

**DECORATED CAKES, CUPCAKES, COOKIES SCORECARD**

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts.

Note: Judges do not taste decorated items.

Exhibitor's Name (or No.) \_\_\_\_\_

Product Exhibited \_\_\_\_\_

Class/Lot \_\_\_\_\_ Ribbon \_\_\_\_\_

	Excellent	Good	Fair	No Placing
<b>A. General Appearance:</b>				
Pleasing to eye				
Neat and attractive; cake should be even and level				
Design parts relate to the whole				
Uniformity of theme				
Techniques fit theme				
Color choice and application				
Presentation— compatible size and color of cake board base				
<b>B. Workmanship:</b>				
Overall appearance— applicable to age and experience				
Design composition and balance				
Base frosting smooth, no crumbs showing				
Techniques— difficulty applicable to age and experience.				
Design work and precision (same design should be uniform in size and shape)				
Tip use/ material use —correct for design				
Frosting consistency: soft, easy flow for writing; Medium most used; Stiff for decortions such as roses				
<b>C. Originality:</b>				
Original idea or creative adaptation of a familliar design.				
Exhibitor should include a 3x5" card which includes theme, age of exhibitor, and number of years doing cake decorating.				

**D. Comments:** \_\_\_\_\_  
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