



4-H Cake Decorating

Unit 3-Two- Layered Cake

Judging Sheet

American System Placing: (Check One)	
Champion	_____
Reserve Champion	_____
Placing 3-10	_____
Grand Champion	_____
Reserve Grand Champion	_____
Danish System Award: (Check One)	
(For County Use Only)	
Blue	_____
Red	_____
White	_____

Member Name: _____
 County: _____
 Jr. ___ Int. ___ Sr. ___ Yrs. in Project: _____

Exhibit: Completed Cake Decorating e-record. One decorated two-layered real cake (8" or 9" or 10" round or square) using three to five different types of tips in decorating. You must use the writing, star, and leaf tips, but may also use other tips, if you choose. You will also use a side board and figure piping. Spatula and brush striping are optional. Do not use flowers made on a flower nail or materials other than frosting. One fourth of the top of the cake should be visible to show smooth base. No fondant or royal icing may be used as icing or decorations on the cake. No cake forms can be used. Only required tip work can be used in Unit 3. No non-edible material can be used in units 1-6.

Judging Element 1: 4-H e-Record: Complete means that everything has been filled out. Not complete means that there is something missing and needs a comment as to what is missing or why it is not complete. Project will be evaluated on the quality of information completed in e-record (25 percent) and quality of exhibit (75 percent).

Criteria	Complete	Not Complete	Comments
E-Record			
Record Cover			
4-H Projects taking this year			
What activities helped you learn the skills for the project? (workshops, project meetings, classes, contests, etc.)			
What Leadership Development experiences did you participate in?			
Citizenship/Community Service in 4-H			
Demonstration/Presentations/Speeches			
Expense Record			
Project Photos			
Story			

Cake Decorating Information

Occasion for use				
Real Cake				
Size or Shape				
Techniques used				
Edible Materials				
Cost to buy similar cake				
Problems				

Criteria	E	G	F	N/I	Comments
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Judging Element 3: 4-H Cake Exhibit Unit 3 N/I=Needs Improvement -must have comments

Real Cake (baked by exhibitor)					
Uniform in shape and thickness					
Level					
Placed on firm, attractive base					

Frosting

1. Applied evenly and neatly (portion of smooth base frosting must be visible for judging) One-fourth – top of cake visible for smooth base					
2. Provides good base for decorations					
Designs (no material other than icing); Suitable for cake; Arrangements in good taste					
Size in portions to cake					
Border(s) are spaced evenly and well executed (even pressure, uniforms, etc.)					
Use of tips (no flowers on nails)					
Used 3-5 types of tubes					
Skill in use of Leaf Tip					
Skill in use of Star Tip					
Skill in use of Writing Tip					
Other tips used					
Other tips used					
Side Border -required					
Figure piping (Optional)					
Striping (Optional)					