



CAKE DECORATING

Units 10-12

Project Overview

These units are for members 14-18 years old. These units use advanced skills and expands on skills learned in the first nine units to complete advanced cake decorating projects such as tiered cakes, using molds to make edible decorations and creating your own advanced cake

Key Learning Topics

- Unit 10- Design and decorate a cake of three or more tiers of graduated sizes, developing an overall design which is attractive and tied together by color, line, and design.
- Unit 11- Learn to mold and shape different edible molds.
- Unit 12- Plan, develop and evaluate your own cake decorating project

Expanding the Project

- Give a demonstration to others.
- Keep a record of cakes and frostings made and experiments and activities conducted.
- Plan a community service project related to decorating cakes.

Resources

- Cake Decorating Units 1-3
- Cake Decorating Units 4-6
- Cake Decorating Units 7-9
- Cake Decorating Units 10-12
- Foods Record Sheet 300.A-20 (R-18)



Exhibit Guidelines

1. One decorated cake of three or more tiers of graduated sizes, using supports and separator plates. Pillars may be used but are not required. A border is required.
2. One molded or shaped object may be on a decorated cake or an independent display in a case (no longer than 10 inches) to protect the item from harm.
3. One detailed notebook describing your cake decorating project including goals, plans, accomplishments, evaluation (pg. 24-28) and photos.

Targeting Life Skills:

- Self-discipline
- Wise use of Resources
- Critical thinking
- Problem solving
- Decision Making
- Self-esteem

