



# 4-H Cake Decorating

## Unit 3 – Two-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 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	
<b>E-Record</b>				
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				
<b>Cake Decorating Information</b>				
Occasion for use				
Real cake				
Size or shape				
Techniques used				
Edible materials				
Cost to buy similar cake				
Problems				
Criteria	E	G	F	N/I
<b>Judging Element 3: 4-H Cake Exhibit Unit 3</b>				
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				
<b>Frosting</b>				
Applied evenly and neatly. One-fourth top of cake visible for smooth base				
Provides good base for decorations				
<b>Design</b>				
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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