

## Cake Decorating Exhibit Skills Sheet

Name: Willow Gay Club/County: Whitcomb BoostersLevel: ☒ Beginner☐ Intermediate☐ Advanced

(must demonstrate a minimum of five skills for the appropriate level from the Indiana 4-H cake decorating skills chart)

Note to Judge – While the entire cake is to be evaluated and critiqued, special attention and consideration is to be given to the five skills listed below.

Skill Description	Tip Style and Size Used
1. <u>Grass</u>	<u>Specialty - grass, fur</u>
2. <u>Star-filled Pattern</u>	<u>Round 3,</u>
3. <u>star</u>	<u>Star tip 18</u>
4. <u>Icing consistency</u>	<u>buttercream</u>
5. <u>color blending</u>	<u>Wilton icing dye</u>

Other skills, tips, and techniques:

Dots - Round 3

Intermediate and Advanced level youth exhibiting a cut-up or multi-tiered cake must include a diagram and assembly description on the back or attached to this skills sheet.



## INDIANA 4-H CLUB RECORD

## CAKE DECORATING

DIVISION BeginnerName Willow Gay Grade 4<sup>th</sup> Year 2020Name of club Whitcomb Boosters Number of years in 4-H 2

I have reviewed this project and record and made comments about progress and project completion.

Signature of leader \_\_\_\_\_ Date \_\_\_\_\_

## DECORATING RECORD

Date	Name of Product Decorated	Description or Occasion
July 4 <sup>th</sup> , 2020	cake form	Decorated foam for project

**EQUIPMENT OR MATERIALS PURCHASED THIS YEAR**

Used previously purchased materials. Purchased powdered sugar and shortening for icing.

**CARE DECORATING SKILLS LEARNED THIS YEAR**

Star-filled patterns,  
Color blending  
Practiced drop flowers,

**LIST RELATED ACTIVITIES IN WHICH YOU PARTICIPATED**

(for example, demonstrations, workshops, tours, etc.)

Watched virtual workshop on cake decorating, Looked up designs.