



Thematic Table Design

Event Details: (Level 1, 2, or 3. This is an individual event or team of two)

Directions: Thematic Table Design, an individual or team event, recognizes participants who create a thematic table setting. Participant's performance during food production will be observed and rate by evaluators from the food service industry.

- Participants will create a table setting for two (2) and accompanying menu. Participants must bring all necessary equipment to present their thematic table setting (including table, square or round). Table settings may include salt and pepper shakers, flowers, decorations, dinnerware, glassware, napkins, and eating utensils; anything that relates to the particular theme; and tableside items. Participants are required to have a tablecloth covering their table. The table setting should include a centerpiece focused on the theme.

Identification: Table designs must include a notecard with member name(s), chapter, and level.

Submission: Participants will have 30 minutes to prepare their table display and respond to participant questions

SPECIFICATIONS

Participants will create a thematic table setting of one (1) cover of either a casual or formal theme.

Personal Appearance

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Personal Appearance	Clean and appropriate and professional attire or costume that meets culinary safety standards. Facial jewelry is concealed with bandages. No additional jewelry, except a watch. Facial hair is permitted if appropriately covered is used. Hair is properly restrained with hairnet if hair extends past the neckline. No cologne or nail polish.
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Table Setting

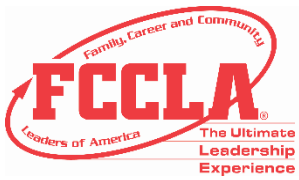
Participants will have 30 minutes to prepare their table display.

Table Setting	Sets a dining room table for two people for chosen courses.
Napkin Fold	Folds 2 napkins in a creative and consistent style
Appearance	Table appearance is neat, clean, and visually appealing
Craftsmanship	Demonstrates workmanship and pride in work
Creativity	Uses creativity to visually display theme
Menu	Theme based menu that encompasses MyPlate food groups.*No alcoholic beverages
Overall Theme	Theme and menu visually display chosen theme

PARTICIPANT QUESTIONS

There is no formal oral presentation for this event, however, participants should be prepared to answer the following questions at the designated set up time. These questions are designed to be asked conversationally. Participants will be evaluated on the quality of their answer, not on their presentation of responses.

1. What was your concern?
2. What was your goal?
3. What did you learn?
4. What would you change if you did this event again?



IOWA
STATE ASSOCIATION

Thematic Table Design

Name(s)	
School	
Level	

	Incomplete	Does not meet expectations	Somewhat meets expectations	Meets expectations	Exceeds expectations	Points
Table covered correctly, table cloth/place mat appropriate	1	2	3	4	5	
Dishes and Silverware Appropriate	1	2	3	4	5	
Centerpiece (color, height, design)	1	2	3	4	5	
Visual Appeal/ Interest/ Design Unity	2	4	6	8	10	
Menu appealing, correct grammar, correct order of food served	1	2	3	4	5	
Food choices: variety, complimentary, relate to theme and nutritional	2	4	6	8	10	
Original theme	1	2	3	4	5	
Participant Questions	1	2	3	4	5	
Total Points Possible 50						
Ranking (Complete after scoring)						
Comments:						