

# Cake Decorating Contest

## Judging Sheet

Units 1-2-3



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>Frosting</b> Cakes can be crumb-frosted before, but base frosting must be applied as part of the contest Applied evenly and neatly Smooth and Uniform Provides a good base for decorations One fourth on top of cake should be visible for smooth base					
<b>Decorations</b> Edible foods used in Unit 1 (no tips) Uniform in size and evenly executed No non-edible materials can be used (Units 1-3) Show skills required for unit					
<b>Design</b> Suitable shape for cake Units 2-3 (no materials other than icing) Arrangement in good taste Size in proportion to cake Colors compatible Go well together Spacing is appropriate and/or even					
Bottom Base Borders are required and spaced evenly (Units 1-3) Unit 2-3 –well executed (even pressure, uniform, etc.)					
Techniques observed: Appropriate uses of tips for design					
<b>Units 2-3:</b>					
Skill in use of leaf tip					
Skill in use of star tip					
Skill in use of writing tip					
<b>Unit 3:</b> Other tips used					
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Figure Piping (optional)					
Striping (optional)					
<b>All Units:</b> Work was completed within time allowed					
Contestant has all necessary materials and equipment					
Area was clean and picked up					