CAKE DECORATING CONTEST JUDGING SHEET Units 1-2-3-4

Placing: ☐ Blue ☐ Red ☐White					Contestant Number
Check appropriate category: ☐ Champion ☐ Reserve Champion ☐ Grand Champion ☐ Reserve Grand Champion				Unit Number	
				 Jr IntSr	
	E	G	F	NI	Comments
Cake or cake form Uniform shape and thickness					
Level					
Frosting Applied evenly and neatly					
Decoration Edible foods used in Unit 1					
Show skills required for unit					
Design Suitable shape for cake					
Size in proportion to cake					
Colors compatible go well together					
Spacing is appropriate and/or even					
Techniques observed:					
Work was completed within time allowed					
Contestant had all necessary materials and equipment					
Area was clean and nicked up					

E = Excellent G = Good

F = Fair NI = Needs Improvement

JUDGE=S NOTE: NI Category requires a comment.

CakeDecoScoreSheet06:1-4.doc