

# Colorado 4-H Cake Decorating Unit 1 Judging Sheet

Member Name: \_\_\_\_\_

County: \_\_\_\_\_

Jr. \_\_\_\_\_ Int. \_\_\_\_\_ Sr. \_\_\_\_\_ Year in Project \_\_\_\_\_

American System Placing: (Check One)	
Champion	_____
Reserve Champion	_____
Placing 3-10	_____
Grand Champion	_____
Reserve Grand Champion	_____
Danish System Placing: (Check One)	
(For County Use Only)	
Blue	_____
Red	_____
White	_____

Exhibit: Completed e-Record. One decorated single layer 8- or 9-inch square or round 9"x13" cake using no decorating tips. Edible materials such as candies, pretzels, and coconut should be used to create a design. Judges may use the back of the form for more comments.

## Judging Element 1: 4-H E-Record E=Excellent, G=Good, F=Fair and N/I=Needs Improvement---must have comments

Item	E	G	F	N/I	Comments
<b>Record Cover: Complete or Not Complete: Yes <input type="checkbox"/>, No <input type="checkbox"/></b>					
Project Goals (Juniors at least 1 goal, Intermediates at least 2 goals and Seniors at least 3 goals)					
Project Info. & Activity Log (Looking for project information---meetings, tours, practices, etc., and time spent on project)					
Demonstration (At least one demonstration---does not have to be in project area)					
Community Service (At least one community service---does not have to be in project area)					
Expense Record (Looking for the cost of practicing and making the project)					
How Did You Do? (Looking for the explanation of how the person rated themselves)					
Project Photos (Pictures should show the progress of the project with captions)					
Project Story (Should be related to project)					
<b>Specific Project Information</b>					
Occasion for use					
Size or shape					
Cake or cake form					
Techniques used					
Tube used and where					
Edible materials					
Cost to buy similar cake					
Problems					

## Judging Element 2: 4-H Cake Exhibit N/I=Needs Improvement---must have comments

Item	E	G	F	N/I	Comments
<b>Cake Exhibit ---Meets Guidelines: Yes <input type="checkbox"/>, No <input type="checkbox"/></b>					
Cake (baked by exhibitor) Uniform in shape and thickness					
Level					
Placed on firm, attractive base					
<b>Frosting</b>					
1. Applied evenly and neatly (portion of smooth base frosting must be visible for judging)					
2. Provides good base for decorations					
Designs (no tips used) Suitable for cake (Colors go well)					
Size in proportion to cake					
Arrangement in good taste- Everything is edible					
Spacing appropriate and/or even (appropriate combinations of materials)					
Borders are spaced evenly					