

# Cake Decorating Contest Judging Sheet

Units 4 & 6

Name \_\_\_\_\_ Age \_\_\_\_\_ Jr. \_\_\_\_\_ Int. \_\_\_\_\_ Sr. \_\_\_\_\_

County \_\_\_\_\_ Class \_\_\_\_\_ Placing \_\_\_\_\_

Criteria	E	G	F	N/I	Comments
<b>Real Cake</b> (baked by exhibitor) Uniform shape and thickness					
<b>Level</b> <b>Units 4 &amp; 6 –placed on firm, attractive base/appropriate shape for cake</b>					
<b>Frosting—cake can be crumb coated before contest</b> Applied evenly and neatly Smooth and Uniform Provides a good base for decorations Proper consistency for work being done All areas are covered					
<b>Decorations</b> Uniform in size and evenly executed No non-edible materials can be used					
Show skills required for each unit					
<b>Design</b> Suitable shape for cake Unit 4—primarily decorated with the start tip or other tips appropriate to the design Unit 6---all items must be edible Arrangement in good taste Well balanced and pleasing					
Size in proportion to cupcake					
No crumbs showing through –Units 4 and 6					
Colors compatible/do not bleed Go well together					
Spacing is appropriate and/or even					
Bottom Base Border is required					
Techniques observed: Appropriate uses of tips for design in Unit 4 and Unit 6 at least 3 tips used.					
<b>Tips Used:</b>					
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<b>Tips Used:</b>					
<b>All Units:</b> Work was completed within time allowed					
Contestant has all necessary materials and equipment					
Area was clean and picked up					

E= Excellent G=Good F=Fair N/I= Needs Improvement Judge's Notes: Every area requires a comment