



4-H Cake Decorating

Unit 4 Character 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 cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, or oblong cake shape) –3D cakes are acceptable primarily decorated with star tip and/or other tips appropriate to the design. No non-edible decorations can be used in Units 1-6. A base border to frame your cake 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
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.)					
Citizenship/Community Service in 4-H					
Demonstrations/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 4 N/I=Needs Improvement -must have comments					
Real Cake (baked by exhibitor)					
Uniform in shape and thickness					
Placed on firm, attractive base cut to shape of cake (foam core, cardboard, plywood, particle board, etc.)					
Frosting					
Proper consistency for work being done					
All areas covered					
Designs appropriate for cake shape					
Appropriate use of tips for design					
Decorations uniform in size and evenly executed					
A defined bottom base border that frames the cake –Required					
Colors do not bleed					
Everything is edible/Appropriate combinations of materials					