



4-H Cake Decorating Unit 5 Stacked Cookies 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. Stacked Cookies are cookies that create one design where cookies are stacked on top of each other and decorated. A minimum of 6 inches in height and maximum of 12 inches in height for stacked cookies. Display is not to exceed 12"x12". Cookies are decorated using icing and edible materials. Fondant may be used only for decorations. Be sure to check the requirements for each of the cookie classes.

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
Judging Element 3: 4-H Cookie Exhibit 5 Stacked Cookies N/I=Needs Improvement -must have comments					
Real Cookies (baked by exhibitor)					
Uniform in shape and thickness by size of cookie used in the design					
Frosting -must cover the cookie and provide base for decorations. ¼ frosting must be visible on at least one cookie. Smooth and Uniform					
Provides a good base for decorations					
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 and brush striping are optional Design in proportion					
Stacked cookies are secure and stable Non-visible supports can be used to hold stacked cookies					
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