

# Colorado 4-H Cake Decorating Unit 6 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 an example of string work and a flower made on a lily flower nail (figure piping should be reported in the record). 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 a lily nail Show good execution (correct number of petals, well-formed)					
Used effectively in floral arrangement					
Colors compatible/go well together					
String work: Borders or side trims spaced evenly					
Writing: shows good execution. Even pressure, well-formed.					
Optional: Figure piping: Shows good executions					
Optional: Flowers on wire stems					