



# 4-H 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 them 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.

**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
<b>E-Record</b>			
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 (Cup Cakes)				
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 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 base for decorations. ¼ frosting must be visible on at least one cupcake. Smooth and Uniform					
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 or 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					

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

Revised 2021