**Cake Decorating Unit Rubric**

Student:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cake Title:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Block: \_\_\_\_\_\_\_\_\_

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|  | **0** | **1-2** | **3-4** | **5** | **POINTS** |
| **Planning** | Plan not provided | Plan inadequate, hard to understand, not well-labeled, not followed | Plan complete, neat enough to follow. , but not followed completely | Plan complete, easy to read, followed completely |  |
| **Theme** | Does not follow event’s theme. | Some aspect of design can be interpreted to go with theme. | Theme easily identified. | Creative interpretation of theme. Clever and appealing. Unique |  |
| **Icing** | Areas of cake are not iced. | Uneven, visible crumbs, or not level.  | Spread evenly, but lacks some evenness and consistency. | Spread evenly, Smoothly finished. Is even and consistent |  |
| **Borders** | No border, or not mounted correctly. | Border not aligned and not uniform around cake. Gaps | Border is somewhat aligned and uniform. Few gaps. | Border is neat and aligned. Uniform all around the cake. No gaps. |  |
| **Writing** | No writing on cake | Writing is hard to read, , distracts for overall design | Writing is easy to read, but is not uniform. | Straight, crisp. Easy to read. Enhances design. |  |
| **Frosting Decorations** | No frosting decorations. | Inappropriate size, unpleasing color scheme. | Appropriate for theme, but too large or small for cake. Too many or not enough. Unpleasing color scheme. | Appropriate for size of cake. Skill mastery evident. Appropriate size and amount for size of cake. Colors enhance design |  |
| **Fondant &** **Gum Paste Decorations** | No fondant/gum paste decorations. | Inappropriate size, unpleasing color scheme, inappropriate/inconsistent thickness. | Appropriate for theme, but too large or small for cake. Too many or not enough. Unpleasing color scheme. May or may not be appropriate & consistent thickness.  | Appropriate for size of cake. Skill mastery evident. Appropriate size and amount for size of cake. Colors enhance design. Appropriate and consistent thickness. |  |
| **Level of difficulty** | Cake design and decorations are simplistic | Cake design/ decorations display a few skills | Cake design and decorations display at several skills | Cake display many skills |  |
| **Customer appeal** | Cake is not appealing. | Cake needs many improvements to be ready for customer | Cake needs just a few improvements to be ready for customer | Cake is appealing to customers |  |

Comments:

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| Total: /40 |