Cake Decorating Contest Judging Sheet



Units 10—Seniors Only

Name	Age	Jr	Int Sr.	
County	Class		Placing	

Criteria	E	G	F	N/I	Comments
Real Cake or artificial cake form for three or more tiers of					
graduated sizes, using supports					
Uniform shape and thickness					
Level					
Good Balance with separator plates and supports (pillars					
optional)					
Frosting Applied evenly and neatly					
Applied everily and fleatly					
Design					
Suitable for size and shape of cake					
Arrangement in good taste					
Flowers:					
Shows good execution (correct number of petals, well-formed)					
(Artificial stamens for flowers, leaves, wire steams, floral tape,					
special occasion ornaments and tulle and filler flowers may be used)					
Used effectively in design					
Colors compatible/go well together					
Side trim spaced evenly (optional)					
Writing: shows good execution, even pressure, well-formed					
Optional: Use of ornamental and special effect items					
Bottom Base Border is required					
Optional: Flowers on wire stem					
Optional: Icing bows –Shows good execution					
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

Revised 2019