



# Cake Decorating Contest Judging Sheet

Units 7-8-9

Extension



Name \_\_\_\_\_ Age \_\_\_\_\_ Jr. \_\_\_\_\_ Int. \_\_\_\_\_ Sr. \_\_\_\_\_

County \_\_\_\_\_ Class \_\_\_\_\_ Placing \_\_\_\_\_

Criteria	E	G	F	N/I	Comments
<b>Real or cake form</b> Uniform shape and thickness (two-layered 8", 9" or 10") Units 7-9					
<b>Level</b> Placed on a firm attractive base/appropriate shape for cake					
<b>Frosting</b> Applied evenly and neatly Fondant evenly and smoothly applied to cake					
<b>Design</b> (inedible stamens may be used) Suitable for size and shape of cake					
Arrangement in good taste					
Flower made on flat flower nail –Unit 7					
Flat surface flower –Unit 7					
Flower made on lily flower nail –Unit 9 Shows good execution (correct number of petals, well-formed)					
Used effectively I floral arrangements					
Colors compatible/go well together					
<b>Decorations –Unit 8</b> Show good execution No cracks or flaws Fondant and gum paste may be used for decorations in Unit 8					
<b>Side trim</b> –spaced evenly –Required in Unit 7					
<b>String work:</b> side trims spaced evenly—required in Unit 9 <b>Note:</b> Writing is not string work					
String work is optional for Unit 8 Writing is optional for Unit 8					
Optional: Flowers on wire stem					
Optional: Icing bows –Shows good execution					
Bottom Base Borders are required					
<b>All Units:</b> 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