

# Wilton Cake Decorating Skills Checklist Course 3

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.

<b>Course 3: complete a minimum of 10 skills each year for completion.</b>	<b>Date Completed</b>	<b>Approved By:</b>
1. Continue your portfolio of photographs showing the techniques you have used and the finished projects you have decorated.		
2. Learn the difference between fondant and gum paste.		
3. Learn how to make a 50/50 fondant and gum paste mix.		
4. Handling and store fondant and gum paste.		
5. Making a gum glue adhesive.		
6. Demonstrate how to tint gum paste and fondant using pre-colored fondant and using icing color.		
7. Demonstrate how to roll out fondant and cut strips.		
8. Demonstrate all of the following: making loops, bows with tails and quilling.		
9. Demonstrate all of the following: leaves, mum base, rose base and carnation base.		
10. Learn how to make a Cala Lily with calyx.		
11. Learn how to make a rosebud and rose with calyx.		
12. Learn how to make a finished bow.		
13. Learn how to make a complete carnation.		
14. Learn how to make a complete daisy.		
15. Learn how to make a complete mum.		
16. Learn how to make a ruffle, layered ruffle and ruffle swirl.		
17. Demonstrate how to cover a cake with fondant.		
18. Demonstrate a ball and rope border.		
19. Learn cut outs, overlays and inlays.		
20. Using icing colors demonstrate how to paint fondant.		
21. Learn how to make a fondant recipe and compare homemade with commercially made fondant.		