



4-H Cake Decorating

Unit 3-Two- 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 two-layered real cake (8" or 9" or 10" round or square) using three to five different types of tips in decorating. You must use the writing, star, and leaf tips, but may also use other tips, if you choose. You will also use a side border. Spatula and brush striping and figure piping are optional. Do not use flowers made on a flower nail or materials other than frosting. 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. No cake forms can be used. Only required tip work can be used in Unit 3. No non-edible material can be used in units 1-6.

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 3 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 | | | | | |
| Border(s) are spaced evenly and well executed (even pressure, uniforms, etc.) Base Border Required | | | | | |
| Use of tips (no flowers on nails) | | | | | |
| Used 3-5 types of tips | | | | | |
| Skill in use of Leaf Tip | | | | | |
| Skill in use of Star Tip | | | | | |
| Skill in use of Round Tip | | | | | |
| Other tips used | | | | | |
| Other tips used | | | | | |
| Side Border -required | | | | | |
| Figure piping (Optional) | | | | | |
| Spatula and Brushing Striping (Optional) | | | | | |