

# Cake Decorating

## Unit 5 – Stacked

### Cupcakes 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 cupcakes are cupcakes that create one design where cupcakes are stacked on top of each other and decorated. Be sure to check the requirements for each of the cupcake classes. For the 3 practice cupcakes, they can be any of the cupcake unit options (stacked, themed or character).

**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 (cupcakes)					
Size or shape					
Techniques used					
Edible materials					
Cost to buy similar cake					
Problems					
<b>Criteria</b>	<b>E</b>	<b>G</b>	<b>F</b>	<b>N/I</b>	<b>Comments</b>
<b>Judging Element 3: 4-H Cupcake Exhibit 5 Stacked Cupcakes</b> N/I = Needs Improvement – must have comments					
Real cupcakes (baked by exhibitor)					
Uniform in shape and thickness by size of cupcake used in the design					
<b>Frosting:</b> Must cover the cupcakes and provide a uniform 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 cupcakes are secure and stable. Non-visible supports can be used to hold stacked cupcakes.					
Cupcake sizes appropriate for design					
Arrangement in good taste					
Tips used					
Tips used					
Materials used					

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

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