



Cake Decorating Contest Judging Sheet

Units 4 & 6

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 Units 4 & 6 – placed on firm, attractive base/appropriate shape for cake					
Frosting—cake can be crumb coated before contest Applied evenly and neatly Smooth and uniform Provides a good base for decorations Proper consistency for work being done All areas are covered					
Decorations Uniform in size and evenly executed No non-edible materials can be used					
Show skills required for each unit					
Design Suitable shape for cake Unit 4—primarily decorated with the start tip or other tips appropriate to the design Unit 6—all items must be edible Arrangement in good taste Well balanced and pleasing					
Size in proportion to cupcake					
No crumbs showing through –Units 4 and 6					
Colors compatible/do not bleed Go well together					
Spacing is appropriate and/or even					
Bottom Base Border is required					
Techniques observed: Appropriate uses of tips for design in Unit 4 and Unit 6, at least 3 tips used					
Tips Used:					
Tips Used:					
Tips Used:					
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.

Revised 2018