



Creative Cakes

Basic Techniques

2005
29 minutes

Program Synopsis

The first in a two-part series, this practical guide looks at many basic techniques used in cake decorating. Cake decorating experts share their knowledge and display their skills on various processes, including chocolate work, basic icings, piping work and covering a cake in fondant. Demonstrations of the techniques are shown and explained.

Want to decorate a cake? This program will get you started nicely!



Related Programs

- Creative Cakes – Beyond the Basics
- New Food Trends

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Introduction

There are many occasions where cakes are used to celebrate different events. The more common occasions are birthdays and weddings, but other celebrations and get togethers can be celebrated with a cake. Just about anyone can make a cake, but once the basics of cake decorating are learnt and practiced, the techniques can lend themselves to more creative and artistic works for any occasion. Often cakes created by skilled decorators are considered to be edible art, too beautiful to be cut up and eaten.

This program is a practical guide to many basic techniques used in cake decorating. It is the first of a two part series on cake decorating and looks at the foundational skills and knowledge needed to create more advanced or simply decorated cakes. The program is based on a number of interviews with cake decorating experts who share and display their skills and knowledge on various topic areas. There are demonstrations of each of the techniques shown and explained.

This series forms an excellent basis for practical and theoretical knowledge development in the cake decorating area. Once the basics are covered in this program more advanced techniques are used in a sequential progression throughout the next program in this series. After viewing both parts to this series a foundation for students own work is formed allowing for students' own creativity to be exhibited.

The sections covered in this first part of the creative cakes series are:

- Chocolate
- Chocolate creations
- Basic icing – Royal
- Basic icing – Butter
- Basic Icing – Ganache
- Basic icing – Fondant
- Basic icing – Marzipan
- Covering a cake in fondant
- Piping bags and piping work

Further Areas to Consider

It is a content rich production, and depending on what other teaching resources are being used, may require more than one screening, especially if the activities before and while viewing (see below) are undertaken. This two part series is very practically based and can even form the basis of a cake decorating course of study with each section being viewed before exploring concepts from the section in practical applications. Therefore this series could be viewed over a number of weeks rather than all at one time for maximum skill development.

DVD Timeline

00:00:00	Introduction
00:01:04	Working with Chocolate
00:05:08	Chocolate Creations
00:09:10	Making and Using Basic Icings
00:18:18	Covering a Cake in Fondant
00:21:30	Making a Piping Bag
00:28:27	End credits
00:29:02	End program

Useful Resources

- www.pastrywiz.com/cakes/
- www.epicurious.com/cooking/how_to/cakedecorating/how_to
- www.cookeryonline.com/chocolate/DECORATING%20WITH%20CHOCOLATE.html
- www.cadbury.com.au
- www.kraftcanada.com (tips and techniques – ingredients 101- chocolate 101)

Program Worksheet

Before the Program

1. Discuss the following:
 - The most beautiful cake you have ever seen
 - The most creative cake you have ever seen
 - Do you know any tricks of the trade for cake decorators?

2. Chocolate was originally called Theobroma cacao or “food of the Gods”. Write a brief history of chocolate using the Internet to help your research.

3. Brainstorm a list of the current trends in cake decorating/ decorated cakes

During the Program

Chocolate

1. Why is chocolate a versatile decorating medium?

2. List 3 important things to know when working with chocolate.

3. Name 5 tools that are used when working with chocolate.

4. Explain the top 3 points to remember when melting chocolate in the microwave.

5. Why is chocolate not stirred? What is done instead?

Chocolate Creations

6. What tools are used to create chocolate decorations?

7. List 3 important points when creating chocolate leaves.

Basic Icing – Royal

8. What is this icing used for?

9. What is it made out of?

10. List the important steps in making this icing.

Basic Icing – Butter

11. What other names can this icing be called?

12. What is this icing used for?

13. What is it made out of?

14. List the important steps in making this icing.

Basic Icing – Ganache

15. What is this icing used for?

16. What is it made out of?

17. List the important steps in making this icing.

Basic Icing – Fondant

18. What other names can this icing be called?

19. What is this icing used for?

20. What is it made out of?

Basic Icing – Marzipan

21. What is this icing used for?

22. What is it made out of?

Covering a Cake in Fondant

23. List the major steps in covering a cake in fondant.

24. What tools are used to cover a cake in fondant?

Piping Bags and Piping Work

25. What is piping used for?

26. Outline the major steps in creating a piping bag.

27. What 3 basic actions are needed for piping work?

28. What is the theory to remember when writing in icing?

After the Program

1. Research the following chocolate decorating techniques:
 - chocolate lace
 - chocolate cups
 - chocolate cut outs
 - chocolate curls
2. Explain in 3 easy steps one of the decorating techniques listed above.

3. Draw a unique sketch of a small chocolate lace piece to be a signature piece on cakes you decorate.
4. Draw your name with a pencil how you would have to pipe it if using a piping bag of icing. Draw up five different fonts to create your name in icing.
5. Make a piping bag out of baking paper.
6. Explain the differences between the basic icings and an example of a decorating technique suitable for each basic icing.

7. Find these words in the following Word Search:

BAG
BIRTHDAY
BUTTER
CAKE
CHOCOLATE
CREATION
CUPS
CURLS
DECORATION
EDIBLE

FONDANT
GANACHE
ICING
LACE
MARZIPAN
OCCASION
PIPING
ROYAL
WEDDING

M P N E G T K N T G G E K G O
J B O O X N A I A S N T D F M
L U I R I P I N G P I A Y W T
A Q V R I T A D V U P L C D R
F X E Z T C A V D C I O R F B
C Z R C H H R R Z E P C E K Z
C A X E A Q D U O M W O A K M
M E D I B L E A M C V H T G F
O C C A S I O N Y R E C I G E
E R G A V I N I K Y R D O S R
H A A L N T C Y C Z O C N E O
B O T N A D N O F I U J T V Y
E K W K M T M S H R N T M Z A
E K A C Q R D V L R U G X I L
T T H W K D P S V B A X J G W

Answer Key to Activity 7:

BAG
BIRTHDAY
BUTTER
CAKE
CHOCOLATE
CREATION
CUPS
CURLS
DECORATION
EDIBLE

FONDANT
GANACHE
ICING
LACE
MARZIPAN
OCCASION
PIPING
ROYAL
WEDDING

M	P	N	E	G	T	K	N	T	G	G	E	K	G	O
J	B	O	O	X	N	A	I	A	S	N	T	D	F	M
L	U	I	R	I	P	I	N	G	P	I	A	Y	W	T
A	Q	V	R	I	T	A	D	V	U	P	L	C	D	R
F	X	E	Z	T	C	A	V	D	C	I	O	R	F	B
C	Z	R	C	H	H	R	R	Z	E	P	C	E	K	Z
C	A	X	E	A	Q	D	U	O	M	W	O	A	K	M
M	E	D	I	B	L	E	A	M	C	V	H	T	G	F
O	C	C	A	S	I	O	N	Y	R	E	C	I	G	E
E	R	G	A	V	I	N	I	K	Y	R	D	O	S	R
H	A	A	L	N	T	C	Y	C	Z	O	C	N	E	O
B	O	T	N	A	D	N	O	F	I	U	J	T	V	Y
E	K	W	K	M	T	M	S	H	R	N	T	M	Z	A
E	K	A	C	Q	R	D	V	L	R	U	G	X	I	L
T	T	H	W	K	D	P	S	V	B	A	X	J	G	W