



# 4-H Cake Decorating Unit 7

## Flat Surface and Nail Flowers

### 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: \_\_\_\_\_

Int. \_\_\_\_ Sr. \_\_\_\_ Yrs. in Project: \_\_\_\_\_

**Exhibit:** Completed Cake Decorating e-Record. One two-layered 8" or 9" or 10" cake or cake form using a minimum of: one flat surface flower, one flower made on a flower nail, one border and one side trim learned in this unit. No fondant. At least 2 of the 5 cakes must be real cakes.

Judges may use the back of the form for more comments.

**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
<b>E-Record</b>			
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			
<b>Cake Decorating Information</b>			
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
<b>Judging Element 3: 4-H Flower Cake Exhibit Unit 7 N/I=Needs Improvement -must have comments</b>					
Cake or artificial cake form					
Uniform shape and thickness (two-layered 8" or 9" or 10")					
Level/placed on firm, attractive base/appropriate shape for cake					
Frosting Applied evenly and neatly					
Designs (inedible stamens may be used) Suitable for size and shape of cake					
Arrangements in good taste					
Flowers made on flat flower nail					
Flat surface flower					
Colors compatible/go well together					
Side trim required-spaced evenly					
String work optional					
Shows good execution Even pressure, well-formed, etc.					
Optional: Icing bow -Show good execution					
Base Border Required					