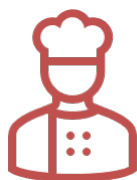




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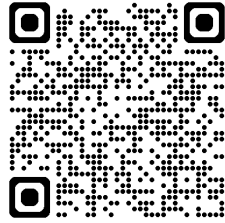
## Cake Decorating

# WELCOME!



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# Expectations for Participants

To maintain safety/ sanitation standards and ensure you have the best experience possible...

## KITCHEN RESPONSIBILITIES

- Silence and put away phones.
- Clean your workstation as you go.
- Place waste in proper receptacle:
  - **Green:** food scraps for compost
  - **Blue:** recyclables
  - **Gray:** trash for landfill
- Use paper towels, cleaning cloths, red sanitation bucket for spills.
- Use side towel for handling hot objects, not cleaning.
- Place dirty utensils, tools on speed rack, not in sink.
- Place anything with an edge in "Sharps Only" pan.
- Place dirty linen in linen bag.



## RECIPE MISE EN PLACE

- Read the entire recipe before starting.
- Review yield, temp., and cook times.
- Ask questions if anything is unclear.
- Visualize the cooking process from start to finish.
- Complete any pre-steps (soak, marinade, etc.).
- Gather, measure/ weigh all ingredients.
- Complete all basic prep (wash, trim, dice, etc.).

## FOOD SAFETY

- Keep hair contained with toque, hair net/ tie.
- Wash hands before starting work.
- Wash hands after:
  - Touching hair, face, phone, pen, etc.
  - Coughing/ sneezing into tissue
- Wash and dry all produce.
- Wash cutting board, knives, tools after each use.
- Keep perishables refrigerated until needed.
- Per NY state law, wear gloves when handling ready-to-eat food.
- Keep raw meat, poultry, eggs, seafood separate from other foods.
- Cook food to the temperature safe zone.

## KNIFE SAFETY

- Use a sharp knife.
- Hold the knife firmly. Place your dominant hand on the handle with three fingers gripping it. Your thumb and index finger should pinch the blade, resting on either side of the bolster.
- Cut away from your body.
- Use a cutting board.
- Place knives on flat surface, away from table edge.
- Keep knives in clear sight, never covered.
- Never grab blindly for a knife.
- Pass knives using the handle, never the blade.
- Carry knives alongside body with the point down.
- Alert others by saying "Behind you with a knife."



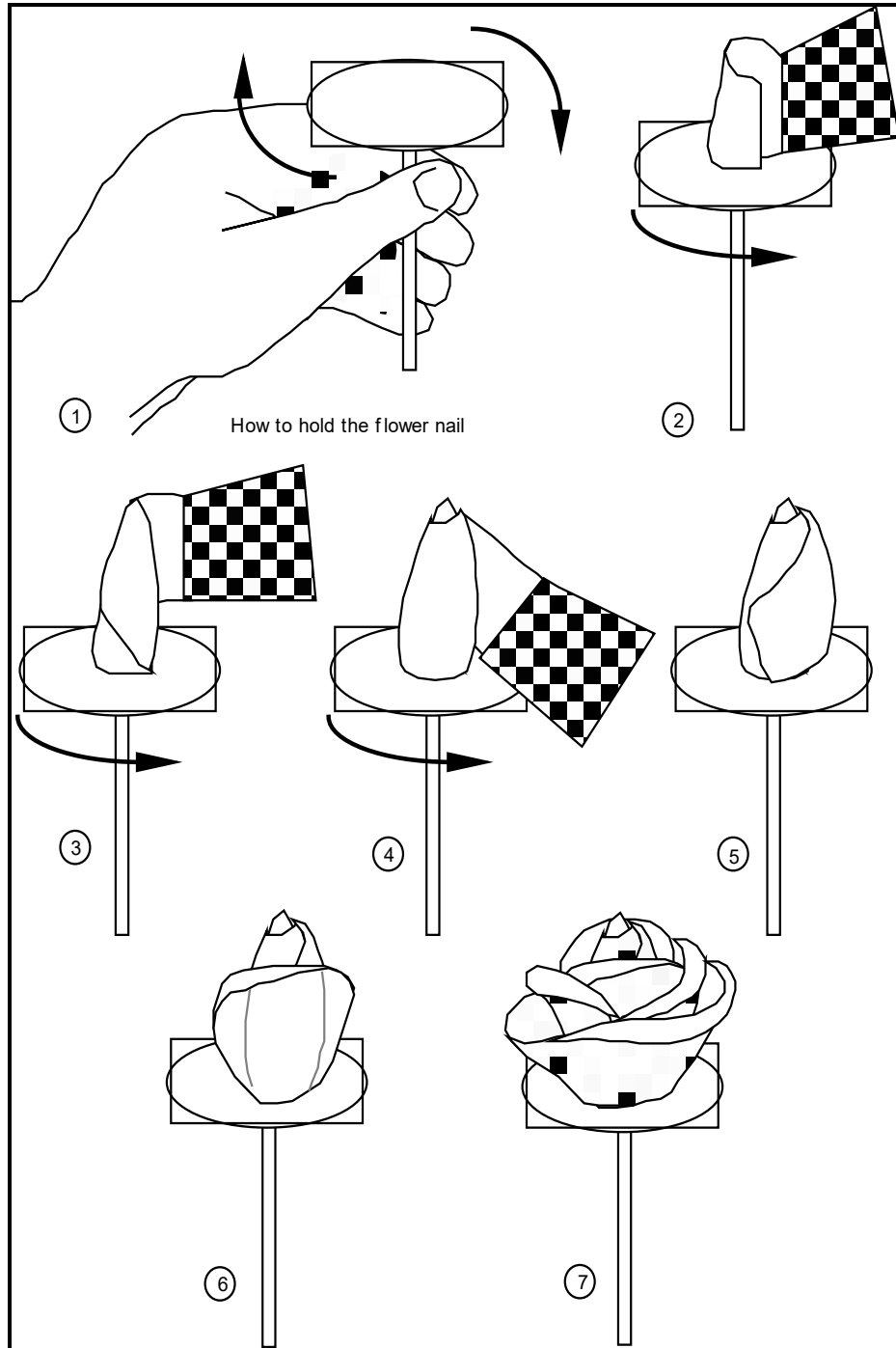
## **STEPS FOR ICING A CAKE**

1. Level the cake by trimming off the raised center with a serrated knife.
2. Cut the cake into layers using a serrated knife.
3. Place a cake layer on a flat surface, then spread the layer using the filling of your choice. Repeat process, stacking the layers on top of each other until you have filled all the layers.
4. Place a large amount of icing on the center of the cake.
5. Spread the icing across the top and push the excess icing down onto the sides.
6. Ice the sides. Smooth the sides and top.
7. Decorate as you would like.

## **PREPARING THE DECORATING BAG**

1. Remove the ring from the coupler base and add the tip of your choice.
2. Screw the ring back onto the coupler.
3. Fill the bag with icing.
4. Close the bag by twisting the bag closed.
5. Burp the bag by letting out a little icing. This will release the trapped air.

# ROSE



## **SUPPLIES**

Tube #104 or smaller for petals

Flower nail #7

Brown paper squares (roses are heavy)

Decorator buttercream

## **Method**

1. Pipe a 1 ¼" high cone with buttercream in the center of the nail on brown paper (wide end of tube is at bottom).
2. Make 3 to 5 petals. Start at base of cone (palm facing up). Pipe up side of cone, turning your hand over half the way up, bring tube down side of cone and wrap petal neatly around base of cone, turning nail slightly counterclockwise from the downstroke to the finish.
3. Start next petal slightly overlapping the first, pipe 1 or 2 more petals in this fashion, each one a little larger than the one before.
4. For larger roses, add one or two more petals without the roll-over action, the tube angle is almost parallel with the nail. These last petals can be wavy and they are long, almost halfway around rose.
5. Roses may be trimmed at base to desired size and angle when dry.

## BUTTERCREAM ROSE SPRAY STEP BY STEP



1. Draw the outline of the stems (tip #4) 2. Pipe a teardrop of buttercream to put the  
3. Place your piped roses onto the teardrop to add height (tip #4) (roses piped with tip #104)



4. Add some buds along the bottom and top stems (tip #104)



5. Add some leaves (tip #352)

## Buttercream Rose Spray Step by Step



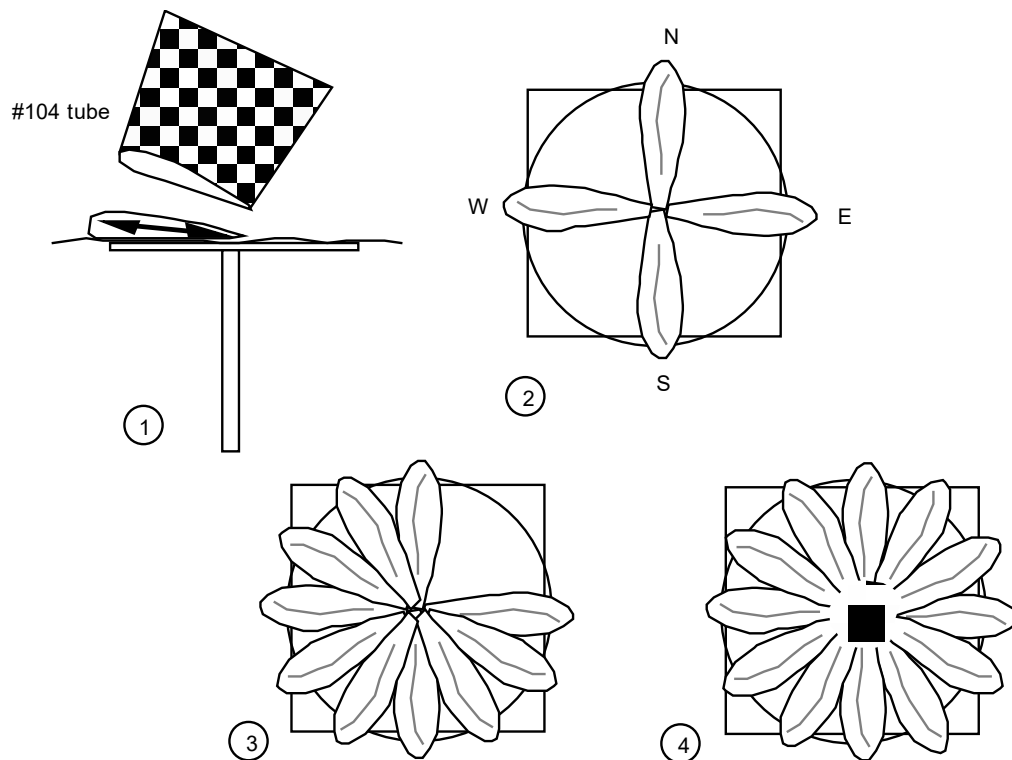
1. Draw the outline of the stems (tip #4).
2. Pipe a teardrop of buttercream to put the roses on to add height (tip #4).
3. Place your piped roses onto the teardrop (roses piped with tip #104).



4. Add some buds along the bottom and top stems (tip #104).
5. Add some leaves (tip #352).

# BUTTERCREAM FLOWER TECHNIQUE

## DAISY



## SUPPLIES

Tube #104 or smaller for petals  
Tube #233 for center of daisy  
Flower nail #7  
Waxed paper squares  
Decorator buttercream (white, etc.)

## Method

1. With narrow end of tube facing center of nail, start pressure and move toward edge of nail. Take petal about  $\frac{1}{4}$ " beyond edge of nail (keeping tube very close to waxed paper square). Without raising tube and without stopping, draw tube back over center of petal to form a ridge (stop pressure on return stroke at midpoint and slide tube off at center).
2. To space petals, pipe north, south, east and west. Then pipe two petals between each of first four.
3. Make  $\frac{1}{2}$  and  $\frac{3}{4}$  daisies so they can interlock or fit between or behind other flowers.
4. Lean flowers against sides of tray and each other to dry.
5. Use tube #233 for centers. Pipe centers after daisies have been placed in arrangement.

# PRODUCTION ASSIGNMENTS

Practice Buttercream

Swiss Buttercream

Rolled Fondant

Royal Icing

White Modeling Chocolate

Vanilla Chiffon Cake

# PRACTICE BUTTERCREAM

*Yield: 4 lb. 6 wt. oz.*

<b>Ingredient</b>	<b>Amount</b>
Shortening	1 lb. 8 wt. oz.
Sugar, confectioner's, sifted	2 lb. 12 wt. oz.
Water, warm (90F)	3 fl. oz.

## **Method**

1. Cream together the shortening and sugar until smooth in a mixing bowl fitted with a paddle.
2. Add the water slowly, scrape down periodically, and adjust to the desired consistency with additional water as needed. Store at room temperature until needed. This is fine for practice work but not recommended for use on finished cakes since it is made with only shortening.

# SWISS BUTTERCREAM

*Yield: about 7 cups*

<b>Ingredients</b>	<b>Amounts</b>
Egg, whites, large	8 ea.
Sugar, granulated	2 cups
Butter, unsalted, softened	4 cups (2 lb.)
Vanilla (optional)	1 Tbsp.

## **Method**

1. Cream the butter until smooth and light, approximately 10 minutes. Or cut into cubes and allow to soften.
2. In a mixing bowl, combine egg whites and sugar.
3. Place over a water bath and cook to 140F, whisking constantly.
4. Remove from heat and place on mixer. Mix on medium-high speed until light and fluffy and the egg whites have cooled to room temperature.
5. Add the butter to the meringue and whip to full volume.

# ROLLED FONDANT

*Yield: 2 pounds*

<b>Ingredients</b>	<b>Amounts</b>
Water	3 Tbsp.
Gelatin	2 ¼ tsp.
Corn syrup	4 fl. oz.
Shortening	1 wt. oz.
Sugar, confectioners', sifted	5 ½ cups

## **Method**

1. Bloom gelatin in water
2. Melt over steam until entirely melted.
3. Add the corn syrup and shortening to the melted gelatin and heat until they are melted and the mixture is hot.
4. Put  $\frac{3}{4}$  of the sifted powdered sugar in the bowl of a kitchen-aid or other stand mixer and add the hot liquid to it. Mix until a smooth paste forms. Add additional powdered sugar until a soft dough forms. You may not need all of the sugar.
5. Take it out of the bowl and gently knead it together. Wrap in a log with plastic wrap. Refrigerate. Fondant will tighten up overnight.

# ROYAL ICING

*Yield: 1 quart*

<b>Ingredients</b>	<b>Amounts</b>
Sugar, confectioners'	2 lb.
Cream of tartar	½ tsp.
Egg, whites	5 ½-6 wt. oz.

## **Method**

1. Sift together the confectioners' sugar and the cream of tartar into the bowl of a stand mixer fitted with the whip attachment.
2. On first speed, add the egg whites, mixing to incorporate. Continue to mix at first speed until the eggs reach medium peak, about 10 minutes.

**Note:** When using the icing, keep the container storing the excess covered with a wet cloth. To store, cover the container with a wet cloth and a tight cover. The icing must be whipped each day before using it.

# WHITE MODELING CHOCOLATE

*Yield: 11 ounces*

## **Ingredients**

Chocolate, white  
Corn Syrup

## **Amounts**

8 wt. oz.  
3.25 fl. oz.

## **Method**

1. Melt chocolate in the microwave for 1 minute. Stir. Put in the microwave again for 45 seconds. The temperature should be between 90 and 100 degrees.
2. Put all the corn syrup into the white chocolate. Stir until it comes together. Wrap in plastic and refrigerate for several hours.

**Variation:** Use Peter's chocolate to make dark modeling chocolate- 8 oz. Peter's  
3.5 oz. corn syrup.

# VANILLA CHIFFON CAKE

*Yield: four 8-inch cakes*

<b>Ingredients</b>	<b>Amounts</b>
Egg, yolk	11 ea.
Oil, vegetable	1 ½ oz.
Vanilla, extract	1 tsp.
Flour, cake	1 lb. 1 oz.
Sugar, granulated	14 ½ oz.
Baking powder	¾ oz.
Salt, kosher	½ tsp.
Water, warm	8 oz.
Egg, whites	11 ea.
Sugar, granulated	4 oz.
Cream of tartar	½ tsp.

## **Method**

1. In a 5-quart mixing bowl, combine the egg yolks, oil and vanilla.
2. Sift all dry ingredients into the bowl.
3. Add ½ of the water and mix to a paste using a paddle attachment.
4. Add the remaining water slowly in three stages to the dry ingredients to thin out the paste. Scrape the sides of the bowl and the paddle after each addition.
5. Beat on medium speed for two minutes.
6. In a separate 5-quart bowl, make a medium peak common meringue with the egg whites, sugar, and cream of tartar.
7. Carefully fold the mixtures together using the 1/3 - 2/3 technique.

## **Scaling Instructions**

1. Fill each pan slightly above halfway.

## **Baking Instructions**

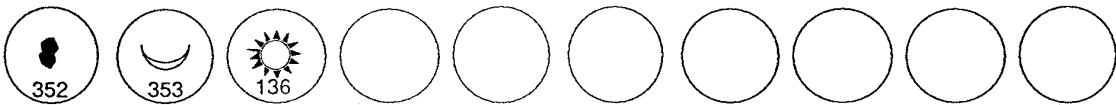
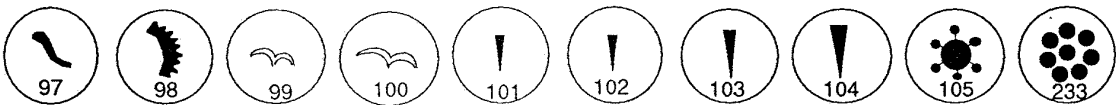
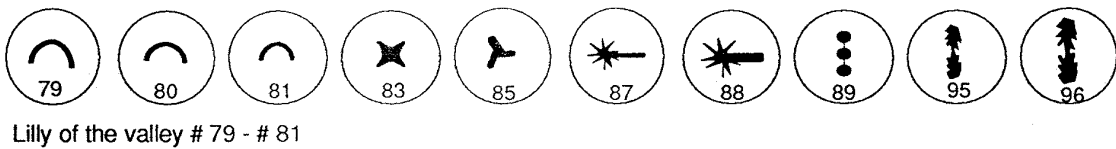
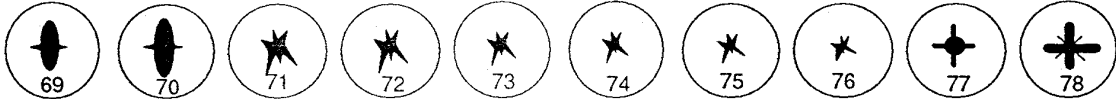
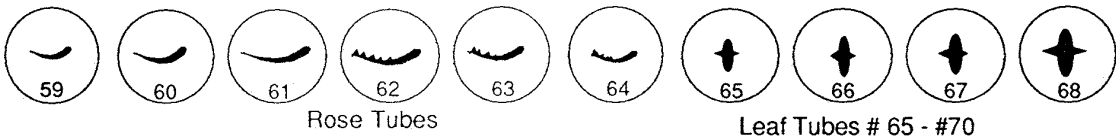
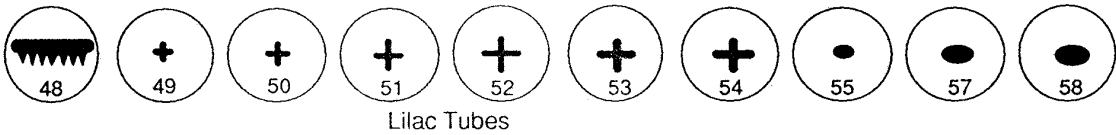
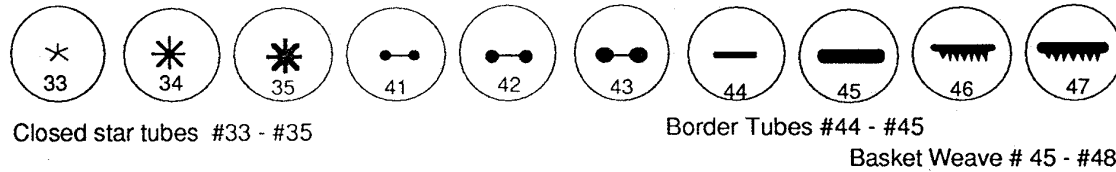
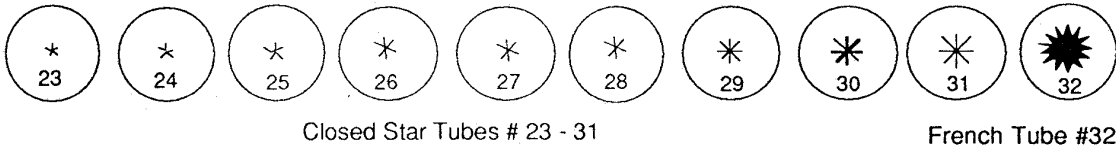
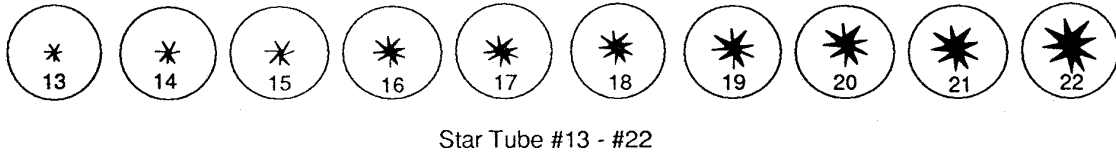
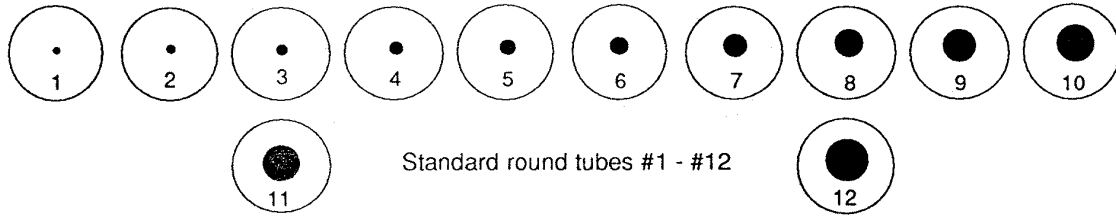
1. For cakes: Bake at 350°F for 20 to 30 minutes or until cake springs back. Do Not Over Bake.
2. For sheets: Bake at 425°F for 10 to 12 minutes until cake springs back. Do Not Over Bake.

**Note:** Mix the cream of tartar with the sugar to make the meringue.

## DECORATING TIPS

\* You purchase decorating tips by numbers.

- **ROUND TIPS**
  - Makes dots, outlines, printing and writing
  - Tips #'s: 2-3-4-5-7 or 12
- **STAR TIPS**
  - Makes stars, rosettes, and zig-zags
  - Tips #'s: 16-18-21 or 32
- **PETAL TIPS**
  - Makes bows, flower petals, and ruffles
  - Tip #: 104
- **LEAF TIP**
  - Makes leaves and ruffles
  - Tips #'s: 67 and 352.
- **DROP FLOWER TIP**
  - Makes Flowers
  - Tips #'s: 129 and 225



# CONVERSION TABLES

## METRIC WEIGHTS AND MEASURES EQUIVALENCIES

<b>1 gram (g)</b>	=	1/28 oz. (or 0.035 oz.)
<b>½ ounce (oz.)</b>	=	14 g
<b>1 ounce</b>	=	28.35 g. (approx. 30 g)
<b>2 ounces</b>	=	56 g. (approx. 60 g)
<b>4 ounces</b>	=	110 g
<b>6 ounces</b>	=	170 g
<b>8 ounces</b>	=	225 g
<b>12 ounces</b>	=	340 g
<b>1 pound (16 oz.)</b>	=	453.6 g (454 g)
<b>1 kilogram (kg)</b>	=	2.21 lb.
<b>1 liter</b>	=	35 fl. oz. (1 ¾ pt.)

## METRIC CONVERSION TABLE

To Change...	To...	Multiply by
<b>Pounds (lb.)</b>	Grams (g)	453.6
<b>Ounces (oz.)</b>	Grams (g)	28.35
<b>Pounds (lb.)</b>	Kilograms (kg)	.45
<b>Teaspoons (tsp.)</b>	Milliliters (ml)	5
<b>Tablespoons (Tbsp.)</b>	Milliliters (ml)	15
<b>Fluid Ounces (fl. oz.)</b>	Milliliters (ml)	30
<b>Cups</b>	Liters (l)	.24
<b>Pints (pt.)</b>	Liters (l)	.47
<b>Quarts (qt.)</b>	Liters (l)	.95
<b>Gallons (gal.)</b>	Liters (l)	3.8
<b>Temperature (°F)</b>	Temperature (°C)	5/9 after subtracting 32*

\*Example: 9°F above boiling equals 5°C above boiling.

## TEMPERATURE EQUIVALENCIES

Fahrenheit (°F)	Celsius (°C)	Classification
<b>250</b>	130	very cool
<b>300</b>	150	low
<b>325</b>	165	moderate-low
<b>350</b>	180	moderate
<b>400</b>	200	moderate-hot
<b>425</b>	220	hot
<b>450</b>	230	very hot

## US CUSTOMARY LIQUID VOLUME CONVERSIONS

<b>1 tablespoon (Tbsp.)</b>	=	3 teaspoons (tsp.)
<b>1 fluid ounce (fl. oz.)</b>	=	2 tablespoons (Tbsp.)
<b>1 cup</b>	=	8 fluid ounces (fl. oz.)
<b>1 pint (pt.)</b>	=	2 cups
<b>1 pint (pt.)</b>	=	16 fluid ounces
<b>1 quart (qt.)</b>	=	2 pints (pt.)
<b>1 gallon (gal.)</b>	=	4 quarts (qt.)
<b>1 gallon (gal.)</b>	=	128 fluid ounces (fl. oz.)

## US TO METRIC DRY MEASURES CONVERSIONS

tsp.	Tbsp.	oz.	cup	lb.	grams
<b>3</b>	1	1/2	1/16	---	14
<b>6</b>	2	1	1/8	1/16	28
<b>12</b>	4	2	1/4	1/8	57
<b>24</b>	8	4	1/2	1/4	113
<b>36</b>	12	6	3/4	3/8	170
<b>48</b>	16	8	1	1/2	227
<b>96</b>	32	16	2	1	454

## VOLUME MEASURE CONVERSIONS

US	Metric
<b>1 tsp.</b>	5 milliliters (ml)
<b>1 Tbsp.</b>	15 ml
<b>1 fl. oz./ 2 Tbsp.</b>	30 ml
<b>2 fl. oz./ 1/4 cup</b>	60 ml
<b>8 fl. oz./ 1 cup</b>	240 ml
<b>16 fl. oz./ 1 pint (pt.)</b>	480 ml
<b>32 fl. oz./ 1 quart (qt.)</b>	960 ml
<b>128 fl. oz./ 1 gallon (gal.)</b>	3.84 liters (L)

These materials were developed at the Culinary Institute of America.

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