

# Colorado 4-H Cake Decorating Unit 7 Judging Sheet

Danish System Placing: (Check One)  
(For County Use Only)

**Blue** \_\_\_\_\_  
**Red** \_\_\_\_\_  
**White** \_\_\_\_\_

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

American System Placing: (Check One)

**Champion** \_\_\_\_\_  
**Reserve Champion** \_\_\_\_\_  
**Placing 3-10** \_\_\_\_\_  
**Grand Champion** \_\_\_\_\_  
**Reserve Grand Champion** \_\_\_\_\_

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

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

Exhibit: Completed e-Record. One decorated cake or cake form of three or more tiers of graduated sizes, using supports and separator plates—pillars may be used, but are not required. 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
<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 or artificial cake form Uniform shape and thickness (two-layer, 8", 9" or 10")					
Level					
Good balance with separator plates and supports (pillars optional)					
Frosting: Applied evenly and neatly					
Design: Suitable for size and shape of cake					
Arrangement in good taste					
Flowers: Shows good execution (correct number of petals, well- formed)					
Colors compatible/go well together					
Used effectively in design					
Borders or side trims: Spaced evenly					
Shows good execution: Even pressure, well-formed, etc.					
Writing: shows good execution. Even pressure, well-formed, etc.					
Optional: Use of ornamental and special effect items					