



4-H Cake Decorating Unit 7-- Flat Surface and Nail Flowers 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 two-layered 8" or 9" or 10" cake or cake form using a minimum of: one flat surface flower, one flower made on a flower nail and one side trim learned in this unit. No fondant. At least 2 of the 4 cakes must be real cakes. 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						
Cake or Cake Form At least 2 of the 4 cakes must be real						
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 Flower Cake Exhibit Unit 7 N/I=Needs Improvement -must have comments						
Cake or artificial cake form Uniform shape and thickness (two-layered 8" or 9" or 10")						
Level/placed on firm, attractive base/appropriate shape for cake						
Frosting Applied evenly and neatly						
Designs (the only inedible allowed is stamens) Suitable for size and shape of cake						
Arrangements in good taste						
Flower(s) made on flat flower nail						
Flat surface flower						
Colors compatible/go well together						
Side trim required-spaced evenly						
Base Border is Required						
Shows good execution Even pressure, well-formed, etc.						
Texturing is optional						

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

Revised 2021