CAKE DECORATING

Name: _____ Date: _____

Guidelines for Project Proficiency Award
<u>Beginning</u>

	<u>Date Completed</u>	<u>Leader's Initials</u>
1. Describe what a coupler is and how is it used.	——	——
2. What is a pastry tip?	——	——
3. What is a crumb coat and why is it used?	——	——
4. What does final coat mean?	——	——
5. What is a parchment bag?	——	——
6. Demonstrate how to make a parchment bag.	——	——
7. Demonstrate how to clean tips and couplers.	——	——
8. Demonstrate how to make dots and balls.	——	——
9. Demonstrate how to make stars.	——	——
10. Demonstrate how to make a shell border.	——	——
11. Demonstrate how to make a reverse shell border.	——	——
12. Demonstrate how to zig zags.	——	——
13. Demonstrate how to make leaves.	——	——
14. Demonstrate how to make clowns.	——	——
15. Demonstrate how to make drop flowers	——	——
16. Explain how to keep the bottom of a pan from sticking.	——	——
17. Why is it helpful not to spray the sides of your pan?	——	——
18. How do you keep a cake from rising unevenly?	——	——
19. How do you keep a cake moist?	——	——
20. What is a spreader used for in Cake Decorating?	——	——
21. Explain the difference between using liquid and paste icing colors.	——	——
22. What happens to your icing if you use butter or margarine?	——	——
23. Demonstrate how to level top of cake.	——	——

Project Leader's Signature of Completion: _____ Date: _____

Club Leader's Signature of Completion: _____ Date: _____