

# Cake Decorating - Beginning

1. What is a coupler & how is it used?
2. What is a pastry tip?
3. What is a crumb coat?
4. Why is a crumb coat used?
5. What is a final coat?
6. What is a parchment bag?
7. Demonstrate how to make a parchment bag?
8. Demonstrate how to clean tips and couplers?
9. Demonstrate how to make dots and balls?
10. Demonstrate how to make stars?
11. Demonstrate how to make a shell border?
12. Demonstrate how to make a reverse shell boarder?
13. Demonstrate how to make zing zags?
14. Demonstrate how to make leafs?
16. Demonstrate how to make clowns?
17. Demonstrate how to make drop flowers?
18. What do you put on the bottom of your pan so the cake won't stick?
19. Why is it helpful not to spray the sides of your pan?
20. What do you do to help your cake from rising uneven?
21. What do you do to keep your cake moist?
22. What is a spreader used for in Cake Decorating?
23. Explain the difference of using liquid and paste colors in your icing.
24. What happens to your icing if you use butter or margarine?

## **Answers to beginning Cake-Decorating**

- 1. A coupler is the plastic piece that the pastry tip fits onto and it has a screw piece to hold the tip on. It is used inside the pastry bag and over the pastry tip.**
- 2. A pastry tip is the metal or plastic piece that fits over the coupler and has an opened end at the tip to create different designs.**
- 3. A crumb coat is a thin coat of icing that seals in the crumbs of the cake.**
- 4. The final coat is the thicker coat that is spread on the cake after the crumb coat.**
- 5. A parchment bag is the pastry bag made from parchment paper shaped into a cone.**
- 18. Wax paper cut to size or grease & flower bottom only.**
- 19. Cake will bake more evenly.**
- 20. Cut a strip of towel the depth & circumference of pan - wet and wrap around pan, bake with towel attached.**
- 21. As soon as cake is removed from oven cover it with plastic wrap until cooled.**
- 22. A spreader is used to make the icing smooth on the cake.**
- 23. Liquid colors will thin icing; past colors will not.**
- 24. If you use butter or margarine your frosting will be tinted yellow and will also melt easier.**

# 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.

# Answers to Intermediate Cake Decorating

9. Too much color added will make the icing very bitter.

10. Red and brown because they require so much color.

There are only two questions that require an answer. All the others require demonstrations.