



COLORADO STATE UNIVERSITY
EXTENSION

Cake Decorating Contest Judging Sheet

Units 1-2-3

Name _____ Age _____ Jr. _____ Int. _____ Sr. _____

County _____ Class _____ Placing _____

Criteria	E	G	F	N/I	Comments
Real Cake (baked by exhibitor)					
Uniform shape and thickness					
Level					
Frosting					
Cakes can be crumb-frosted before, but base frosting must be applied as part of the contest					
Applied evenly and neatly					
Smooth and uniform					
Provides a good base for decorations					
One fourth on top of cake should be visible for smooth base					
Decorations					
Edible foods used in Unit 1 (no tips)					
Uniform in size and evenly executed					
No non-edible materials can be used (Units 1-3)					
Show skills required for unit					
Design					
Suitable shape for cake					
Units 2-3 (no materials other than icing)					
Arrangement in good taste					
Size in proportion to cake					
Colors compatible					
Go well together					
Spacing is appropriate and/or even					
Bottom Base Borders are required and spaced evenly (Units 1-3)					
Unit 2-3 –well executed (even pressure, uniform, etc.)					
Techniques observed:					
Appropriate uses of tips for design					
Units 2-3:					
Skill in use of leaf tip					
Skill in use of star tip					
Skill in use of writing tip					
Unit 3:					
Other tips used					
Unit 3:					
Other tips used					
Unit 3:					
Other tips used					
Figure Piping (optional)					
Striping (optional)					
All Units:					
Work was completed within time allowed					
Contestant has all necessary materials and equipment					
Area was clean and picked up					

E=Excellent G=Good F=Fair N/I=Needs Improvement Judge's Notes: Every area requires a comment.

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