

CULINARY - CUPCAKES

Division: Junior High Senior High

Student Name _____

School Name _____

City & State _____

Cupcake Type/Flavor _____

FACTORS EVALUATED	EXCELLENT	GOOD	FAIR	NEEDS IMPROVEMENT		
Taste & Smell: a. fresh & appropriate for type b. Frosting & cake flavor c. Flavors complement d. Pleasing blend of ingredients e. Rancid fat, soda, or off-flavor f. Originality	5	4	3	2	1	0
Texture: a. Creamy, smooth frosting b. Moist cupcake c. Overcooked or undercooked	5	4	3	2	1	0
Overall Appearance: a. Appealing b. Ingredients visible c. Uniformity in size, shape d. Uniform frosting	5	4	3	2	1	0
Presentation: a. Attractive plating b. At least 6 cupcakes c. Design & Creativity	5	4	3	2	1	0
Precision & Creativity: a. Detail & neatness b. Creative decorations c. Home-made decorations d. Harmony of colors	5	4	3	2	1	0

Deductions:

- | | | |
|--|-----|---------|
| <input type="checkbox"/> Item was late coming to the judging room | 1st | 21 – 25 |
| <input type="checkbox"/> Item was not accompanied by three judging sheets and/or Artist's Statements | 2nd | 16 – 20 |
| <input type="checkbox"/> Item was entered in the wrong category | 3rd | 11 – 15 |
| <input type="checkbox"/> Item was not on disposable plate | | |

Disqualifications:

- | | |
|---|--|
| <input type="checkbox"/> Item was not labeled completely | <input type="checkbox"/> Item was not original as signed |
| <input type="checkbox"/> Item was previously entered in competition | <input type="checkbox"/> No recipe included |

TOTAL POINTS: _____

JUDGE'S COMMENTS/SIGNATURE:
