

CAKE DECORATING UNITS 7-9

The Cake Decorating Units 7-9 are for members ages 11-18 years old. Members will accomplish the following learning experiences:

Unit 7

- Frost and decorate a two-layered cake.
- Make different kinds of leaves, borders, drop or flat surface flowers and flowers made on a flat nail.
- Develop skill in using a variety of decorating tips.
- Decorate a minimum of four cakes, plus your exhibit cake for a total of 5. (You may use either forms or cakes in this project, but a least two must be real cakes.)
- Use a minimum of one flat surface flower, one flower made on a flat flower nail, one border and one side trim in decorating a cake. This will demonstrate the skills you have developed.
- Practice making different leaves, drop or flat surface flowers, flowers made on a flat flower nail, borders and side trims.
- Share talents acquired through demonstrations and exhibits.

Unit 8

- Decorate a cake using fondant.
- Use skills learned in Units 3-7 to decorate the cake.
- Learn to use fondant as a cake covering, decorations or molding.
- Decorate a minimum of four cakes, plus your exhibit cake for a total of 5. (You may use either forms or cakes in this project, but at least two must be real cakes.)
- Share talents acquired through demonstrations and exhibits.

Unit 9

- Build on skills developed in previous units.
- Make borders and side decorations with string work.
- Make flowers on a lily flower nail.
- Make floral arrangements.
- Practice string work (side trims and writing), flowers made on a lily flower nail and floral arrangements.
- Decorate a minimum of four cakes, plus your exhibit cake for a total of 5. (You may use either forms or cakes in this project, but at least two must be real cakes.)
- Share talents acquired through demonstrations and exhibits.

Cake Requirements per Unit (be sure to check current State Fair Exhibit Requirements for additional requirements):

- Unit 7 - One two-layered 8-, 9- or 10 inch cake or cake form using a minimum of one flat surface flower, one flower made on a flat flower nail, one border, and one side trim learned in this unit. No fondant.
- Unit 8 - One decorated two-layered cake or cake form 8-, 9- or 10 inch round or square cake or cake form covered in fondant and decorated using skills learned from Units 3-7 and fondant and gum paste decorations. Border is required.
- Unit 9 - One decorated two-layered 8-, 9- or 10 inch cake or cake form using an example of string work and a flower made on a lily flower nail. Border is required.

Resources

Cake Decorating Manual Units 7-9 MG6426

Cake Decorating Tip Sheet

State Fair Exhibit Requirements