



Cake Decorating/Food Garnishing Skills Checklist

Member's name: _____

Mastering these cake decorating/food garnishing skills will provide a solid foundation upon which the member may build. To achieve success in this project the skills listed below will help 4-H leaders know what to teach and 4-H members 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. 4-H Member must complete Level 1 before beginning Level 2 and complete Level 2 before beginning Level 3.

Note: When baking cakes for decorating, use commercial cake mix for best results.

	Date Completed	Approved By
Level 1 : Must complete skill #1 (notebook) and a minimum of six other skills each year for completion.		
1. Create a notebook with photographs of the foods you decorated, showing the different techniques you have learned and used.	_____	_____
2. Develop a storage system for equipment and supplies used in cake decorating or food garnishing.	_____	_____
3. Use a cookie press. Experiment with different doughs.	_____	_____
4. Make stiff, medium and thin consistency icings and compare and learn how they are used.	_____	_____
5. Learn to spread icing on cookies, cupcakes and cakes.	_____	_____
6. Decorate cookies, cupcakes and cakes with candy, coconut, shaved chocolate, and licorice.	_____	_____
7. Using your project manual, learn to use the four different cake decorating tips (star, round, drop flower and leaf) with featherweight or disposable bags. Each year select a minimum of four of the following skills to practice: Borders, lines and zigzags, fill in, write, piping, dots, outline, figure and heart. .	_____	_____
8. Bake and decorate a shaped cake. Use a preformed pan or cut shapes to form your own.	_____	_____
9. Compare taste, quality, texture and appearance of homemade and purchased frosting.	_____	_____
10. Plan and build a structure using graham crackers. Decorate with icing and candy.	_____	_____
11. Create appetizers using soft cheeses.	_____	_____
12. Decorate with mashed potatoes. Use decorating equipment to make or enhance a main or side dish such as twice-baked potatoes or shepherd's pie.	_____	_____
13. Make deviled eggs. Fill using decorating equipment.	_____	_____
14. Make dumplings with decorating equipment.	_____	_____

Level 2 – Must complete Skill #1 (notebook) and a minimum of six other skills each year for completion.

Complete Level 1 before proceeding to Level 2

1. Continue your notebook of photographs showing the techniques you have used and the finished foods you have decorated..
2. Make pressed cookies. Practice your technique to improve consistent looking cookies.
3. Learn to color icing for special effects by mixing colors and using brush and spatula striping.
4. Using your project manual, learn to fold and use a parchment bag with decorating tips. Each year practice four of the following techniques: Flower nail, color effects, flower templates, flowers and flower details, basket weaving, rope border, sprays and dividing cakes.
5. Bake, fill and decorate a two-layer cake. Use skills and techniques you have practiced in this Level.
6. Practice pressure control to improve consistent looking icing designs.
7. Bake or use a kit to construct a gingerbread house. Decorate with icing and candy.
8. Create appetizers and decorate salads using soft cheeses.
9. Use decorating equipment to fill pasta for main or side dishes.
10. Make and fill éclairs, cream puffs and meringue shells.

Date Completed

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Level 3 – Must complete Skill #1 (notebook) and a minimum of six other skills each year for completion.

Complete Level 2 before proceeding to level 3

1. Continue your notebook of photographs showing the techniques you have used and the finished foods you have decorated
2. Make pressed cookies. Try new shapes and doughs for special occasions.
3. Practice blending special colors for icing cakes, cookies or cupcakes.
4. Using your project manual practice a minimum of four of the following techniques each year: “e” motion, pulled dot flowers, sotas, stringwork, ruffle border, garland maker, fluted edge and flowers.
5. Bake, fill and decorate a tiered cake. Use skills and techniques you have practiced in this lesson.
6. Learn to make and use rolled fondant icing. Compare homemade fondant with commercially made fondant.
7. Learn to make and use rolled fondant for flowers, and other cake decorations.
8. Plan and serve a meal (including appetizers, salads, main and side dishes and desserts) using decorated and garnished foods. Use the skills you have learned from this project

Date Completed

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