

Colorado 4-H Cake Decorating Unit 3 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 two-layered real cake (8" x 9" round or square) using three to five different types of tips in decorating. You must use the writing, start and leaf tips, but may also use other tips, if you choose. Do not use flowers made on a flower nail or materials other than frosting. 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"/>					
Real Cake Uniform shape and thickness					
Level					
Frosting					
Smooth and Uniform					
Provides good base for decorations					
Designs (no material other than icing) Suitable shape for cake Size in proportion to cake					
Arrangement in good taste					
Border are spaced evenly and well executed (even pressure, uniform, etc.)					
Colors compatible/go well together					
Use of tubes (no flowers on nails) Used 3-5 types of tubes					
Skill in use of leaf and star					
Skill in use of writing and other tips					