



# Cake Decorating Competition Scorecard

Competitor #:	Junior / Senior (circle one)
Competitor Name (to be entered later):	
Club/County:	
<b>PERSONAL HYGIENE / SANITATION</b>	
Clothing and general appearance neat and clean Demonstration of overall safe food handling and proper practices for hygiene i.e. hair tied back and/or covered, clean hands, handling of icing or tips with fingers etc. Works neatly and efficiently, uses workspace well, is considerate of other competitors, works within the time limit Quick through clean-up	_____/25
<b>GENERAL APPEARANCE OF CAKE</b>	
Overall design interesting and pleasing Good use of colour Suitable for chosen occasion Clean cut, not cluttered or overdone	_____/35
<b>WORKMANSHIP / DECORATING TECHNIQUE</b>	
Neat, skillful, follows proper cake decorating technique Correct use of all required tips for level Smooth base coat with no trace of crumbs Proper addition of colour and icing mixed well without streaks Suitable degree of difficulty for age and project level	_____/40
<b>TOTAL SCORE</b>	_____/100

Judges Comments:

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Judges Initials: \_\_\_\_\_

Date: \_\_\_\_\_