

4-H Cake Decorating

Unit 5 – Cookie Construction

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. 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		
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 (cookies)					
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 Cookie Exhibit Unit 5 Cookie Construction 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					
Frosting – uniform in thickness of application					
Decorations 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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