



4-H Cake Decorating

Unit 5 – Themed

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. 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					
Criteria	E	G	F	N/I	Comments
Judging Element 3: 4-H Cookie Exhibit Unit 5 Themed Cookies					
Real cookies (baked by exhibitor), a minimum of 3 and a maximum of 6 regular size cookies (3 inches)					N/I = Needs Improvement – must have comments
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					