

# Wilton Cake Decorating Skills Checklist Course 2



Mastering these cake decorating skills will provide a solid foundation upon which the member may build skills. To achieve success in this project the skills listed below will help 4-H leaders know what to teach and 4-H member to know what they need to learn. Have your leader initial and date each skill as completed. Each level may take more than one year to complete. It is recommended to take each level for 2 years. You need to be able to check off ten skills each year. 4-H member must complete Course 1 before beginning Course 2 and complete Course 2 before beginning Course 3, or have club leader/and/or 4-H Professional approval to advance a level.

<b>Course 2: complete a minimum of 10 skills each year for completion.</b>	<b>Date Completed</b>	<b>Approved By:</b>
1. Continue your portfolio of photographs showing the techniques you have used and the finished projects you have decorated.		
2. Use the color wheel to select color combinations for a decorated project.		
3. Demonstrate how to make a parchment bag for decorating.		
4. Practice blending special colors for icing cakes, cupcakes and cookies.		
5. Demonstrate cornelli lace.		
6. Demonstrate brush embroidery.		
7. Demonstrate petals and blossoms.		
8. Learn to prepare Royal Icing.		
9. Demonstrate royal icing appliques.		
10. Demonstrate the three stages of roses (rosebud, half rose and The Wilton Rose).		
11. Demonstrate stems with leaves.		
12. Demonstrate stems with violet leaves.		
13. Demonstrate pansy and violet.		
14. Demonstrate lily and poinsettia.		
15. Construct a cake using principles of floral cake design (size and proportion, form, and balance).		
16. Learn how to make a basket weave.		
17. Demonstrate reverse shell.		
18. Demonstrate rope.		
19. Demonstrate classic ruffle.		
20. Practice pressure control and bag position to improve consistent looking icing designs.		
21. Bake, fill and decorate a two-layer cake. Use skills and techniques you have practiced in this level to decorate.		