

# 4-H Cake Decorating

## Unit 1- Edible

### Judging Sheet

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** \_\_\_\_\_

Member Name: \_\_\_\_\_

County: \_\_\_\_\_

Jr. \_\_\_ Int. \_\_\_ Sr. \_\_\_ Yrs. in Project: \_\_\_\_\_

**Exhibit:** Completed Cake Decorating e-Record. One decorated single layer real cake 8" or 9" or 10" inch round or square or 9"x13" in rectangle cake using no decorating tips. Fondant may be used for decorations only. Edible materials such as candies, pretzels, and coconut should be used to create a design. Base Border is required. 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
<b>E-Record</b>					
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					
<b>Cake Decorating Information</b>					
Occasion for use					
Real Cake					
Size or Shape					
Techniques used					
Edible Materials					
Cost to buy similar cake					
Problems					
Criteria	E	G	F	N/I	Comments
<b>Judging Element 3: 4-H Cake Exhibit Unit 1 Edible</b> N/I=Needs Improvement -must have comments					
Cake (baked by exhibitor)					
Uniform in shape and thickness					
Level					
Placed on firm, attractive base					
<b>Frosting</b>					
1. Applied evenly and neatly (portion of smooth base frosting must be visible for judging) One-fourth –top of cake visible for smooth base					
2. Provides good base for decorations					
Design (no tips used) Suitable for cake (Colors go well)					
Design: Size in portion to cake					
Arrangement in good taste—everything is edible					
Spacing appropriate and/or even (appropriate combinations of materials)					
Base Border is required and evenly spaced.					
Everything is edible/Appropriate combinations of materials					