



Cake Decorating Unit 5 – Themed 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. Cupcakes of a similar theme (themed cupcakes means that there is a central theme between all the cupcakes—for example: animal theme, flower theme, Disney theme, etc.) Be sure to check the requirements for each of the cupcake classes. For the 3 practice cupcakes, they can be any of the cupcake unit options (stacked, themed or character).

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			
Project Goals			
What 4-H projects are you 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			
Demonstrations/Presentations/Speeches			
Project Expense and Return on Investment			
Goal Evaluation			
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
Judging Element 3: 4-H Cupcake Exhibit Unit 5 Themed Cupcakes N / I = Needs Improvement – must have comments					
Real cupcakes (baked by exhibitor), a minimum of 3 and a maximum of 6 regular size cupcakes in liners					
Uniform in shape and thickness by size of cupcake used in design					
Frosting – must cover the cupcake and provide a uniform base for decorations					
Decorations: Only edible materials can be used, including Fondant and Royal Icing for decorations. Spatula painting & brush striping are optional.					
Theme – all cupcakes demonstrate a central idea, suitable design for cupcakes					
Size in proportion to cupcake					
Arrangement in good taste					
Tips used					
Tips used					
Materials used					