

Cake Decorating Lab Rubric

Decorating Practice:

1. Stars uniform, proper size, shape, etc.	5	_____
2. Curvy line has correct pressure and curve	5	_____
3. Shells are correct shape, height, spacing, uniform	5	_____
4. Rosettes are circular and flower like	5	_____
TOTAL:	20	_____

Comments: _____

Cake Decorating:

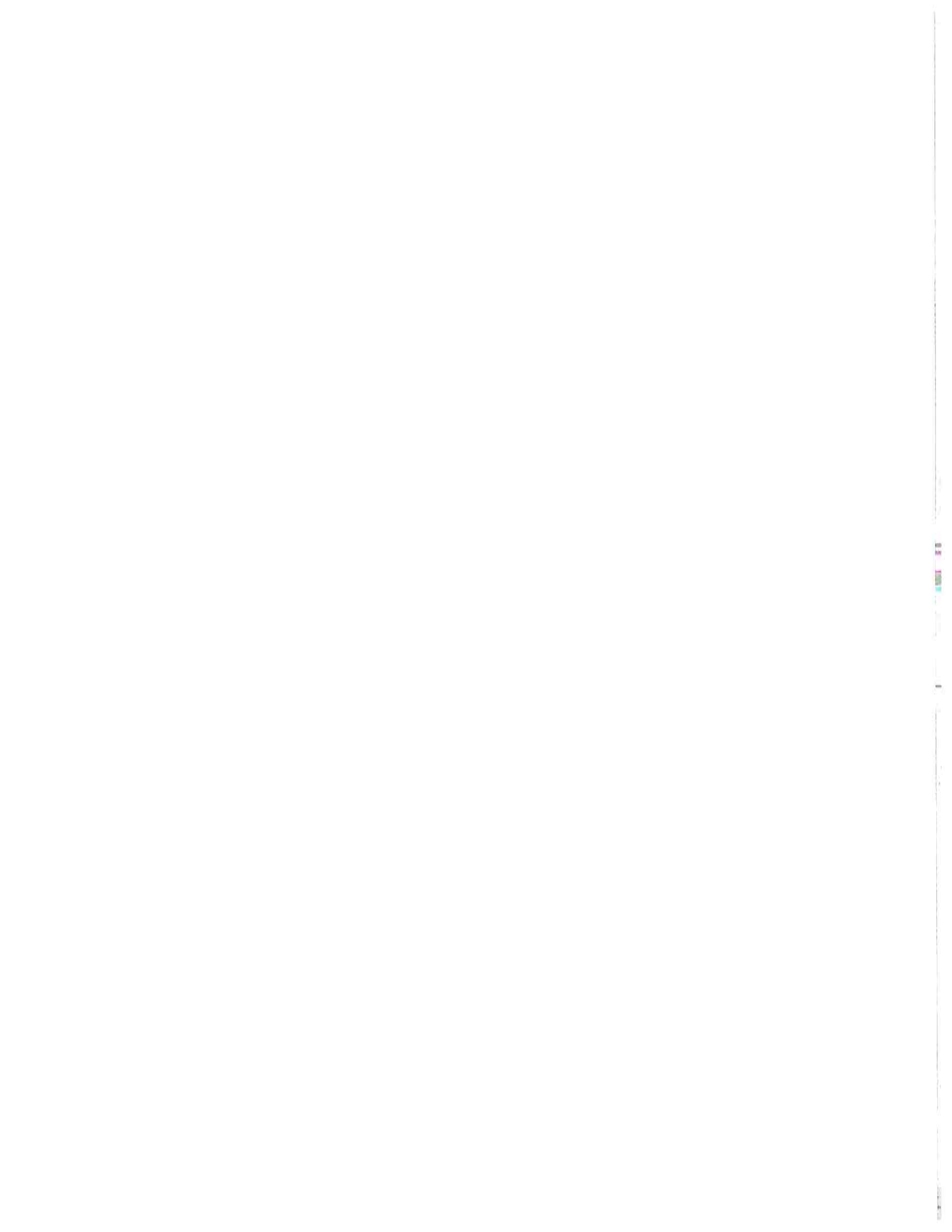
1. Cake top is smooth, even coverage	15	_____
2. Cake sides are smooth, even coverage	15	_____
3. Top Border is uniform; location; correct form	15	_____
4. Bottom border is uniform; location; correct form	15	_____
5. Writing/design is centered; legible; flows; spacing, etc	15	_____
6. Overall appearance	5	_____
TOTAL:	80	_____

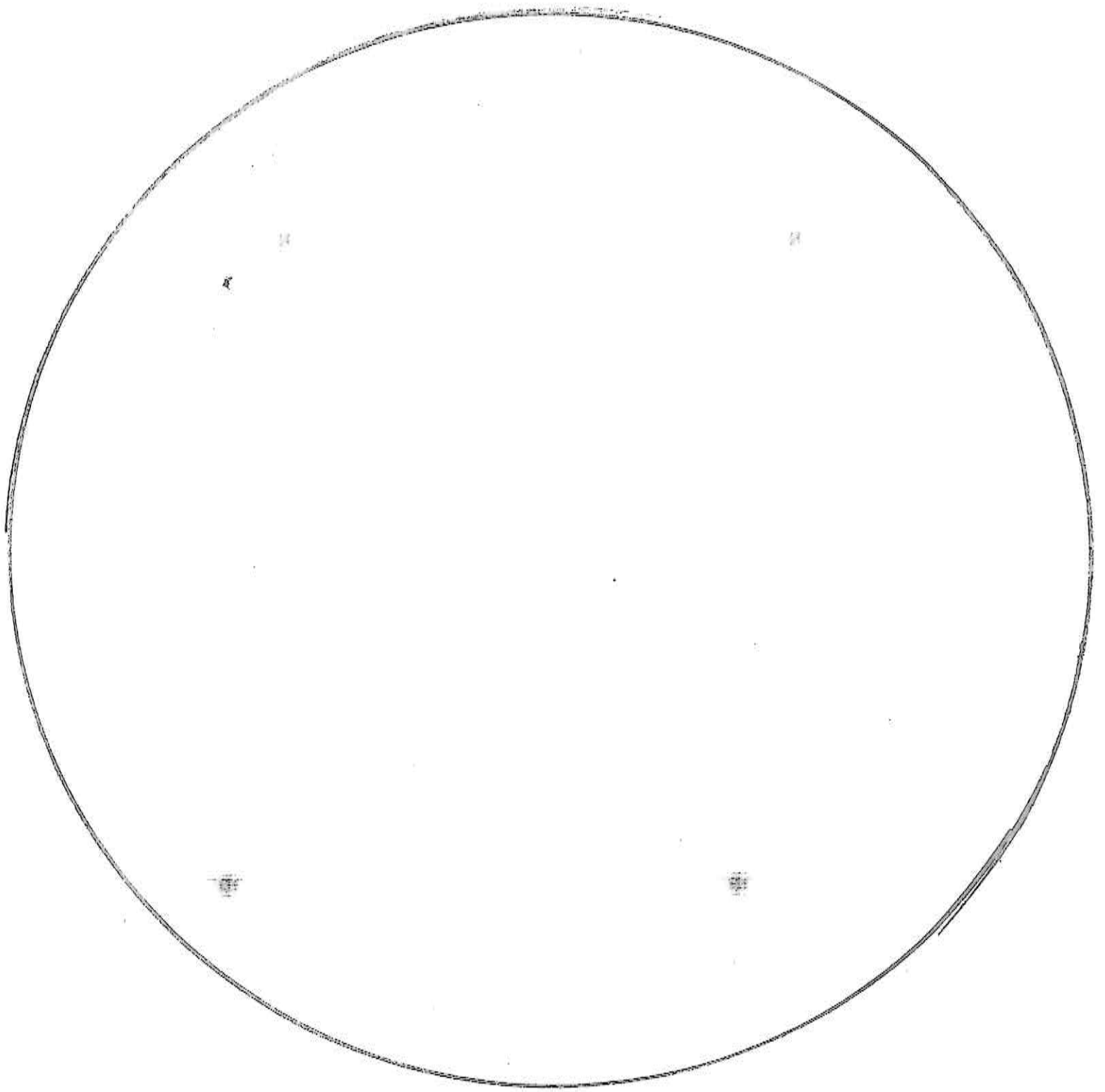
Comments: _____

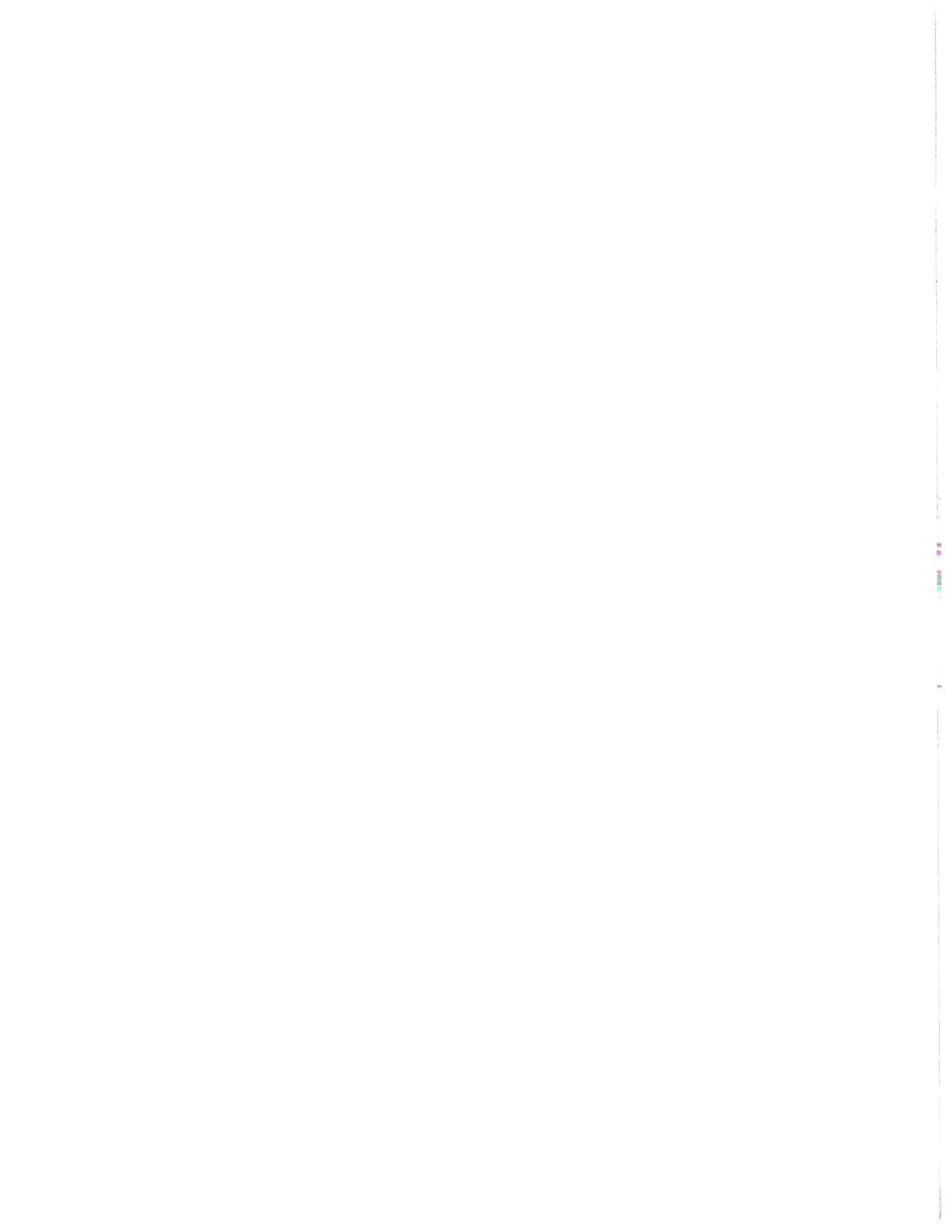
Decorating Practice: _____

Cake Decorating: _____

TOTAL: _____

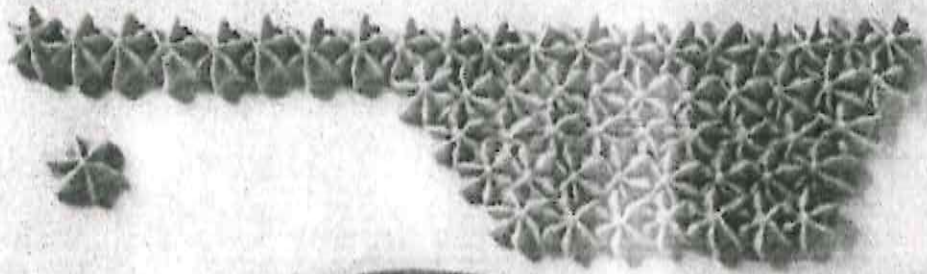






Star
Tip 18

Tip 16 Stars



Tip 16 Curving Line



Tip 16 Tight Zigzag



Star
Tip 18

Tip 21 Shell



Rosette

Tip 16



Reverse Shell

Tip 21



Happy Birthday!
Happy Anniversary!
Anniversaries!

