Cake Decorating Exhibit Skills Sheet  
Beginner Level

NAME ____________________________ Club/County ________________________

Decorate and exhibit one (1) round or square single layer dummy (Styrofoam or foam) OR single layer real cake from the following size options ONLY:  
(check one) ____ 8”x2”      ____8”x3”     ____9”x2”     ____9”x3”  (no character pans)

CAKE BOARD:  
____ Cake is on a triple thick (approx. 3/8”) cake board  
____ Cake board is covered neatly  
____ Cake board covering is well taped underneath  
____ Cake board is 3” inches larger than cake (11” for 8” cakes; 12” for 9” cakes)  
____ Cake board should match the shape of the cake (i.e. square cake on square board)

_____ Exhibit Skill Sheet (4-H 710 Eb-W) completed and attached to the cake board.

REQUIREMENTS:  
Show at least one (1) technique from at least three (3) different categories (a) through (g).

* Please check each category shown on your cake.  
* Circle the skill(s) selected in categories that list options.  
* List all tips used.

TIP(S) USED

_____ a) Basic Borders- (A top and a bottom border is required.)  
(Dots, Balls, Stars, Rosettes (not the flower), Shells, or Zigzag)  
(Each border should be of one color only and one tip only.)

_____ b) Message- PRINTED, may use round or star tips

_____ c) Drop flower with Center- Star Drop or Swirl Drop

_____ d) Leaves- Simple and usually attached to flowers

_____ e) Sugar Molds- Simple, one color, no more than 2 different shapes (one color per mold)

_____ f) Star-filled Pattern- Outlining optional

_____ g) Side Decorations- (Beginner YEAR 2 or more)  
(Dots or stars ONLY.) (1 tip ONLY.)  
(Cannot be combined into shapes, such as flowers, etc.)