

CAKE DECORATING, EDIBLE

DESIGNS UNIT 1 LC05/TA21

Requirements

Cake decorating can be fun! Just think of all the beautiful cakes you will soon be able to make for birthdays, anniversaries and other special occasions. You will be turning out simple and attractive decorated cakes with little extra cost and few supplies.

Records are important, too. Document each of your designs by taking pictures to add into your zsuites record book, then give a short explanation of what you did and what you learned with each cake you decorated.

See last page for a glossary of terms used in cake decorating.

GOALS

1. Learn to bake and frost a single layer cake (one layer only, not stacked) that will be a good base for your decorations.
2. Begin to develop skill in combining color, design and flavors in a pleasing way.
3. Bake and decorate a minimum of two cakes, plus your exhibit cake. (To be more cost effective you could use 1 cake mix and make 2 - 8" or 9" cakes and then freeze one cake until you are ready to use.)

EXHIBIT

1. One decorated single layer cake using only edible materials such as candies, pretzels and coconut to create a design (no decorator tips). The cake, no cake forms, should be used for exhibit in unit 1.
2. Your completed ZSuite record book should accompany the cake.

JUDGING STANDARDS

Cake

1. The cake must be baked by the exhibitor. This should be mentioned in your zsuites record book.
2. The cake for exhibit should be an 8- or 9-inch round or square cake or a 9 x 13-inch rectangular cake. No character pans or cut-up cakes should be used in this unit.

3. The cake should be placed on a firm disposable cake board which will not sag with the weight of the cake.

Frosting

1. A portion of smooth, base frosting must be visible for judging.
2. Base frosting should be smooth and uniform. Planned swirls or heavier spots may be used as appropriate for the design selected (clouds, etc.).
3. The frosting should be attractive, provide a good base for decorations, and use colors that enhance the design.

Design

1. Color and design should be well balanced and pleasing to the eye.
2. The focal point of the design should not be over 1/3 the size of the top of the cake.
3. No one ornamentation should be more than 1/3 the size of the top surface of the cake. (For example; sugar molds or cupcakes.) This will eliminate the need for supports to hold the weight of the cake.
4. The design may be applied with any edible item (colored sugar, coconut, candies, pretzels, pasta, etc.).
5. Non-edible items (plastic, paper, toothpicks) may not be used on the cake.

RECORD BOOK

Your zsuites record book should be neat, complete and show that a minimum of two cakes plus the fair exhibit cake have been made and decorated by the exhibitor. Pictures with an explanation should be included.