



# TABLE SETTING CONTEST SCORE SHEET

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

Age Division:      Junior                      Intermediate                      Senior

Categories	Points Possible	Points Awarded	Comments
<b>Participant:</b> <ul style="list-style-type: none"> <li>Is the participant well-groomed and dressed appropriately?</li> <li>Did the participant explain their table setting in the allotted 3 minute time frame (senior division)</li> </ul>	<b>25</b>		
<b>Overall Design:</b> <ul style="list-style-type: none"> <li>Place Setting is appropriate for occasion</li> <li>Colors and Textures of dishes, utensils and mats, napkins coordinate</li> <li>Menu and Theme card are legible</li> <li>Imagination and creativity is apparent</li> <li>Centerpiece appropriate to table décor and place setting</li> </ul>	<b>30</b>		
<b>Virginia Agriculture:</b> <ul style="list-style-type: none"> <li>Virginia Agricultural Product(s) are signified on the menu in bold or underlined</li> <li>Explanation of use and location of products was conveyed through verbal explanation (seniors)</li> </ul>	<b>15</b>		
<b>Knowledge and Correct Procedure:</b> <ul style="list-style-type: none"> <li>Table is set for at least one (1) and does not exceed 45x45 in</li> <li>Menu is on 4x6in or larger display</li> <li>Correct Placement of appointments</li> <li>Vocabulary and Terms are used correctly</li> <li>Meal invitation is present on table (seniors)</li> </ul>	<b>20</b>		

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<b>Preparedness:</b> <ul style="list-style-type: none"> <li>• Was the youth prepared for judges' questions? Showed enthusiasm and interest in topic and judges questions?</li> <li>• Recipe copies were given to judges for at least 3 menu items (seniors only)</li> </ul>	<b>10</b>		
<b>Total Points</b>			

Final Rating: Blue: 90-100 Red: 75-89 White: 74 or below

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