

SHORTENED CAKE SCORE CARD

Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	E	G	F	NP
I. Appearance				
Light for volume				
Even thickness				
Icing soft & creamy				
Even surface				
II. Texture				
Does not crumble when cut				
Even, fine grain, moist				
Tender-velvety crumb				
III. Flavor				
Delicate; pleasing				
No overwhelming flavor				
IV. Aroma				
Delicate				
Sweet				
Characteristic of type White				
Chocolate				
Spice				
Final Placing				

Judges Comments: _____

E = Excellent, G = Good, F = Fair, NP = No Placing

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