

4-H Cake Decorating

Unit 5 – Stacked Cookies

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. 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
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 5 Stacked Cookies					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					
Frosting					
Uniform in application					
Provides a good base for decorations					
Decorations 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					