



Post Secondary Bakery Order Form

Customer Name: Mrs. Jane Smith	
Day Wanted: Wednesday	
Phone: 555-987-6543	
Date Wanted: June 26, 2024	
Time Wanted: 3:30 PM	
Cake Size: 8" (200 mm) Round White Cake <i>This may change due to cake availability</i>	
Cake Filling: Red Jelly and Chocolate Buttercream	
Icing: Cake Iced in White Buttercream, All borders and decorations in Buttercream Icing, Customer does not want the sides combed.	
Colors: Red or Yellow Colors for Flowers and Green for Vines and Leaves	
Flower Type: Spray of Roses – should take up approximately 1/3 of decorative space, Varying sized flowers (SHOULD INCLUDE BUDS)	
Inscription: Cursive Buttercream inscription in complimentary color scheme to read: Bon Voyage	
Special Instructions:	
1.	Split each cake layer horizontally. Fill the top of the bottom layer with the Chocolate Buttercream and then the top of the second layer with the red jelly. Stack the cakes together so that the cake is three (3) layers tall, and that there are two layers of filling.
2.	Scale no more than 1360 g (3 lbs) of the White Buttercream. Use the White Buttercream to ice the cake.
3.	Prepare your colors as described above for the borders, roses, leaves, vines and inscription using the Buttercream icing from some of your allotted icing.
4.	Place a spray of Roses of varying sizes (can include buds) over one third (1/3) of the available space. Using the White Buttercream, pipe a shell border on the bottom of the cake.
5.	Do not comb the sides.
6.	Customer would like your contestant number on the back side of your cake written in icing.



Secondary Bakery Order Form

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