



Extension



Cake Decorating Contest Judging Sheet

Unit 5 Cupcakes--Themed_____ Stacked_____ Character_____

Name_____ Age_____ Jr._____ Int._____ Sr._____

County_____ Class_____ Placing_____

Criteria	E	G	F	N/I	Comments
Real Cake (baked by exhibitor) Uniform shape and thickness					
Level Character Cupcakes must fit on a cake board maximum size of 9" x 13".					
Frosting Smooth and Uniform Provides a good base for decorations					
Decorations Fondant and royal icing can be used for decorations only Edible materials may be used No Non-edible materials can be used					
Themed Cupcakes --should be of a similar theme (themed cupcakes mean that there is a central idea between all the cupcakes; example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same). Minimum of 3 and a maximum of 6 regular sized cupcakes					
Character Cupcakes ----are multiple individual decorated cupcakes that come together to create a character, and if one cupcake is taken from the exhibit, it is no longer creates the character (for example: cupcakes that create an alligator or scarecrow, etc.)					
Stacked Cupcakes ---are secure and stable --nonvisible supports can be used to hold stacked cupcakes. Minimum of 4 and a maximum of 8 cupcakes creating one design or theme. At least 2 and not more than 4 stacked cupcakes should be securely on a display board.					
Size in proportion to cupcake					
Arrangement in good taste					
Tips Used:					
Tips Used:					
Tips Used:					
Materials Used:					
All Units: Work was completed within time allowed					
Contestant has all necessary materials and equipment					
Area was clean and picked up					

E= Excellent G=Good F=Fair N/I= Needs Improvement Judge's Notes: Every area requires a comment