



4-H Cake Decorating

Unit 5—Cookie Construction

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. Cookie structure that is no more than 11 inches wide and a maximum height of 20 inches. Cookies are decorated using frosting and edible materials. The structure should be placed on 14x14 inch disposable base and labeled with Exhibitor's name and county. The structure may be placed in a "glass" case for display. Structure is decorated using frosting and edible materials. Fondant may be used for decorations. Be sure to check the requirements for each cookie 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 (Cookies)				
Size or Shape				
Techniques used				
Edible Materials				
Cost to buy similar cake				
Problems				

Criteria	E	G	F	N/I	Comments
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Judging Element 3: 4-H Cookie Exhibit Unit 5 Cookie Construction N/I=Needs Improvement -must have comments

Real Cookies (baked by exhibitor)					
Uniform in shape and thickness by size of cookies used in the design of structure					
Frosting -must cover the cookies and provide base for decorations. ¼ frosting must be visible on at least one cookie. 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					
Cookie 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