

4-H Cake Decorating

Unit 2- Single Layered Cake 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 layered real cake (8" or 9" or 10" round or square) using a leaf tip, star tip and writing tip only to decorate. One fourth of the top of the cake should be visible to show smooth base. (No fondant or royal icing may be used as icing or decorations on the cake.) Only required tip work can be used in Unit 2. No non-edible decorations can be used in Units 1-6. Do not use flowers made on a flower nail or materials other than frosting in decorations. No cake forms can be used. Bottom base border is required.

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
E-Record						
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						
Cake Decorating Information						
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	
Judging Element 3: 4-H Cake Exhibit Unit 2 N/I=Needs Improvement -must have comments						
Real Cake (baked by exhibitor) Uniform in shape and thickness						
Level						
Placed on firm, attractive base						
Frosting						
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						
Designs (no material other than icing); Suitable for cake; Arrangements in good taste						
Design: Size in portion to cake						
Appropriate use of tips for design						
Tip work uniform in size and evenly executed						
Skill in use of Leaf Tip						
Skill in use of Star Tip						
Skill in use of Writing Tip						
Base Border is required(s) are spaced evenly and well executed (even pressure, uniform, etc.)						