

4-H Cake Decorating

Unit 5 – Themed

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. Cookies of a similar theme (themed cookies means that there is a central theme between all the cookies—for example: animal theme, flower theme, Disney theme, etc.) Base frosting – poured icing, buttercream, royal icing, run-in sugar – must cover the cookie and provide a base for decorations. 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 Unit 5 Themed Cookies N / I = Needs Improvement – must have comments					
Real cookies (baked by exhibitor), a minimum of 3 and a maximum of 6 regular size cookies (3 inches)					
Uniform in shape and thickness by size of cookies used in design					
Frosting – Must cover the cookie and provide a uniform base for decorations.					
Decorations Only edible materials can be used, including Fondant and Royal Icing for decorations. Spatula painting & brush striping are optional.					
Theme – all cookies demonstrate a central idea Suitable design for cookie					
Size in proportion to cookies					
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/OWMJA>

Revised 2024