



# 4-H Cake Decorating Unit 5 – Cookie Construction Judging Sheet

Member Name: \_\_\_\_\_

County: \_\_\_\_\_

Jr. \_\_\_\_ Int. \_\_\_\_ Sr. \_\_\_\_ Yrs. in Project: \_\_\_\_\_

American System Placing: (Check One)
<input type="checkbox"/> Champion
<input type="checkbox"/> Reserve Champion
<input type="checkbox"/> Placing 3-10
<input type="checkbox"/> Grand Champion
<input type="checkbox"/> Reserve Grand Champion

Danish System Award: (Check One)
(For County Use Only)
<input type="checkbox"/> Blue
<input type="checkbox"/> Red
<input type="checkbox"/> White

**Exhibit:** Completed Cake Decorating e-Record. Cookie structure that is no more than 11 inches wide, 11 inches long and a maximum height of 20 inches. Cookies are decorated using frosting and edible materials. The structure should be placed on a disposable base no larger than 14x14. The structure may be placed in a "glass" case for display. Structure is decorated using frosting and edible materials. Fondant may be used for decorations. Be sure to check the requirements for each cookie class.

**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			

## Cake Decorating Information

Occasion for use			
Real cake (cookies)			
Size or shape			
Techniques used			
Edible materials			
Cost to buy similar cake			
Problems			

Criteria	E	G	F	N/I	Comments
<b>Judging Element 3: 4-H Cookie Exhibit Unit 5 Cookie Construction</b>					
					N/I = Needs Improvement – must have comments
Real cookies (baked by exhibitor)					
Uniform in shape and thickness by size of cookies used in the design of structure					
<b>Frosting</b> – uniform in thickness of application					
<b>Decorations</b> Only edible materials can be used, including Fondant and Royal Icing for decorations. Design in proportion					
Cookie sizes appropriate for design					
Structure is sturdy and well built					
Tips used					
Materials used					

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

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