



\_\_\_\_\_  
Pathfinder's Name

## Cake Decorating

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1. List equipment necessary for cake decorating.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2. Learn from memory the two cake icings-butter cream and royal-and their proper uses.

Buttercream: \_\_\_\_\_  
\_\_\_\_\_

Uses: \_\_\_\_\_

Royal: \_\_\_\_\_  
\_\_\_\_\_

Uses: \_\_\_\_\_

Name one other icing used for frosting: \_\_\_\_\_

3. Learn and demonstrate proper construction of the decorating tube using parchment, wax papers, or a disposable bag. Show proper method of inserting tip, brushing with color, filling with icing, and folding of top. What is the name of the top fold?

\_\_\_\_\_

4. Name three essential steps to good cake decorating.

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

- 5. Demonstrate pressure control with tubes. Learn the technique and name the proper tip (tube) used to make the following:

Techniques	Tip
a. Star, fill-in and border	_____
b. Rosette	_____
c. Shell border	_____
d. "S" design	_____
e. Ribbon	_____
f. Zigzag border	_____
g. Leaves	_____

- 6. Name four color techniques. Demonstrate two, including two-color icing.

1. \_\_\_\_\_ 2. \_\_\_\_\_  
 3. \_\_\_\_\_ 4. \_\_\_\_\_

- 7. Learn to make the following flowers:

- |              |                              |
|--------------|------------------------------|
| a. Sweet pea | c. Full American beauty rose |
| b. Rosebud   | d. Drop flower               |

- 8. Demonstrate writing technique using two different tips and methods.

Technique Used	Tip	Meothd
1. _____	_____	_____
2. _____	_____	_____

- 9. Decorate a doll cake or a cake prepared in a specialty cake pan using star fill-in method. Use at least two colors to make the design or pattern.

- 10. Make a special occasion cake of your choice using two or more borders of different types, and a floral arrangement.

- 11. Make a heart cake using borders, florets, string work, and writing.