

THEMATIC TABLE DESIGN

Thematic Table Design, an individual state competitive event, recognizes participants who create a thematic table setting applying the FCCLA Planning Process. Participant's performance during food production will be observed and rated by evaluators from the food service industry.

CAREER CLUSTER/ PATHWAY

- ◆ Restaurant and Food & Beverage Services

EVENT CATEGORIES

Junior: through grade 9

Senior: grades 10 – 12

Occupational: grades 10 – 12

EVENT PROCEDURE & TIME REQUIREMENTS

1. Participants will attend a required Orientation Meeting at a time and place designated prior to the event.
2. Participants will create a thematic table setting for 2 and accompanying menu using the FCCLA Planning Process. Participants **MUST** bring all necessary equipment to present their thematic table setting. 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.
3. Participants are required to bring 1 file folder (plain, of any color) that has 3 copies of their FCCLA Planning Process and menu for the evaluators.
4. Participants will have 30 minutes to prepare and present their table display.
5. Following the presentation, evaluators will have 5 minutes to interview participants.
6. Participants will have 10 minutes to clean workstation.

| GENERAL INFORMATION | | | | | | |
|--------------------------|-----------------------|--------------|---------------------------|---------------|-------------------|------------|
| Individual or Team Event | Prepare Ahead of Time | Presentation | Evaluation Interview Time | Clean Up Time | Equipment Provide | Total Time |
| Individual | File Folder, Menu | 30 minutes | 5 minutes | 10 minutes | Workstation | 45 minutes |

| PRESENTATION ELEMENTS ALLOWED | | | | | | | | | |
|-------------------------------|--------------------|----------|-------------|---------------|-----------|-------------------------|-------|------------------|---------|
| Audio | Costumes/ Uniforms | Easel(s) | File Folder | Flip Chart(s) | Portfolio | Equipment | Skits | Visual Equipment | Visuals |
| | X | | X | | | Provided by Participant | | | |

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 (clothing worn by someone who is trying to look like or portray a different person or thing, often related to a specific theme) that meets culinary safety standards. Facial jewelry is concealed with bandages. No additional jewelry, except a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained with hairnet if hair extends past the neck line. Minimal makeup, no cologne or nail polish. |
|----------------------------|--|

FILE FOLDER

Participant will submit one letter-size file folder containing three identical sets, with each set stapled separately, of the items listed below to the event consultant at the designated participation time. The file folder must be labeled in the top left corner with name of event, event category, participant's name, state, and FCCLA national region.

| | |
|---------------------------------------|--|
| FCCLA Planning Process Summary | One page summary of how each step of the planning process was used to plan and implement the project. Use of the planning process may be described in the oral presentation. |
| Menu | Menu will descriptions that compliments and enhances theme. |

PERFORMANCE SKILLS

Participants will have 30 minutes to prepare and present 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. |
| Sanitation | Workstation and performance is clean, neat, and sanitized to industry standards. |
| Craftsmanship | Demonstrates workmanship and pride in work. |
| Time Management | Completes all tasks within allotted time. |
| Creativity | Uses creativity to visually display theme. |
| Menu | Theme based menu that compliments chosen theme. |
| Overall Theme | Theme and menu visually display chosen theme. |

ORAL PRESENTATION

Participants will be asked questions by evaluators and will be required to answer these questions verbally.

| | |
|------------------------------|---|
| Response to Questions | Provide clear and concise answer to evaluator's questions regarding project |
|------------------------------|---|

THEMATIC TABLE DESIGN POINT SUMMARY FORM

Name of Participant _____
 Chapter _____ State _____ Team # _____ Group # _____ Category _____

DIRECTIONS

1. Make sure all information at top is correct. If the participant does not show, please write "No Show" across the top and return with other forms.
2. At the conclusion of scoring, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and paper clip all items related to the participant together. Please do **NOT** staple.
3. At the end of competition in the room, double check all scores, names, and team numbers to ensure accuracy.
4. Please check with the Event Consultant or Colorado FCCLA Staff if there are any questions regarding the evaluation process.

| Event Consultant Check | | | Points |
|--|---|--|--------|
| Orientation <i>0 or 3 points</i> | 0 Did not attend | 3 Attended orientation | |
| File Folder <i>0 or 3 point</i> | 0 Did not provide File Folder with 3 copies of Planning Process | 3 Provided File Folder with 3 copies of Planning Process | |
| Punctuality <i>0 or 2 point</i> | 0 Participant was late for presentation | 2 Participant was on time for presentation | |

Event Consultant Total
(8 points possible)

EVALUATORS' SCORES

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by number of evaluators

_____ = **Average Evaluator Score**

Average Evaluator Score
(92 points possible)

Final Score
(Average Evaluator Score plus Room Consultant Total)

VERIFICATION OF FINAL SCORE AND RATING

Evaluator 1 _____ Evaluator 2 _____ Evaluator 3 _____

Event Consultant _____

Circle rating achieved: Gold 90-100 points Silver 70-89.99 points Bronze 1-69.99 points

THEMATIC TABLE DESIGN RUBRIC

Name of Participant _____
 Chapter _____ State _____ Team # _____ Group # _____ Category _____

| Personal Appearance | | | | | Points |
|-------------------------------|--|--|--|---|--------|
| Personal Appearance | 0 | 1-2-3 | 4-5-6-7 | 8-9-10 | |
| | Non-professional appearance and attire or does not meet culinary safety standards | Clean appearance and attire but lacks professionalism or does not go well with table theme/ hair is not properly groomed or appropriate for front of house | Clean and neat appearance and attire/ hair is properly groomed but may not be appropriate for front of house | Professional appearance, attire and grooming/ attire goes well with the table theme/ hair is properly groomed for front of house | |
| FCCLA Planning Process | | | | | Points |
| FCCLA Planning Process | 0 | 1 | 2-3 | 4-5 | |
| | Planning Process summary not provided | Inadequate steps in the Planning Process are presented | All Planning Process steps are summarized | The Planning Process is used to plan the project and each step is fully explained | |
| Performance Skills | | | | | Points |
| Table Setting | 0 | 1-2-3 | 4-5-6-7 | 8-9-10 | |
| | Table setting is incorrect | 3-5 items are missing or misplaced | 1-2 items are missing or misplaced | Accurately sets the table for two including: flatware, napkin, glassware, dishes are all in proper place | |
| Napkin Fold | 0 | 1 | 2-3 | 4-5 | |
| | No napkin folds provided | Inconsistent folds, no creative effort made | Basic fold used | Appealing, creative, both folds are consistent | |
| Appearance | 0 | 1-2-3 | 4-5-6-7 | 8-9-10 | |
| | None of the items used in the table setting support the chosen them/ items are not visually pleasing | 25% or less of the items in the table setting support the chosen them/ items are not visually pleasing | 90% or less of the items in the table setting support the chosen theme/ items chosen are visually pleasing | All items used in the table setting support the chosen theme and are highly visually pleasing | |
| Sanitation | 0 | 1-2-3 | 4-5-6-7 | 8-9-10 | |
| | Lack of sanitation knowledge and food handling procedures. No hand washing | Lack of sanitation knowledge and food handling procedures. No hand washing | Equipment may be cleaned but not properly sanitized. Hand washing is not frequent | Equipment is cleaned, sanitized and properly stored. Equipment is sanitized frequently throughout the tasks. Frequent hand washing and use of gloves when appropriate | |

| | | | | | |
|------------------------------|--|---|---|--|---------------|
| Craftsmanship | 0 Shows no workmanship and pride in work | 1 Shows little workmanship and pride in work | 2-3 Shows good workmanship and pride in work | 4-5 Demonstrates exemplary workmanship and pride in work | |
| Time Management | 0 All were not performed within time limit | | 5 All tasks were performed within time limit | | |
| Creativity | 0 Design shows little or no evidence of original thought | 1-2-3 Design lacks sincere originality | 4-5-6-7 Design demonstrates originality | 8-9-10 Design demonstrates a unique level of originality | |
| Menu | 0 Menu not provided | 1 Menu was not typed or not professional/ menu was not complete | 2-3 Menu was typed and complete for the chosen theme | 4-5 Menu was typed and compliments and enhances the chosen them well | |
| Overall Theme | 0 Theme and menu are not cohesive | 1-2-3-4-5 Some elements of the theme are coordinated with the menu | 6-7-8-9 Most elements of the theme are coordinated with the menu | 8-9-10-11-12 Theme and menu are cohesive and work well to display chosen them | |
| Oral Presentation | | | | | Points |
| Response to Questions | 0 Did not answer evaluator's questions | 1-2 Responses to questions did not indicate adequate understanding of skills needed | 3-4 Responses to questions were appropriate and reflect good understanding of skills needed | 5 Responses to questions were appropriate and reflect excellent understanding of skills needed | |

Disqualification ___ Did not appear for final clean up

Penalties (5 points each) ___ Did not attend orientation

Additional Comments:

Total Score (Maximum 92): _____

Minus Penalty: _____

Final Score:

Evaluator # _____

Evaluator Initial _____

Consultant Initial _____