

Cake Decorating - Intermediate

1. Decorate a cake from a mold.
2. Cut a cake round or square into a form and decorate. (ex: heart, truck, baby buggy ect.)
3. Decorate a cake on pillars.
4. Decorate a layered cake.
5. Enter a decorated cake in the fair.
6. Give a demonstration on a cake decorating to a group.
7. Mix 2 colors to make a frosting color such as yellow and red to make orange.
8. Do color striping on a shell border.
9. What happens to icing when too much color is added?
10. Name 2 colors that are very difficult to achieve.
11. Make a basket weave cake with at least 4 different types of flowers.
Make the flowers before, then freeze them so you can use them all at once.
12. Demonstrate how to make bead and pearl work.
13. Demonstrate how to make lace work.
14. Demonstrate how to make a scroll border.
15. Demonstrate how to write with a tip.
16. Demonstrate how to make a stand up leaf.
17. Demonstrate how to make roses.
18. Demonstrate how to make rosettes.
19. Demonstrate how to make fleur-de-lis.
20. Demonstrate how to make bows.
21. Demonstrate how a flower nail used in cake decorating.
22. Demonstrate how you would cut an odd shape cake like a doll cake to serve.