

Cake Decorating Skills Checklist Level 1

Mastering these cake decorating skills will provide a solid foundation upon which you may build skills. To achieve success in this project the skills listed below will help your adult 4-H helper(s) know what to teach and for you to know what to learn. Have your 4-H helper 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 new** skills each year. Level 1 must be completed before beginning Level 2 and Level 2 must be completed before beginning Level 3 or have your 4-H volunteer and/or 4-H Professional approval to advance a level.

Level 1: complete a minimum of 10 new skills each year for completion.	Date Completed:	Approved By:
1. Reviewed kitchen and food safety with my 4-H helper.		
2. Developed a storage system for equipment and supplies used in cake decorating.		
3. Made stiff, medium, and thin consistency icings, and compared and learned how to use them.		
4. Prepared a decorating bag with and without a coupler and learned how to properly fill a decorating bag.		
5. Demonstrated how to tint icing with icing colors.		
6. Learned to spread icing on cookies, cupcakes, and cakes.		
7. Demonstrated one of the three bag striping techniques: double bag swirl, brush, and spatula,		
8. Learned the importance of how to crumb coat a cake.		
9. Learned the three essentials of cake decorating: icing consistency, bag position, and pressure control.		
10. Compared the taste, quality, texture, and appearance of homemade and purchased frosting.		
11. Learned to use three of the different cake decorating tips (for example, star, round, petal, drop flower, leaf, and specialty).		
12. Practiced four of the following skills: borders, lines and zigzags, fill-in, writing, piping, dots, and outline. (<i>Note: Practice four new skills next year.</i>)		
13. Demonstrated how to make two different flowers.		
14. Learned to use specialty tips in two different ways.		
15. Learned how to prep a baking pan.		

16. Learned how to properly bake, test and remove a cake from pan.			
17. Demonstrated leveling and torting skills.			
18. Learned torting skill and added a filling between cake layers using preserves, pudding, or a filling.			
19. Baked and decorated a shaped cake. <i>(Note: Use a preformed pan or cut shapes to form your own.)</i>			
20. Transferred a pattern to a cake using piping gel.			
21. Demonstrated an icing technique to frost a cake showing texture without using a decorating tip.			
22. Planned and built a structure or shape with cereal treats and decorated.			
23. Demonstrated decorating skills on two items, other than cakes or cupcakes.			

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