



4-H Cake Decorating

Unit 6 – Cut-Up Cakes

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 cut-up cake using three different types of decorating tips (not different sizes of the same tip)—edible materials may be used; non-edible materials cannot be used. Non-edible internal supports are allowed but must not show. Patterns or diagrams for all required cakes must be included in e-Record. 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 | | | | |
| Pattern(s) used for practice cakes | | | | |
| Techniques used | | | | |
| Edible Materials | | | | |
| Cost to buy similar cake | | | | |
| Problems | | | | |

| Criteria | E | G | F | N/I | Comments |
|---|---|---|---|-----|---|
| Judging Element 3: 4-H Cut-Up Cake Exhibit Unit 6 Cut-Up Cakes | | | | | N/I = Needs Improvement - must have comments |
| Real Cake (baked by exhibitor) | | | | | |
| Placed on firm base, appropriate size and shape of cake | | | | | |
| Frosting: Applied evenly and neatly | | | | | |
| Designs (all items must be edible) | | | | | |
| Cut pieces attached well | | | | | |
| All areas covered with icing or edible materials | | | | | |
| Design—Well-balanced and pleasing | | | | | |
| Colors compatible/go well together | | | | | |
| Use of Tips –at least 3 different types of tips | | | | | |
| 1. Tip used | | | | | |
| 2. Tip used | | | | | |
| 3. Tip used | | | | | |
| Base Border Required | | | | | |
| Pattern used for exhibit cake | | | | | |

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

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