



ENTRY # \_\_\_\_\_

JUDGE # \_\_\_\_\_

## SoCal VegFest Vegan Cupcake Competition: JUDGING SHEET

### **1. Appearance / First Impression (20%)**

Appetizing & thoughtfully presented. Pleasant aroma, no overly strong odors. Decorations and/or garnishes should not overwhelm the cupcake.

1	2	3	4	5	6	7	8	9	10	(x2.0) =	<input type="text"/>
Poor		Below Average		Average		Above Average		Excellent			

### **2. Cupcake (40%)**

Good cupcake texture with even crumb (no excessive tunneling). Moist but not too dense. Not dry, not over-baked or under-baked. Pleasantly balanced flavor. Not bland or overly sweet.

1	2	3	4	5	6	7	8	9	10	(x4.0) =	<input type="text"/>
Poor		Below Average		Average		Above Average		Excellent			

### **3. Frosting (30%)**

Frosting should be smooth and creamy. Not too stiff, too soft, or too sticky. Frosting should not be grainy or oily. Pleasantly balanced flavor. Not bland or overly sweet.

1	2	3	4	5	6	7	8	9	10	(x3.0) =	<input type="text"/>
Poor		Below Average		Average		Above Average		Excellent			

### **4. Overall Appeal & Creativity (10%)**

Overall appeal. Creativity with themes, flavors, decorations, and garnishes. Frosting compliments cupcake, not competes with it. Classic flavors (such as vanilla or chocolate) may score high if well-executed.

1	2	3	4	5	6	7	8	9	10	(x1.0) =	<input type="text"/>
Poor		Below Average		Average		Above Average		Excellent			

**TOTAL SCORE (max score 100)**