

Wilton Cake Decorating Skills Checklist Course 1

Mastering these cake decorating skills will provide a solid foundation upon which the member may build skills. To achieve success in this project the skills listed below will help 4-H leaders know what to teach and 4-H member to know what they need to learn. Have your leader initial and date each skill as completed. Each level may take more than one year to complete. It is recommended to take each level for 2 years. You need to be able to check off ten skills each year. 4-H member must complete Course 1 before beginning Course 2 and complete Course 2 before beginning Course 3, or have club leader/and/or 4-H Professional approval to advance a level.

Course 1: complete a minimum of 10 skills each year for completion.		Date Completed		Approved By:
1. Develop a storage system for equipment and supplies used in cake decorating.				
2. Make stiff, medium, and thin consistency icings and compare and learn how to use them.				
3. Prepare a decorating bag with and without a coupler and how to properly fill a decorating bag.				
4. Demonstrate how to tent icing with icing colors.				
5. Learn to spread icing on cookies, cupcakes and cakes.				
6. Demonstrate one of the three bag striping techniques: Double bag swirl, brush and spatula,				
7. Learn the three essentials of cake decorating: icing consistency, bag position and pressure control.				
8. Compare, taste, quality, texture and appearance of homemade and purchased frosting.				
9. Using your project manual, learn to use five of the different cake decorating tips (star, round, petal, drop flower, leaf and specialty).				
10. Each year select a minimum of four of the following skills to practice: borders, lines and zigzags, fill-in, writing, piping, dots, outline.				
11. Demonstrate how to make two different flowers.				
12. Using project manual learn to use specialty tips in two different ways.				
13. Learn how to prep a baking pan				
14. Learn how to properly bake, test and remove a cake.				
15. Demonstrate leveling and torting skills				
16. Learn to add a filling between cake layers using preserves, pudding or a filling of your choice.				

17. Bake and decorate a shaped cake. Use a preformed pan or cut shapes to form your own.				
18. Transfer a pattern to a cake using piping gel and decorate.				
19. Demonstrate an icing technique to frost a cake to add texture without using a decorating tip.				
20. Plan and build a structure or shape with cereal treats and decorate.				
21. Demonstrate decorating skills on two items other than cakes or cupcakes.				