



4-H Cake Decorating Unit 5 Themed 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. Cookies of a similar theme (themed cookies means that there is a central theme between all the cookies—for example: animal theme, flower theme, Disney theme, etc.) Base frosting – poured icing, buttercream, royal icing, run-in sugar – must cover the cookie and provide a base for decorations. 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 Unit 5 Themed Cookies N/I=Needs Improvement -must have comments						
Real cookies (baked by exhibitor) A minimum of 3 and a maximum of 6 regular size cookies (3 inches)						
Uniform in shape and thickness by size of cookies used in design						
Frosting -must cover the cookie 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 can be used for decorations. Spatula painting or brush striping are optional						
Theme –all cookies demonstrate a central idea Suitable design for cookie						
Size in proportion to cookies						
Arrangement in good taste						
Tips Used						
Tips Used						
Materials Used						

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

Revised 2021