

### Preface

Participants, instructors and assessors should take note of the conditions as laid down in the Award Handbook.

This programme is for guidance and is not to be taken as a rigid syllabus. To indicate the content appropriate to young people with varying degrees of knowledge and experience, it is arranged under three headings: 'For beginners', 'For those with some knowledge', and 'For the more advanced', and participants are free to select as broad or as restricted an aspect of this skill as they wish, but appropriate social and cultural aspects are to be covered.

## CRAFTS - GENERAL

## CONFECTIONER'S DECORATION CAKE DECORATING

### Introduction

This activity should include as much practical work as possible, preferably undertaken with others through a group or club. The emphasis should be on real improvement of skill together with an understanding of the social and cultural significance of the activity.

For assessment, each individual is to produce evidence of regular application to the activity over the required period, which may take the form of finished articles, working models, notebook, diagrams, etc.

Contact your local Cake Decorating Guild for assistance.

### For beginners:

Award participants should:

Make a folder with the following in it:

- 1 Describe and/or demonstrate the making of a paper forcing bag, a jaconet bag and its uses.
- 2 Describe the basic principles for butter cream, royal icing, fondant, and modelling fondant.
- 3 Show designs for a traditional Christmas cake, boy's 21st and christening cake.

Practical:

- 4 Show example of pipe work using writing nozzle on black card -  
(a) lines (b) parallel (c) horizontal (d) squares  
(e) curves (f) trellis (g) dots (h) snail trail.
- 5 Using star tube and shell tube show on black card -  
(a) scroll work (b) shells (c) stars (d) basket weave.
- 6 Mould animals, fruit and vegetables for decoration using marzipan.

## Skill Section

### For those with some knowledge:

Award participants should:

- 1 Expand your folder as in "For beginners" to include lace patterns and designs for a pre teenage cake, wedding cake and a man's 40th birthday.
- 2 Describe how to handle chocolate.
- 3 Explain how to transfer designs/patterns on to cakes.

Practical:

- 4 Prepare a sample of flood work.
- 5 Make the following piped flowers on a tooth-pick -  
(a) rose (b) sweet pea (c) blossom (d) daisy.
- 6 Decorate a fruit cake with almond icing.

### For the more advanced:

Award participants should:

- 1 Expand your folder as in "For beginners & For the more advanced" to include side and border designs and how to prepare templates.
- 2 Visit an exhibition, college, night school or local guild to watch cake icing being performed.
- 3 Explain how to line cake tins, and store fruit cakes.

Practical:

- 4 Make Christmas bells.
- 5 Mould a rose and some small filler flowers.
- 6 Decorate a wedding cake.