake in half horizontally to form two layers.