



4-H Cake Decorating Unit 2- Single Layered Cake 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 layered real cake (8" or 9" or 10" round or square) using a leaf tip, star tip and writing tip only to decorate. One fourth of the top of the cake should be visible to show smooth base. (No fondant or royal icing may be used as icing or decorations on the cake.) Only required tip work can be used in Unit 2. No non-edible material can be used in Units 1-6. Do not use flowers made on a flower nail or materials other than frosting in decorations. No cake forms can be used. Bottom base border is required.

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 2 N/I=Needs Improvement -must have comments					
Real 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 -top of cake visible for smooth base					
2. Provides good base for decorations					
Designs (no material other than icing): Suitable for cake; Arrangements in good taste					
Design: Size in portion to cake					
Appropriate use of tips for design					
Tip work uniform in size and evenly executed					
Skill in use of Leaf Tip					
Skill in use of Star Tip					
Skill in use of Round Tip					
Base Border is required(s) are spaced evenly and well executed (even pressure, uniform, etc.)					

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

Revised 2021