

Cake Decorating Contest

Judging Sheet

Units 7-8-9



Name _____ Age _____ Jr. _____ Int. _____ Sr. _____

County _____ Class _____ Placing _____

Criteria	E	G	F	N/I	Comments
Real or cake form Uniform shape and thickness (two-layered 8", 9" or 10") Units 7-9					
Level Placed on a firm attractive base/appropriate shape for cake					
Frosting Applied evenly and neatly Fondant evenly and smoothly applied to cake					
Design (inedible stamens may be used) Suitable for size and shape of cake					
Arrangement in good taste					
Flower made on flat flower nail –Unit 7					
Flat surface flower –Unit 7					
Flower made on lily flower nail –Unit 9 Shows good execution (correct number of petals, well-formed)					
Used effectively I floral arrangements					
Colors compatible/go well together					
Decorations –Unit 8 Show good execution No cracks or flaws Fondant and gum paste may be used for decorations in Unit 8					
Side trim –spaced evenly –Required in Unit 7					
String work: side trims spaced evenly—required in Unit 9 Note: Writing is not string work					
String work is optional for Unit 8 Writing is optional for Unit 8					
Optional: Flowers on wire stem					
Optional: Icing bows –Shows good execution					
Bottom Base Borders are required					
All Units: Work was completed within time allowed					
Contestant has all necessary materials and equipment					
Area was clean and picked up					

E= Excellent G=Good F=Fair N/I= Needs Improvement Judge's Notes: Every area requires a comment