



# 4-H Cake Decorating Unit 8 Fondant 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 cake or cake form 8" or 9" or 10" round or square covered in fondant and decorated using fondant and gum paste decorations. 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	
<b>E-Record</b>							
Record Cover							
<b>4-H Projects taking this year</b>							
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							
<b>Cake Decorating Information</b>							
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
<b>Judging Element 3: 4-H Fondant Cake Exhibit Unit 8 N/I=Needs Improvement -must have comments</b>							
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							
Fondant							
Applied evenly and neatly							
Designs (the only inedible allowed are stamens and flowers on a wire)							
Suitable for size and shape of cake							
Arrangements in good taste							
Decorations							
Show good execution							
Colors compatible/go well together							
Fondant decorations attached appropriately							
Base Border Required.							
Optional: Flowers on wire stems							
Writing work optional: Well executed							

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

Revised 2021