

4-H Cake Decorating

Unit 7 – Flat Surface and Nail Flowers 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: _____
 Int. ____ Sr. ____ Yrs. in Project: _____

Exhibit: Completed Cake Decorating e-Record. One two-layered 8" or 9" or 10" cake or cake form using a minimum of: one flat surface flower, one flower made on a flower nail and one side trim learned in this unit. No fondant. At least 2 of the 4 cakes must be real cakes. 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					
Cake or cake form -- at least 2 of the 4 cakes must be real					
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 Flower Cake Exhibit Unit 7					
N/I = Needs Improvement - must have comments					
Cake or artificial cake form					
Uniform shape and thickness, level (two-layered 8" or 9" or 10")					
Placed on firm base, appropriate size and shape of cake					
Frosting: Applied evenly and neatly					
Designs (the only inedible allowed is stamens)					
Suitable for size and shape of cake					
Arrangements in good taste					
Flower(s) made on flat flower nail					
Flat surface flower					
Colors compatible/go well together					
Side trim required-spaced evenly					
Base Border is Required. Shows good execution, even pressure, well-formed, etc.					

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

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