

Colorado 4-H Cake Decorating Unit 5 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 8", 9", or 10" cake form or cake, using a minimum of: one flat surface flower, one flower made on a flat flower nail, one border and one side trim learned in this unit. Judges may use 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 (two-layer, 8", 9" or 10")					
Level/placed on firm, attractive base/appropriate shape for cake					
Frosting Applied evenly and neatly					
Designs (inedible stamens may be used) Suitable for size and shape of cake					
Arrangements in good taste					
Flowers made on flat flower nail					
Flat surface flower					
Colors compatible/Go well together					
Side trim space evenly					
Shows good execution Even pressure, well-formed, etc					
Optional: Icing bows Shows good execution					