

TABLE SETTING SCORE SHEET

Name _____ Junior _____ Senior _____

CATEGORY	POSSIBLE POINTS	POINTS AWARDED
FUNDAMENTAL PRINCIPLES		
Is the table is correctly set?	20	
Are the tablecloth or place mats appropriate? Cleaned & pressed?	10	
Are the dishes and silverware appropriate for theme?	10	
Is the centerpiece appropriate? Color, height, occasion, visible for all sides	10	
OVERALL APPEARANCE		
Total Effect Coordination of originality and creativity	20	
MENU		
Followed writing guidelines. Correct spelling, use of capital letters and food in correct order as served.	10	
Do food preparation type & variety of foods to be served complement each other? Are the foods suitable for the occasion and theme?	10	
INTERVIEW		
Knowledge of menu	5	
Reason for selecting them and menu	5	
TOTAL	100	

Please Circle the Ribbon Placing

Purple (90-100 pts)

Blue (80-89 pts)

Red (70-79 pts)

White (69 & Lower pts)

COMMENTS: