



4-H Cake Decorating

Unit 10 –Tiered Cake

Judging Sheet-Senior Only

Member Name: _____
 County: _____
 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 cake or cake form of three or more tiers of graduated sizes, using supports, separator plates or pillars may be used, but are not required. A minimum of three cakes (or cake forms) plus your exhibit cake for a total of 4. Each should have three or more tiers of graduated sizes. 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 two of the cakes must be real cakes					
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 Tiered Cakes Exhibit Unit 10					N/I = Needs Improvement - must have comments
Construction					
Uniform shape and thickness (cake or artificial cake form)					
Level					
Frosting or Fondant: Applied evenly and neatly					
Design: Suitable for size and shape of cake					
Good balance of tiers with supports. Separator plates and pillars are optional.					
Arrangement in good taste					
Colors compatible/go well together/ used effectively in design					
Base Border required					
Optional					
Side trim: Spaced evenly					
Writing: Shows good execution. Even pressure, well-formed, etc.					
Flowers: shows good execution (correct number of petals, well-formed)					
Use of ornamental and special effect items					