

CAKE DECORATING, EDIBLE DESIGNS (Use your Creativity)

UNIT 3 TA21

Requirements

This year you will design and create your cake(s). Edible materials, modeling chocolate, marzipan and fondant will be used; decorator tips may also be used.

Records are important, too. Document each of your designs by taking pictures to add into your zsuites record book, then give a short explanation of what you did and what you learned with each cake you decorated.

GOALS

1. To build on skills learned in unit 1 & 2
2. Learn and develop skills in using modeling chocolate, marzipan, fondant, ganache, mirror-glaze, ombre effects and even how to frost a naked cake.
3. Combine edible materials and decorating skills in creating an interesting and attractive cake.
4. Learn how to use different frosting tips that you haven't used in the previous units and mixing and shading colors.
5. Decorate a minimum of two cakes, plus your exhibit cake, using the skills set out in the goals section. (Suggestion: A cake mix makes 2 layers. You can freeze one and do it later, so you don't have too much cake out at one time.)

EXHIBIT

1. One decorated cake using the skills that you have learned in this unit. Must fit on a cake board no bigger than a 24"x24" board.
2. Your completed ZSuite record book should accompany the cake.

JUDGING STANDARDS

Cake

1. The cake must be baked by the exhibitor. This should be mentioned in your zsuites record book.
2. The cake should be placed on firm disposable cake board which will not sag with the weight of the cake.
3. The shape of the board should be appropriate for the shape of the cake.

Frosting

1. All areas should be covered with icing or edible materials with no cake showing through. Unless you are doing a naked cake.
2. There should be no crumbs showing through the frosting. Unless you are frosting a naked cake, but cake should be neat.
3. Decorator icing should be the proper consistency for work being done.

Design

1. Color and design should be well-balanced and pleasing to the eye.
2. The design should clearly show what youth has learned in this Unit.
3. If you need to use non-edible items, such as toothpicks, dowels, or sucker sticks, to hold your decorations in place please make a note to the judge saying so.

RECORD BOOK

Your zsuites record book should be neat, complete and show that a minimum of two cakes plus the fair exhibit cake have been made and decorated by the exhibitor. Pictures with an explanation should be included.