



# 4-H Cake Decorating

## Unit 6 – Cut-Up Cakes

### 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 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		
<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					
Pattern(s) used for practice cakes					
Techniques used					
Edible Materials					
Cost to buy similar cake					
Problems					
<b>Criteria</b>	<b>E</b>	<b>G</b>	<b>F</b>	<b>N/I</b>	<b>Comments</b>
<b>Judging Element 3: 4-H Cut-Up Cake Exhibit Unit 6 Cut-Up Cakes</b> N/I = Needs Improvement - must have comments					
Real Cake (baked by exhibitor)					
Placed on firm base, appropriate size and shape of cake					
<b>Frosting:</b> 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					