

# CAKE DECORATING, EDIBLE DESIGNS (Cut-up Cakes)

## UNIT 2 LC05/TA 2021

### Requirements

This year you will cut-up cakes and put them together to form different shapes. Edible materials 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. Develop skills in using a variety of decorating tips and mixing colors. (For help, check the Wilton Cake Decorating Unit 1 project)
3. Combine edible materials and decorating skills in creating an interesting and attractive cut-up cake.
4. Learn to cut up flat cakes and put them together to form different shapes. Don't forget to learn how to treat cut surfaces to eliminate unnecessary and unsightly crumbs.
5. Decorate a minimum of two cut-up cakes, plus your exhibit cake using the skills set out in the goals sections. (Suggestion: A cake mix makes 2 layers. You can freeze one and do it later, so you don't have too much cake at one time.)

### EXHIBIT

1. One decorated cut-up cake using the skills you have learned in this unit.
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.
2. The cut pieces should be attached well to form the design.
3. There should be no crumbs showing through the frosting.
4. 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 be applied using at least three decorator tips; however, parts of the design must be created with edible materials (coconut, candies, etc.)
3. Only edible items may be used on the cake.
4. 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.