

4-H Cake Decorating Unit 7

Flat Surface and Nail Flower 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: _____ Int. ____ Sr. ____ Yrs. in

Project: _____

Exhibit: Completed Cake Decorating e-Record. One two-layered 8" or 9" or 10" cake or cake form using a minimum of: one flat surface flower, one flower made on a flower nail and one side trim learned in this unit. No fondant. At least 2 of the 4 cakes must be real cakes. 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.)			
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				
Cake or Cake Form At least 2 of the 4 cakes must be real				
Size or Shape				
Techniques used				
Edible Materials				
Cost to buy similar cake				
Problems				

Criteria	E	G	F	N/I	Comments
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Judging Element 3: 4-H Flower Cake Exhibit Unit 7 N/I=Needs Improvement -must have comments

Cake or artificial cake form					
Uniform shape and thickness (two-layered 8" or 9" or 10")					
Level/placed on firm, attractive base/appropriate shape for cake					
Frosting Applied evenly and neatly					
Designs (the only inedible allowed is stamens) Suitable for size and shape of cake					
Arrangements in good taste					
Flower(s) made on flat flower nail					
Flat surface flower					
Colors compatible/go well together					
Side trim required-spaced evenly					
Base Border is Required					
Shows good execution Even pressure, well-formed, etc.					
Texturing is optional					