

2023 Wisconsin's Cake Decorating Championship - Judge's Score Sheet

Categories:

- “Lil Monster” Smash Cakes – A little monster is celebrating a first birthday and it’s up to you to design a Lil Monster themed Smash Cake for the occasion! Smash cakes may be iced in any type of icing. Real cake must be used for this category. Decorations may be fondant, butter cream, gum paste, royal icing, isomalt, or chocolate. Cake should not be larger than 6” tall by 6” diameter” excluding decorations. [Click here to view a blank score sheet for this competition.](#)
- “Spooky Stories” 3D Shaped/Sculpted Cakes – Did you know that Appleton is a world renowned paper industry? The Fox River provided the needed power for the first mills in the area, which were flour and woolen mills that were later converted to paper production. The early giants of the paper industry, Kimberly-Clark, Appleton Papers, Wisconsin Tissue, now part of Georgia-Pacific, and Menasha Corporation, have earned this area it’s nickname, the Paper Valley. To tie in to the unique origin story of the location for this year’s Innovation Expo, the theme for the 3D Shaped/Sculpted Cake category is “Spooky Stories!” Cut-out, shaped, or sculpted cake, iced in any type of icing, fondant, or modeling chocolate. You must use real cake for this category. If there is any question about a portion of the cake being real, a judge may use a toothpick to check. Alternatively, competitors may provide up to 5 photos of the baking & assembly process. Photos may be brought along or emailed 72 hours in advance of the competition to jessica@wibakers.com. Up to 15% Rice Krispy or other edible ingredients are allowed. Only edible decorations and embellishments are allowed. Use of inedible decorations may result in a penalty score or disqualification. Finished decorated cake should not be larger than 24” x 24” x 24”. [Click here to view a blank score sheet for this competition.](#)

Cakes must not infringe the copyright, trademark, privacy, publicity or other intellectual property rights of any person or entity. Cakes that violate this requirement will be disqualified from the competition.

Entry # *

Category *

- Lil Monster Smash Cake
 Spooky Stories 3D Cake

Skill Level *

- Beginner/Student
 Advanced/Professional

Incorporation of Theme in Overall Design *

Maximum 15 Points

Overall General Appearance - Balanced and proportional, appropriate to theme, not over decorated. *

Maximum 15 Points

Cake Covering/Icing - Is the cake iced properly? Is the cake covered completely? *

Maximum 10 Points

Use of Colors - Do the colors enhance or distract from the overall design? Are the colors complementary? *

Maximum 10 Points

Decorations and/or Flowers - Are embellishments executed well? (All flowers, if any, must be handmade.) *

Maximum 10 Points

Difficulty of Technique - Are there a variety of techniques? What degree of difficulty? *

Maximum 10 Points

Assembly/Stability/Structure - Is the cake made from real cake? (Dummies are NOT permitted. Real cakes may be cut-out, shaped, or sculpted in any way and iced in any type of icing, fondant, or modeling chocolate. Up to 15% Rice Krispy or other edible ingredients are allowed.) *

Maximum 10 Points

Creativity/Originality *

Maximum 10 Points

Neatness and Attention to Detail *

Maximum 10 Points

Penalty *

Reason for Penalty

- Use of inedible decorations
- Entry did not meet size requirements
- More than 15% rice krispy used
- Sculpted dummy used instead of real cake
- Other (please explain in comments)

Comments:

Total Score

100

Submit