

4-H Cake Decorating

Unit 3 – Two-Layered

Cake 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. One decorated two-layered real cake (8" or 9" or 10" round or square) using three to five different types of tips in decorating. You must use the writing, star, and leaf tips, but may also use other tips, if you choose. You will also use a side border. Spatula and brush striping and figure piping are optional. Do not use flowers made on a flower nail or materials other than frosting. 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 cake forms can be used. Only required tip work can be used in Unit 3. No non-edible decorations can be used in units 1-6.

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 3					
N/I=Needs Improvement - must have comments					
Real cake (baked by exhibitor)					
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 used; Suitable for cake; Arrangements are in good taste					
Size in proportion to cake					
Base border is required. Spaced evenly and well executed (even pressure, uniform, etc.)					
Use of tips (no flowers on nails)					
Used 3-5 types of tips					
Skill in use of Leaf Tip					
Skill in use of Star Tip					
Skill in use of Writing Tip					
Other tips used					
Side Border - required					
Figure piping (Optional)					
Spatula and Brushing Striping (Optional)					

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

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