

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 PATHWAY

- ◆ Hospitality and Tourism

EVENT LEVELS

Level 1: through grade 8

Level 2: grades 9-10

Level 3: grades 11-12



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.
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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.

ORAL PRESENTATION

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.

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
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THEMATIC TABLE DESIGN POINT SUMMARY

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

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	

EVALUATORS' SCORES

Evaluator 1 _____ Initials _____

Evaluator 2 _____ Initials _____

Evaluator 3 _____ Initials _____

Total Score _____ divided by number of evaluators

_____ = **Average Evaluator Score**

Event Consultant Total
(8 points possible)

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 # _____ Level _____

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 _____