

Cake Decorating Skills Checklist

Level 2



University of Idaho
Extension

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 2: complete a minimum of 10 new skills each year for completion.	Date Completed:	Approved By:
1. Used a color wheel to select appealing color scheme for icing.		
2. Practiced blending special colors for icing on cakes, cupcakes, and cookies.		
3. Demonstrated cornelli lace.		
4. Demonstrated brush embroidery.		
5. Demonstrated petals and blossoms.		
6. Learned to prepare royal icing.		
7. Demonstrated royal icing appliques.		
8. Demonstrated the three stages of roses (rosebud, half rose, and a full rose).		
9. Demonstrated stems with leaves.		
10. Demonstrated stems with violet leaves.		
11. Demonstrated pansy and violet.		
12. Demonstrated 2 flowers: Lily , sunflower or poinsettia.		
13. Demonstrated two Russian piping tips (Easy Bloom tips): Ball, flower or pointed.		
14. Demonstrated decorative design using Russian tips and incorporating regular decorating tips.		
15. Demonstrated multicolored Russian flower or ball tips using bag stripping techniques.		
16. Learned to use three of the large decorating tips (1M, 2D, 2A or 125)		
17. Constructed a shaped cake using principles of cake design (size and proportion, form, and balance).		
18. Demonstrated how to make a basket weave.		
19. Demonstrated reverse shell.		
20. Demonstrated rope.		
21. Demonstrated classic ruffle.		
22. Practiced pressure control and bag position to improve consistent looking icing designs.		
23. Baked, filled, and decorated a two-layer cake using skills and techniques practiced in this level.		