



4-H Cake Decorating Unit 6 -- Cut-Up Cakes 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 cut-up cake using three different types of decorating tips (not different sizes of the same tip)—edible materials may be used; non-edible materials cannot be used). Non-edible internal supports are allowed but must not show. Fondant or royal icing can be used only for decorations. Patterns or diagrams for all required cakes must be included in e-Record. 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					
Pattern(s) used for the exhibited cake					
Techniques used					
Edible Materials					
Cost to buy similar cake					
Problems					
Criteria	E	G	F	N/I	Comments
Judging Element 3: 4-H Cut-Up Cake Exhibit Unit 6 Cut-Up Cakes N/I=Needs Improvement -must have comments					
Real Cake (baked by exhibitor)					
Level/placed on firm, attractive base/appropriate shape for cake					
Frosting Applied evenly and neatly					
Designs (all items must be edible) Cut pieces attached well					
All areas covered with icing or edible materials					
Design—Well-balanced and pleasing					
Colors compatible/go well together					
Use of Tips –at least 3 different types of tips					
1. Tip used					
2. Tip used					
3. Tip used					
Base Border Required					

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

Revised 2021