

# Table Setting Contest Rules

The table setting contest is a fun way to learn how to properly set a table, plan nutritious meals, express originality, and creativity in choosing a theme, present to a judge, express knowledge of food, nutrition, and food safety, and have fun in planning a special occasion meal for entertaining.

1. Exhibitors may work as an individual or in a team of two members with the grade division determined by the oldest of the two members.
2. Exhibitors may enter only one Table Setting entry.
3. Exhibitors may choose to enter a casual or formal exhibit.
  - a. Casual themed place settings would include events planned for indoors or outdoors using any type of table cover (tablecloth, blanket, or paper), and any type of table service.
  - b. Formal themed place settings would include more than three pieces of flatware along with china, tablecloth and/or mats, and cloth napkins.
4. Exhibitors must bring their own structure that functions as a table for the display, unless being seated on the floor fits with the theme (example: picnic). In this case, an appropriate covering may be placed on the floor. All table settings must fit in a 4 ½' x 4 ½' space.
5. Exhibitors are to display one place setting, including table covering, dinnerware, stemware or glasses, flatware, centerpiece, menu and write up. Chairs should NOT be included.
6. Exhibitors should wear clothing that coordinates with the theme/occasion of their table setting entry. Appearance and personal hygiene will be part of the evaluation.
7. Exhibitors must set their own table without assistance from others.
8. Menus must use pre-plated meal service. This is a type of meal service where all the food components of a meal (according to MyPlate) are served to participants.
9. Prepared food is NOT part of the exhibit. However, exhibitors should be familiar with recipes and how they are safely prepared and served.
10. Foods should be listed in the order they will be served. List beverages last. Foods that are served together should be grouped. Used single line spacing between food items and double line spacing between courses. When an item on the menu has food or sauce that goes with it, they should be placed on the same line with the main item to the left. Capital letters should be used at the beginning of all words except a, an, and, or, for, to, with, or, on.
11. Menus must be displayed on the table. Examples may include an index card or paper, ceramic tile, chalkboard, etc. and be printed or typed by the participants. The menu can be decorated and/or propped.
12. Evaluation will include an interview with the judge. Participants should be prepared to talk about the theme of their table, the menu, food preparation and food safety. Exhibitors will be asked age-appropriate questions regarding recipes for the provided menu and food safety practices.

13. Table settings should follow appropriate table setting guidelines according to the [Southwest Field 4-H Table Setting Contest Guide](#).
14. If candles are included in the table setting, they must not be lit.
15. Alcoholic beverages may not be used in any menu. Stemware is allowed.
16. A Junior, Intermediate and Senior Individual or Team will be selected for each of the two categories, Casual and Formal, and have the opportunity to represent the county at the Southwest Field Table Setting Contest in August. Reserve champion county winners may be sent as alternates if the champion is unable to attend. Preregistration is required.

#### TABLE SETTING CLASSES

- *Junior Casual*
- *Intermediate Casual*
- *Senior Casual*
- *Junior Formal*
- *Intermediate Formal*
- *Senior Formal*