

## TABLE SETTING CONTEST SCORE SHEET

Name: \_\_\_\_\_ County: \_\_\_\_\_

Age Division: \_\_\_\_\_ Junior      \_\_\_\_\_ Intermediate      \_\_\_\_\_ Senior

CATEGORIES	POINTS POSSIBLE	POINTS AWARDED	COMMENTS
<b>Table Service</b> <input type="checkbox"/> Table is correctly set <input type="checkbox"/> Appointments are properly placed <input type="checkbox"/> Dishes and silverware are appropriate <input type="checkbox"/> Centerpiece is appropriate (color, height, occasion, visible from all sides) and in proportion to décor and setting <input type="checkbox"/> Table cloth or place mat is clean and pressed	<b>50</b>		
<b>Overall Design &amp; Total Effect:</b> <input type="checkbox"/> Colors and textures of dishes, utensils and mats, napkins coordinate <input type="checkbox"/> Imagination and creativity is expressed relevant to the chosen theme	<b>10</b>		
<b>Menu:</b> <input type="checkbox"/> A menu is provided and contains correct spelling, grammar and food is listed in the correct order as served <input type="checkbox"/> Food preparation, type and variety complement each other <input type="checkbox"/> Food is suitable for the occasion and theme <input type="checkbox"/> Food is of nutritional balance and value	<b>20</b>		
<b>Interview:</b> <input type="checkbox"/> Participant presents themselves well (eye contact, clarity, volume) <input type="checkbox"/> Demonstrates understanding of table setting techniques, menu, food preparation and food safety <input type="checkbox"/> Knows correct terms and functions of items <input type="checkbox"/> Participant conduct and sportsmanship <input type="checkbox"/> Participant is well groomed and appropriately dressed	<b>10</b>		
<b>TOTAL</b>	<b>100</b>		