

# ILLINOIS 4-H CAKE IT TIL YOU MAKE IT – CAKE DECORATING COMPETITION

Contestant Name: \_\_\_\_\_ County: \_\_\_\_\_

Category	Total Value	Comments	Actual Score
<b>Creativity and Originality</b> <ul style="list-style-type: none"> <li>Design shows strong originality and personal expression</li> <li>Use of color, shapes, and elements enhances visual interest</li> <li>Creative interpretation of the theme</li> </ul>	15		
<b>Neatness and Cleanliness</b> <ul style="list-style-type: none"> <li>Smooth icing and clean edges</li> <li>Minimal smudging, fingerprints, or unintended marks</li> <li>Workstation was cleaned prior to judging</li> </ul>	15		
<b>Technique &amp; Skill</b> <ul style="list-style-type: none"> <li>Techniques are well executed (e.g., borders, piping, fondant, texture)</li> <li>Skill level is appropriate or exceeds expectations for the division</li> <li>Demonstrates control, consistency, and craftsmanship</li> <li>Required techniques met:                             <ul style="list-style-type: none"> <li>Beginner: Minimum 4 techniques</li> <li>Intermediate/Advanced: Minimum 5 techniques</li> </ul> </li> </ul>	25		
<b>Use of Theme</b> <ul style="list-style-type: none"> <li>Theme is immediately recognizable</li> <li>Design elements strongly support the theme</li> <li>Creative interpretation remains on-theme</li> </ul>	15		
<b>Overall Presentation</b> <ul style="list-style-type: none"> <li>Cake is visually appealing and well-balanced</li> <li>Elements are thoroughly arranged</li> <li>Strong first impression and finished appearance</li> </ul>	30		
	<b>100</b>	<b>Total Score</b>	

Comments: