



4-H Cake Decorating Unit 1- Edible 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 single layer real cake 8" or 9" or 10" inch round or square or 9"x13" in rectangle cake using no decorating tips. NO Fondant may be used for decorations or base icing on the cake. Edible materials such as candies, pretzels, and coconut should be used to create a design. Base Border 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.)						
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						
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 1 Edible N/I=Needs Improvement -must have comments						
Cake (baked by exhibitor)						
Uniform in shape and thickness						
Level						
Placed on firm, attractive base						
Frosting						
1. Applied evenly and neatly (portion of smooth base frosting must be visible for judging) One-fourth of the top of cake visible for smooth base						
2. Provides good base for decorations						
Design (no tips used) Suitable for cake (Colors go well)						
Design: Size in portion to cake						
Arrangement in good taste—everything is edible						
Spacing appropriate and/or even (appropriate combinations of materials)						
Base Border is required and evenly spaced.						
Everything is edible/Appropriate combinations of materials						

E= Excellent G=Good F=Fair N/I= Needs Improvement

Revised 2021