

Table Setting Contest Guidelines

Do you know that you can be a designer each time you set the table? A designer chooses & arranges things according to a plan for beauty & order. A neat, interesting, clean & attractive table setting makes any meal more enjoyable. Actually, there is more than one way to set a table. The usual way to set a table is to put all the dishes, flatware, & food on the table before anyone sits down. When there is company or for a special meal, part of the food & dishes may be left in the kitchen & served later. Diners at a buffet or a picnic may fill their plates & glasses before they are seated. The way to set your table depends upon the way the meal is to be served. Be creative & have fun.

Select a Theme: What is the occasion, a family dinner, a holiday, Mother's Day dinner or lunch with friends? Select a theme that fits the occasion.

Table Appointments: Include any item used to set a table; tablecloth, placemats, dinnerware, center piece glassware & flatware. Choose table appointments to fit the occasion & carry out the theme.

The Table Cover: Is the background for the food & table appointments placed on it. It protects the table & makes for less noise. Placemats or tablecloths may be used. Sometimes the table is left bare. Choose a cover that is appropriate for the occasion & the other table appointments. You may match or blend colors & textures in the dishes use something quite different for contrast.

- One place setting is to be displayed. Include table covering, dinnerware, stemware, flatware, centerpiece & menu.
- Color texture, design & creativity are important.

The Place Setting: Allow at least 20" for each person's dishes. This is called a cover & each cover is set exactly the same. A cover contains the dinnerware & flatware for the meal served.

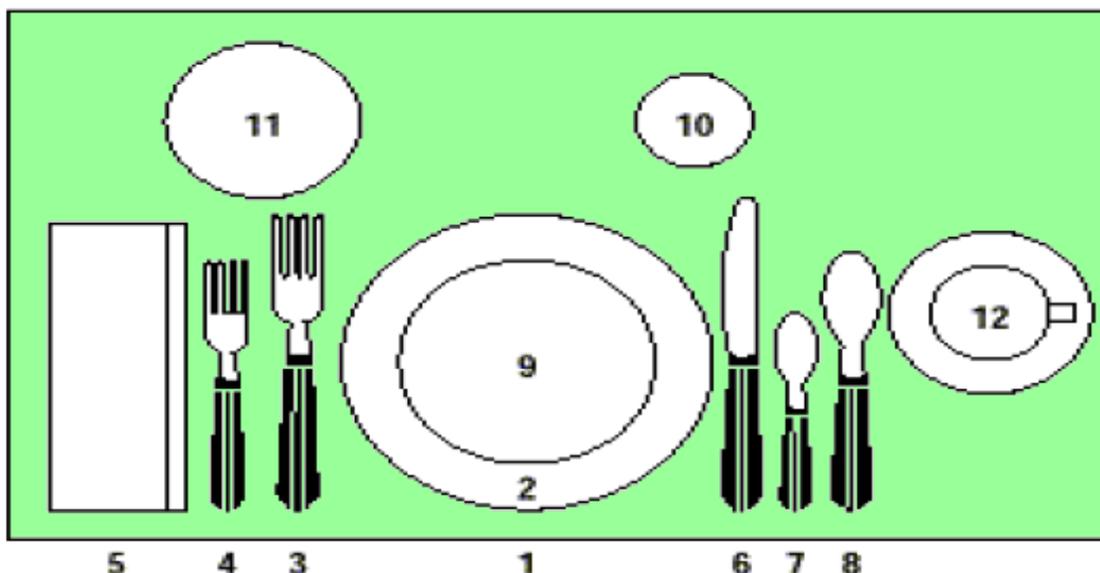
- 1) Put the plate, china, glass, etc., in the center of the cover about one inch from the edge of the table. If a table is not used at the event, placemat may vary.
- 2) Place the knives & spoons on the right side, the forks, etc on the left about 1" from the plate & 1" from the edge of the table. Turn the cutting edge of the knife towards the plate. If there is more than one piece in each cover, such as 1 dinner fork & a salad fork or 1 teaspoon & a soup spoon, place the one that will be used first outside the other.
- 3) Napkins folded into oblongs are placed next to the forks. The fold of the oblong should be to the left so it opens like a book. Decorative & creative folds are encouraged. Placement of the napkin may vary.
- 4) The beverage glass is placed about 1" above the tip of the knife. If serving more than one beverage, place additional glass(es) to the right of first glass in order served.
- 5) A coffee or tea cup is placed on the saucer & set to the right of the spoon 1" from the edge of the table. Have the handle pointing to the right.
- 6) Salad/dessert plate or bowl should be placed at the top of the fork.

The Centerpiece: Should be coordinated with the table appointment & be appropriate for the occasion. If a centerpiece is used, it should not obstruct anyone's view. Centerpiece candles are not to be lit.

Menu: When planning a menu, first decide on the main dish. Select appropriate vegetables, appetizer, soup or salad. Add a bread, dessert & beverage, if desired. Use the Food Guide Pyramid to plan nutritious meals. Breakfast, party, & picnic menus should contain two or three food groups. Other meals should contain at least five food groups from the Food Guide Pyramid, available at the 4-H Office, FCS1094#. Participants are encouraged to develop interesting & creative menus. For example, you might name a food to fit your theme.

Attire: Participant's attire should correspond with the theme/occasion of their table setting.

- 1) The flatware, plate, & napkin should be one inch from the edge of the table.
- 2) The plate is always in the center of the place setting.
- 3) The dinner fork is placed at the left of the plate.
- 4) The salad/dessert fork is placed to the left of the dinner fork.
- 5) The napkin is placed to the left of the fork, with the fold on the left. It can also go under a fork or on top of the plate.
- 6) The knife is placed to the right of the plate with the sharp blade facing in towards the plate.
- 7) The teaspoon is placed to the right of the knife.
- 8) The soup spoon is placed to the right of the teaspoon.
- 9) The soup bowl is placed on the dinner plate.
- 10) The beverage glass is placed at the tip of the knife.
- 11) The salad/dessert plate is placed above the tip of the fork.
- 12) The coffee or tea cup is placed at the top right of the spoons.



Registration usually starts at 8:00 - 8:30, then there is a short opening ceremony in the auditorium, and all are dismissed to their respective rooms.

Cloverbud Table Setting is held in the auditorium, the youth should be there for judging. Look for "Name Plates" and set your box or whatever at the name plate when you come in and register. After Opening Ceremonies and everyone else has departed a "judge" will walk around, watch them and chat with the Cloverbuds as they do their table setting. Once all the settings have been judged, you may then pick up your own setting and you may leave. If you wish to pick up your Table Setting certificate, give the judge a few minutes to write some comments and they will be available to you.