



4-H Cake Decorating Unit 5--Character Cupcakes 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. Character cupcakes are multiple individually decorated cupcakes that come together to create the character (if a cupcake is removed the design or character will be ruined). Another way to describe character cupcakes is any design that cannot be displayed in a cupcake pan as individual cupcakes. Design should be one dimension-No Stacking. Be sure to check the requirements for each cupcake class.

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 (Cupcakes)					
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 Cupcake Exhibit Unit 5 Character Cupcakes N/I=Needs Improvement -must have comments					
Real Cupcakes (baked by exhibitor)					
Uniform in shape and thickness by size of cupcake used in the design of character					
Frosting -must cover the cupcake and provide base for decorations. ¼ frosting must be visible on at least one cupcake. Smooth and Uniform					
Decorations Edible materials can only be used No non-edible materials can be used Fondant and royal icing can be used for decorations. Spatula painting & brush striping are optional. Design in proportion					
Cupcakes sizes appropriate for design					
Arrangement in good taste					
Tips Used					
Tips Used					
Materials Used					

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

Revised 2021