



4-H Cake Decorating Unit 5 Stacked 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. Stacked Cupcakes are cupcakes that create one design where cupcakes are stacked on top of each other and decorated. Be sure to check the requirements for each of the cupcake 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 (Cupcakes)			
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 Cupcake Exhibit 5 Stacked 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					
Frosting -must cover the cupcake and provide base for decorations. ¼ frosting must be visible on at least one cupcake. 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 cupcakes are secure and stable Non-visible supports can be used to hold stacked cupcakes					
Cupcake 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