

Walnut Creek District 4-H Cupcake War Score Sheet

Team Names: _____

Criteria	Score	Comments
Bite-ability: What is the cake to frosting ratio? Does the ratio impede the ability to take a complete bite? Do we have to resort to using a fork? Size matters. Not too big, not too small. Is it too hard to get the paper off and when you do, does cake hold together?	10 Points	
Frosting: Flavor, Type, texture are all important. Does the frosting complement the cake? Is there enough for each bite? Too much?	10 points	
Cupcake Presentation: How pleasing is the cupcake to the eye? Are the icing colors appropriate for the flavor? Does the cupcake have flair and originality? Was there evidence of creativity?	20 points	
Safe Food Handling: Do team members have proper attire to limit cross contamination? Is bare-hand contact managed appropriately? Is work station neat at all times?	10 points	
Total Points	50 Points	