



4-H Cake Decorating

Unit 1 – Edible

Judging Sheet

Member Name: _____
 County: _____
 Jr. ____ Int. ____ Sr. ____ Yrs. in Project: _____

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 _____

Exhibit: Completed Cake Decorating e-Record. One decorated single layer real cake 8" or 9" or 10" inch round or square or 9"x13" in rectangle cake using only edible materials. No decorating tips allowed. NO fondant may be used for decorations or base icing on the cake. Edible materials such as candies, pretzels, and coconut should be used to create a design. Bottom base border is required. One fourth of the top of cake should be visible to show smooth base. No royal icing can be used as icing or decorations. Judges may use the back of the form for more comments.

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				
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 Cake Exhibit Unit 1 Edible					
					N/I = Needs Improvement - must have comments
Cake (baked by exhibitor)					
Uniform in shape and thickness					
Level					
Placed on firm base, appropriate size and shape of cake					
Frosting					
1. Applied evenly and neatly; One-fourth of the top of cake visible for smooth base					
2. Provides good base for decorations					
Design (no tips used); Suitable for cake (colors go well)					
Design: Size in proportion to cake					
Arrangement in good taste—everything is edible					
Spacing appropriate and/or even (appropriate combinations of materials)					
Base border is required and evenly spaced.					
Everything is edible/Appropriate combinations of materials					

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

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