



4-H Cake Decorating

Unit 10 Tiered Cake

Judging Sheet--Senior Only

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: _____ Sr. ____ Yrs. in Project: _____

Exhibit: Completed Cake Decorating e-Record. One decorated cake or cake form of three or more tiers of graduated sizes, using supports, separator plates or pillars may be used, but are not required. A minimum of three cakes (or cake forms) plus your exhibit cake for a total of 4. Each should have three or more tiers of graduated sizes. 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 two of the cakes must be real cakes			
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 Tiered Cakes Exhibit Unit 10 N/I=Needs Improvement -must have comments

Construction					
1. Uniform shape and thickness (cake or artificial cake form)					
2. Level					
3. Frosting or Fondant: Applied evenly and neatly					
4. Design: Suitable for size and shape of cake					
5. Good balance of tiers with supports. Separator plates and pillars are optional.					
6. Arrangement in good taste.					
7. Colors compatible/go well together/ used effectively in design					
8. Shows good execution: Even pressure, well-formed, etc.					
Base Border required					
Optional Side trim: Spaced evenly Writing: Shows good execution. Even pressure, well-formed, etc. Flowers: shows good execution (correct number of petals, well-formed) Use of ornamental and special effect items					