

Colorado 4-H Cake Decorating Unit 3 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 two-layer cake using three to five different types of tips (writing, star and leaf tips must be used) in decorating—no flowers made on flower nail or materials other than icing. 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
Record Cover: Complete or Not Complete: Yes <input type="checkbox"/>, No <input type="checkbox"/>					
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)					
Specific Project Information					
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
Cake Exhibit ----Meets Guidelines: Yes <input type="checkbox"/>, No <input type="checkbox"/>					
Cake or artificial cake form Uniform shape and thickness					
Level					
Frosting					
Smooth and Uniform					
Provides good base for decorations					
Designs (no material other than icing) Suitable shape for cake Size in proportion to cake					
Arrangement in good taste					
Border are spaced evenly and well executed (even pressure, uniform, etc.)					
Colors compatible/go well together					
Use of tubes (no flowers on nails) Used 3-5 types of tubes					
Skill in use of leaf and star					
Skill in use of writing and other tips					