



Cake Decorating Competition

Scoring Sheet

Name: _____

School: _____

Category: _____

Category	Beginning	Developing	Accomplished	Exemplary	Comments
Sanitation	Unsafe food handling and personal hygiene practices. Work area is messy. 0-3	Shows a basic understanding of safe food handling and personal hygiene. 4-7	Shows good understanding of proper sanitation and hygiene. Work area is not clean. 8-11	Work area is kept clean and organized. Shows excellent understanding of proper sanitation and hygiene practices including: hair is covered, gloves and apron are worn. (Gloves are not required for fondant category.) 12-15	
Creativity	Cake idea needs more thought. Idea is copied exactly. 0-1	Idea is copied with few changes. Lacks originality. 2-4	Builds on an idea seen in books or online. 5-7	Clever adaptation of an idea. Attracts audience attention. 8-10	
Decorations	Decorations are not edible. Inappropriate sizes for cake (too big, too small). Unpleasing color scheme. 0-1	Inappropriate sizes for cake (too big, too small). Colors not bright and appealing. Some decorations are not edible. 2-4	Only edible decoration are used. Appropriate size for cake. Color scheme is mildly pleasing but somewhat inconsistent. 5-7	Only edible decorations are used. Decorations are appropriate size for cake. Color scheme is pleasing. Colors well blended and consistent throughout cake. Category 3- use of edible decorations or icing is minimal and is only used to enhance cake's appearance. 8-10	
Icing/Fondant, Border	Frosting is uneven. Signs of crumbs. Color streaks in some areas. Border is missing from cake. 0-3	Color is inconsistent. Some crumbs show. Fondant is poorly trimmed. 4-7	Icing is fairly consistent and smooth. Few crumbs show. Cake has a border. Fondant is properly trimmed. 8-11	Icing is spread evenly, finish is smooth, no crumbs, dye is properly mixed. Border is included for Category 1 & 3. Fondant is trimmed to size of cake board. 12-15	
Technique	Designs could be more challenging. Work is messy. Only one tip is used. 0-6	Difficulty of design is easy to moderate. Only one tip is used. 7-13	Difficulty level is moderate. Tools are used properly. Work is neat. At least two tips are used- Category 1 only. 14-19	Difficulty level is high. Decorating tools are used properly. Work is neat and precise. Use of at least two decorating tips- Category 1 only. 20-25	
Overall Appearance and Presentation	Uneven cake shapes. A bit careless in the craftsmanship. 0-6	Cake lacks a professional quality. Inability to answer judge's questions. Color scheme is unappealing. 7-13	Cake has a professional look. Some difficulty answering judge's questions. 14-19	Professional look, board is clean and appropriate size for cake. Good use of color. Cake is appropriate size and shape for the design. Decorations well balanced and shaped. Student is dressed professionally and is able to answers judge's questions. 20-25	

Total Points Earned _____