

Colorado 4-H Cake Decorating Unit 2 Judging Sheet

Member Name: _____

County: _____

Jr. _____ Int. _____ Sr. _____

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

Exhibit: Completed Cake Decorating e-Record. One decorated single layered real cake (8"x9" round or square cake pan) using a leaf tip, star tip and writing tip only to decorate. Judges may use the back of the form for more comments.

Judging Element 1: 4-H E-Record E=Excellent, G=Good, F=Fair and N/I=Needs Improvement---must have comments

Item	E	G	F	N/I	Comments
Record Cover: Complete or Not Complete: Yes <input type="checkbox"/> , No <input type="checkbox"/>					
Project Goals (Juniors at least 1 goal, Intermediates at least 2 goals and Seniors at least 3 goals)					
Project Info. & Activity Log (Looking for project information---meetings, tours, practices, etc., and time spent on project)					
Demonstration (At least one demonstration---does not have to be in project area)					
Community Service (At least one community service---does not have to be in project area)					
Expense Record (Looking for the cost of practicing and making the project)					
How Did You Do? (Looking for the explanation of how the person rated themselves)					
Project Photos (Pictures should show the progress of the project with captions)					
Project Story (Should be related to project)					
Specific Project Information					
Occasion for use					
Size or shape					
Cake					
Techniques used					
Tips used and where					
Edible materials					
Cost to buy similar cake					
Problems					

Judging Element 2: 4-H Cake Exhibit N/I=Needs Improvement---must have comments

Item	E	G	F	N/I	Comments
Cake Exhibit---Meets Guidelines: Yes <input type="checkbox"/> , No <input type="checkbox"/>					
Cake (baked by exhibitor) Uniform in shape and thickness					
Level					
Frosting					
Smooth and Uniform					
Provides a good base for decorations					
Size in proportion to cake					
Designs (no material other than icing) Suitable shape for cake					
Appropriate use of tips for design					
Arrangement in good taste					
Decorations uniform in size and evenly					
Colors do not bleed Colors compatible/go well together					
Skill in use of leaf, star, and writing tip					
Border are spaced evenly and well executed (even pressure, uniform, etc.)					
Everything is edible/Appropriate combination of materials					