

**Cake Decorating Exhibit Skills Sheet**  
**Intermediate Level**

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

Decorate and exhibit one (1) single layer dummy (Styrofoam or foam) or real cake from the following size options ONLY: (check your selection)

- (single layer options) \_\_\_\_\_ 9"x13"x2" \_\_\_\_\_ 9"x13"x3" \_\_\_\_\_ 10"x2" \_\_\_\_\_ 12"x2" **OR**  
 (double layer options) \_\_\_\_\_ 8"x4" \_\_\_\_\_ 9"x4" **OR**  
 (other options) \_\_\_\_\_ Cut-up Cake (3 or more pieces assembled into NEW shape)  
 \_\_\_\_\_ 3-D Cake \_\_\_\_\_ Flat Character Pan

**CAKE BOARD:**

- \_\_\_\_\_ Cake is on a triple thick (approx. 3/8") cake board  
 \_\_\_\_\_ Cake board is covered neatly  
 \_\_\_\_\_ Cake board covering is well taped underneath  
 \_\_\_\_\_ Cake board is 3" inches larger than cake (ex. 8" cake + 3" = 11" cake board)  
 \_\_\_\_\_ Cake board should match the shape of the cake (i.e. rectangle cake on rectangle board)

\_\_\_\_\_ Exhibit Skill Sheet (4-H 710Ei-W) completed and attached to cake board

**REQUIREMENTS:**

Show at least one **(1)** technique from at least four **(4) different categories** (a) through (i). Additional skills mastered in the Beginner Division may be added.

- \* Please **check** each category shown on your cake.
- \* **Circle** the skill(s) selected in categories that list options.
- \* **List** all tips used.

- |  | <b>TIP(S) USED</b> |
|--|--------------------|
| _____ a) <b><u>Figure Piping-</u></b> Clowns, People, Animals, etc.  | _____              |
| _____ b) <b><u>Flowers (made on a flat surface, not on a flower nail; Stem or vine are optional)</u></b> --Sweet Peas, Rosebuds, Half Carnation, Half-Roses, Rosette Flower, which requires a center | _____              |
| _____ c) <b><u>Borders</u></b> (Use one tip per border)-- Reverse Shell, Grass, Ruffles, Puffs, Zigzag. You may have a different base border than your top border.                                   | _____              |
| _____ d) <b><u>Side Decorations-</u></b><br>ONLY USE: Scrolls, Reverse Shell, "C" Scroll, Fleur-de-lis, Zigzag Garland or Zigzag Puffs; using one tip only.  | _____              |
| _____ e) <b><u>Message-</u></b> Written, NOT printed; may use round or star tips   | _____              |
| _____ f) <b><u>Color Striping-</u></b> Stripe bag with colored icing, gel or paste food color  | _____              |
| _____ g) <b><u>Transparent/Piping Gel-</u></b> Use for water or accents.   | _____              |
| _____ h) <b><u>Sugar Molds-</u></b> Two or more colors in same mold; more than One mold design maybe used.   | _____              |
| _____ i) <b><u>Other techniques-</u></b> May add Bows and/or Ribbons to the top design only (i.e. floral spray, animal, or person).  | _____              |

**ADDITIONAL SKILLS ALLOWED, BUT NOT COUNTED IN THE 4 SKILLS:**

- \_\_\_\_\_ a) **Basic Borders-** (A top and a bottom border is required.) \_\_\_\_\_  
(Dots, Balls, Stars, Rosettes (not the flower), Shells, or Zigzag)  
(Each border should be of one color only and one tip only.)
  
- \_\_\_\_\_ b) **Drop flower with Center-** Star Drop or Swirl Drop \_\_\_\_\_
  
- \_\_\_\_\_ c) **Leaves-** Simple and usually attached to flowers \_\_\_\_\_
  
- \_\_\_\_\_ d) **Sugar Molds-** Simple, one color, no more than 2 different shapes \_\_\_\_\_  
(one color per mold)
  
- \_\_\_\_\_ e) **Star-filled Pattern-** Outlining optional \_\_\_\_\_
  
- \_\_\_\_\_ f) **Side Decorations-** (Dots or stars) (1 tip ONLY.) \_\_\_\_\_  
(Cannot be combined into shapes, such as flowers, etc.)