



4-H Cake Decorating

Unit 2 – Single Layered Cake 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 layered real cake (8" or 9" or 10" round or square) using a leaf tip, star tip and writing tip only to decorate. One fourth of the top of the cake should be visible to show smooth base. (No fondant or royal icing may be used as icing or decorations on the cake. No candy, etc. for decorations.) Only required tip work can be used in Unit 2. No non-edible material can be used in Units 1-6. Do not use flowers made on a flower nail or materials other than frosting in decorations. No cake forms can be used. Bottom base border is required.

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 2					
Real cake (baked by exhibitor)					N/I=Needs Improvement - must have comments
Uniform in shape and thickness					
Level					
Placed on firm base, appropriate size and shape of cake					
Frosting					
Applied evenly and neatly. One-fourth top of cake visible for smooth base					
Provides good base for decorations					
Design					
No material other than icing; Suitable for cake; Arrangements in good taste					
Size in proportion to cake					
Appropriate use of tips for design					
Tip work uniform in size and evenly executed					
Skill in use of Leaf Tip					
Skill in use of Star Tip					
Skill in use of Round Tip					
Base border is required. Spaced evenly and well executed (even pressure, uniform, etc.)					