4-H Cake Decorating Unit 5 -Themed Cookies Judging Sheet

COLORADO STATE UNIVERSITY EXTENSION

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. 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

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