



# 4-H Cake Decorating

## Unit 5 – Stacked Cookies

### Judging Sheet

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

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

Jr. \_\_\_ Int. \_\_\_ 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. Stacked cookies are cookies that create one design where cookies are stacked on top of each other and decorated. Individual cookies must be visible. Display is a minimum of 6 inches in height and a maximum of 12 inches in height for stacked cookies. The display is not to exceed 12"x12". Cookies are decorated using icing and edible materials. Fondant may be used only for decorations. Be sure to check the requirements for each of the cookie classes.

**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			<b>Cake Decorating Information</b>	
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
<b>Judging Element 3: 4-H Cookie Exhibit 5 Stacked Cookies</b>				
N/I = Needs Improvement – must have comments				
Real cookies (baked by exhibitor)				
Uniform in shape and thickness by size of cookie used in the design				
<b>Frosting</b>				
Uniform in application				
Provides a good base for decorations				
<b>Decorations</b>				
Only edible materials can be used, including Fondant and Royal Icing for decorations. Spatula painting & brush striping are optional. Design in proportion.				
Stacked cookies are secure and stable. Non-visible supports can be used to hold stacked cookies				
Cookie sizes appropriate for design				
Arrangement in good taste				
Tips used				
Materials used				

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

Colorado State University Extension is an equal opportunity provider. Colorado State University Extension es un proveedor que ofrece igualdad de oportunidades. <https://col.st/0WMJA>

Revised 2024