

4-H Cake Decorating

Unit 4 – Character

Cake 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 cake pan (an entire cake which resembles the shape of a character or object made without cutting or stacking, other than a classic square, round, or oblong cake shape) 3-D cakes are acceptable primarily decorated with star tip and/or other tips appropriate to the design. No non-edible materials can be used in Units 1-6. Defined borders should be included if it finishes the overall aesthetic of the character. All tip work should be completed to the cake board. 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					
Techniques used					
Edible materials					
Cost to buy similar cake					
Problems					
Criteria	E	G	F	N/I	Comments
Judging Element 3: 4-H Cake Exhibit Unit 4					
N/I=Needs Improvement - must have comments					
Real cake (baked by exhibitor)					
Uniform in shape and thickness					
Placed on firm base, appropriate size and shape of cake. Board should be cut to shape of cake (foam core, cardboard, plywood, particle board, etc)					
Frosting					
Proper consistency for work being done					
All areas covered to base board					
Design					
Appropriate to cake shape					
Appropriate use of tips for design					
Decorations uniform in size and evenly executed					
Colors do not bleed					
Everything is edible/Appropriate combinations of materials					