



4-H Cake Decorating

Unit 10 Molds

Judging Sheet--Senior Only

Member Name: _____

County: _____

Sr. ____ Yrs. in Project: _____

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 _____

Exhibit: Completed Cake Decorating e-Record. One decorated cake or cake form of three or more tiers of graduated sizes, using supports and separator plates--pillars may be used, but are not required. A minimum of three cakes (or cake forms) plus your exhibit cake for a total of 4. Each should have three or more tiers of graduated sizes. At least 2 of the 4 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
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			
Cake --at least two of the cakes must be real cakes			
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 Molds Exhibit Unit 10 N/I=Needs Improvement -must have comments					
Cake or artificial cake form					
Uniform shape and thickness					
Level					
Good balance with separator plates and supports (pillars optional)					
Frosting: Applied evenly and neatly					
Design: Suitable for size and shape of cake					
Arrangement in good taste					
Flowers (Optional): Shows good execution (correct number of petals, well-formed)					
Colors compatible/go well together					
Used effectively in design					
Side trims (Optional): Spaced evenly					
Shows good execution: Even pressure, well-formed, etc.					
Writing (Optional): Shows good execution. Even pressure, well-formed, etc.					
Optional: Use of ornamental and special effect items					
Base Border Required					