



CAKE DECORATING PATCH PROGRAM



Please complete all of the following activities:

1. KITCHEN SAFETY – Learn how to use kitchen appliances including, ovens, mixers, blenders, food processors, etc. Know where the fire extinguisher is and where the local fire/EMS phone numbers are located. Discuss and or make a poster on good hygiene while cooking (hand washing, keeping dishes clean, pulling hair back).

2. WHAT IS THIS FOR? Learn about the special tools used in cake decorating. Learn about the different tips and what they can be used for. Learn about the different types of pastry bags and how to use them.

3. THE ICING ON THE CAKE – Learn the different types of icing used in cake decoration and when each one should or shouldn't be used. Make butter cream icing in three different consistencies. Which consistency is used for what technique? Learn about mixing different colors and coloring techniques. What are the “Three Essentials of Cake Decorating”?

4. PRACTICE MAKES PERFECT – Practice filling a pastry bag and piping the following:

- Round tip – printing and writing
- Star tip – stars, star border, star fill-in, curving line, zigzag border, and shell border
- Leaf tip – leaves, flat ruffle, stand-up ruffle
- Rose tip – make a rose on a flower nail

5. BAKE AWAY – Bake two cakes, one using a commercial mix and one from a homemade recipe. Compare which tastes better. Learn how to level a cake, layer a cake, crumb seal a cake, and ice a cake.

6. DON'T STOP THERE – Learn to do three or more of the following techniques: Royal Icing flowers, cover a cake with rolled fondant, make fondant decorations, figure piping, paint a cake, make sodas, and make cornelli lace, string work, ribbons and swags.

7. TRADITIONS – Learn about different cake traditions from around the world. Start a collection of cake recipes from around the world and bake at least two of them.

8. HERE COMES THE CAKE – Learn how to make a tier cake. Make a cake that has at least two tiers.

9. BAKER, CATERER, CHEF – Visit a bakery, caterer or talk to a chef and see what it takes to have a career in the food service.

10. SHARING – Donate a decorated cake, cupcakes or cookies for a nursing home or other organization. Make sure to check dietary restrictions.

Questions? Comments?

Contact the Director of Program 1-888-922-4763 (toll free in Maine only) or (207) 989-7474.

Patches are available at the Girl Scouts of Maine Council Shops in Bangor and South Portland.





CAKE DECORATING
PATCH PROGRAM
EVALUATION



Leader's Name _____
Troop # _____ Level _____ Neighborhood _____
Address _____
City _____ State _____ Zip _____
Phone _____ (h) _____ (w) _____ (c) _____
Email _____

1. Why did you choose this patch program?
2. Did the troop enjoy working on the patch? Why or why not?
3. How many girls completed the patch program?
4. Did the troop practice preserving fruits or vegetables? Which ones?
5. Did the troop take a field trip? Where?
6. Did the troop do a community activity? If so, what was it?
7. Which activity seemed to be the favorite of the girls?
8. Which activity was their least favorite?
9. What other activities would you or the girls like to see added to this patch?