

Cake Decorating Badge



Otter: Do 4 requirements including the 2 starred.

- 1.* Learn how to properly use a cake decorating bag.
- 2.* Learn what at least 3 of the following tips are used for and learn to use one properly.
 - Round - for writing, stems, trim and dots
 - Star - fill-in, rosette border, shell border
 - Drop Flower - daisy type flower, twisted flower
 - Leaf - various leaves
 - Rose - rose, rose bud
3. Decorate a cake for a family member, neighbor, or friend.
4. Look through cake decorating books or magazines and put together a scrapbook of ideas.
5. Demonstrate at least three decorating techniques using food instead of frosting. Examples might include daisies made of sliced marshmallows with M&M centers, an American Flag made of strawberries and blueberries, flowers molded out of fruit roll ups, etc.
6. Help make a cake, frost it, and decorate it for a specific event.

Dolphin: Do 5 requirements including the 2 starred.

1* Learn how to properly use a cake decorating bag and demonstrate how to properly use at least 3 of the following decorating tips:

- Round - for writing, stems, trim and dots
 - Star - fill-in, rosette border, shell border
 - Drop Flower - daisy type flower, twisted flower
 - Leaf - various leaves
 - Rose - rose, rose bud
- 2.* Learn to prepare the two basic icings, butter cream and royal. What is the difference between the two and what are the pros and cons of each.
 3. Color icing using liquid food coloring, then color some using solid food coloring. What is the difference between the two and what are the pros and cons of each.
 4. Decorate a cake for a family member, neighbor, or friend.
 5. Collect at least 12 cake decorating ideas in a notebook.
 6. Design your own cake based on a theme. What cake decorating tools would you need? What kind of frosting will work best? What type of coloring? If possible, make your cake.
 7. Demonstrate at least three decorating techniques using food instead of frosting. Examples might include daisies made of sliced marshmallows with M&M centers, an American Flag made of strawberries and blueberries, flowers molded out of fruit roll ups, etc. (If you did this requirement as an Otter, you must choose different techniques.)

8. Watch a how to video on cake decorating or take a class.

Butterfly: Do 6 requirements including the 2 starred.

1. * Do Dolphin requirements 1 & 2.

2.* Color icing using liquid food coloring, then color some using solid food coloring. What is the difference between the two and what are the pros and cons of each.

3. Decorate a cake for a family member, neighbor, or friend.

4. Collect at least 20 cake decorating ideas in a notebook.

5. Design your own cake based on a theme. What cake decorating tools do you need? What kind of frosting will work best? What type of coloring? Make your cake.

6. Demonstrate at least five decorating techniques using food instead of frosting. Examples might include daisies made of sliced marshmallows with M&M centers, an American Flag made of strawberries and blueberries, flowers molded out of fruit roll ups, etc. (If you did this requirement as an Otter or Dolphin, you must choose different techniques.)

7. Learn how to make fondant and how it can be used to frost or decorate a cake.

8. Level cakes are much easier to decorate and are necessary if you plan to have a multi-layered cake. Demonstrate the proper way to level and split cakes. Find at least 3 recipes for cake fillings and make one. Make a two layer (or more) cake, leveling it appropriately and using the filling you have chosen.

9. Mix marshmallow fluff with powdered sugar until you get a moldable consistency. Work in food coloring to make it the color of your choice (wear rubber gloves for this to avoid staining your hands.) Use the dough to mold everything from Easter eggs, to teddy bears. Be creative.

10. Watch a how to video on cake decorating or take a class.

Eagle: Do 7 requirements including the 2 starred.

1.* Do Butterfly requirements 1 & 2.

2.* Be able to identify each of the following cake decorating tools and explain what they are used for:
Turntable, tapered spatula, pastry bag, pastry tips, decorating comb, short offset spatula, long offset spatula, straight spatula, cake board, stencils, icing smoother, pastry bag couplers, flour sifter.

3. Decorate a cake for a family member, neighbor, or friend.

4. Collect at least 25 cake decorating ideas in a notebook.

5. Design your own cake based on a theme. What cake decorating tools do you need? What kind of frosting will work best? What type of coloring? Make your cake.

6. Demonstrate at least 8 decorating techniques using food instead of frosting. Examples might include daisies made of sliced marshmallows with M&M centers, an American Flag made of strawberries and blueberries, flowers molded out of fruit roll ups, etc. (If you did this requirement as an Otter, Dolphin, or Butterfly, you must choose different techniques.)

7. Level cakes are much easier to decorate and are necessary if you plan to have a multi-layered cake. Demonstrate the proper way to level and split cakes. Find at least 3 recipes for cake fillings and make one. Make a two layer (or more) cake, leveling it appropriately and using the filling you have chosen.
8. Learn to decorate using chocolate. Melt chocolate and pipe it into designs on a piece of wax paper. Once dry, you can peel off the design and you can stick it upright in your cake. You can also melt chocolate and “paint” it on leaves (make sure you use non-poisonous leaves only). Once dry, peel off the leaf and you will be left with a chocolate one. Learn to make chocolate curls. Fudge can be molded into a variety of shapes such as teddy bears and used as well.
9. Research careers involving cake decorating. What education is necessary? What pay and work schedule can you expect? If possible, shadow a cake decorator for a day.
10. Learn the history of cake decorating.
11. Watch a how to video on cake decorating or take a class.

