

Cake Decorating Skills Checklist

Level 3



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 3: Complete a minimum of 10 new skills each year for completion.	Date Completed:	Approved By:
1. Learned the difference between fondant and gum paste and how to handle and store it.		
2. Learned how to use modeling chocolate and/or marzipan.		
3. Learned how to make a modeling chocolate recipe and compared homemade with commercially made modeling chocolate.		
4. Learned how to make a marzipan recipe and compared homemade with commercially made marzipan.		
5. Learned how to fix dry or greasy modeling chocolate.		
6. Demonstrated how to make four objects, such as figurines, flowers, boxes, from modeling chocolate.		
7. Demonstrated how to decorate a cake with homemade marzipan decorations.		
8. Learned how to fix sticky or soft marzipan.		
9. Learned how to make a fondant recipe and compare homemade with commercially made fondant.		
10. Learned how to make a half fondant and half gum paste mixture.		
11. Demonstrated making and using gum glue adhesive.		
12. Demonstrated how to tint gum paste and fondant using pre-colored fondant and using icing color.		
13. Demonstrated how to roll out fondant and cut strips.		
14. Demonstrated all of the following: making loops, bows with tails, and quilling.		
15. Demonstrated all of the following: leaves, mum base, rose base, and carnation base.		
16. Learned how to make a Cala Lily with calyx.		
17. Learned how to make a rosebud and rose with calyx.		
18. Learned how to make a finished bow.		
19. Learned how to make a complete carnation.		
20. Learned how to make a complete daisy.		

21. Learned how to make a complete mum.				
22. Learned how to make a ruffle, layered ruffle, and ruffle swirl.				
23. Demonstrated how to cover a cake with fondant.				
24. Demonstrated a ball and rope border.				
25. Learned cut outs, overlays, and inlays.				
26. Demonstrated how to paint fondant using icing colors.				

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