

Category Definitions and Diagrams

General Information --All Table Setting Categories

- Each participant (or team) will be provided with one half of an 8' long table (30" X 48")
- Tablecloths will be provided for each table, although you may wish to bring your own tablecloth and put it over the existing one.
- All table settings must fit within your allotted space and reflect the theme in some obvious way. This is a very important part of the contest rules. *If the relationship of menu and setting to the theme is not obvious, it should be explained in writing so that the judges do not have to make a guess.*
- A framed menu, listing the courses and food items to be served, should be placed on each table.
- Try to be as specific as possible with menu items, for example, roast turkey instead of turkey, or scalloped potatoes instead of potatoes.
- Dinnerware (china, pottery, plates, bowls, cups and saucers etc.), flatware (silver, stainless steel, iron, wood etc.), and glassware (goblets, wine glasses, etc.) should reflect *exactly* the menu and the food items to be served.
- Actual food, lighted candles, paper tablecloths or napkins, plastic flatware or electrical devices will not be allowed. Battery operated candles are permitted.

Formal Settings

The formal category has very specific rules to be followed.

Tablecloth and Napkins

- Use a tablecloth
- Napkins should be folded in squares or rectangles
- Napkins should be placed to the left of the fork or on the empty dinner plate

Flatware:

- Set flatware one inch from the edge of the table in a straight line as shown in the diagram
- Flatware should be arranged at each place, according to each course. The utensils to be used first at the imaginary dinner should be placed at the outermost position

- No more than three pieces of flatware should be arranged on either side of the plate
- Forks, except for cocktail forks, should be placed on the left side with the prongs up. A cocktail fork, if needed, should be placed on the plate or at the extreme right
- Knives and spoons are placed on the right side. Knife blades should be turned toward the plate. Soup spoons should be placed on the outside of the knife and teaspoon
- Dessert utensils (fork and teaspoon) are to be set above the main plate, horizontally. The bowl of the spoon faces left. The fork should be below the spoon with the tines facing right
- Bread knives or spreaders are not required, but if included, they should lay across the butter plate.
- If chopsticks are used for an Asian dinner menu, the American flatware should also be used. Asian soupspoons may set above the chopsticks

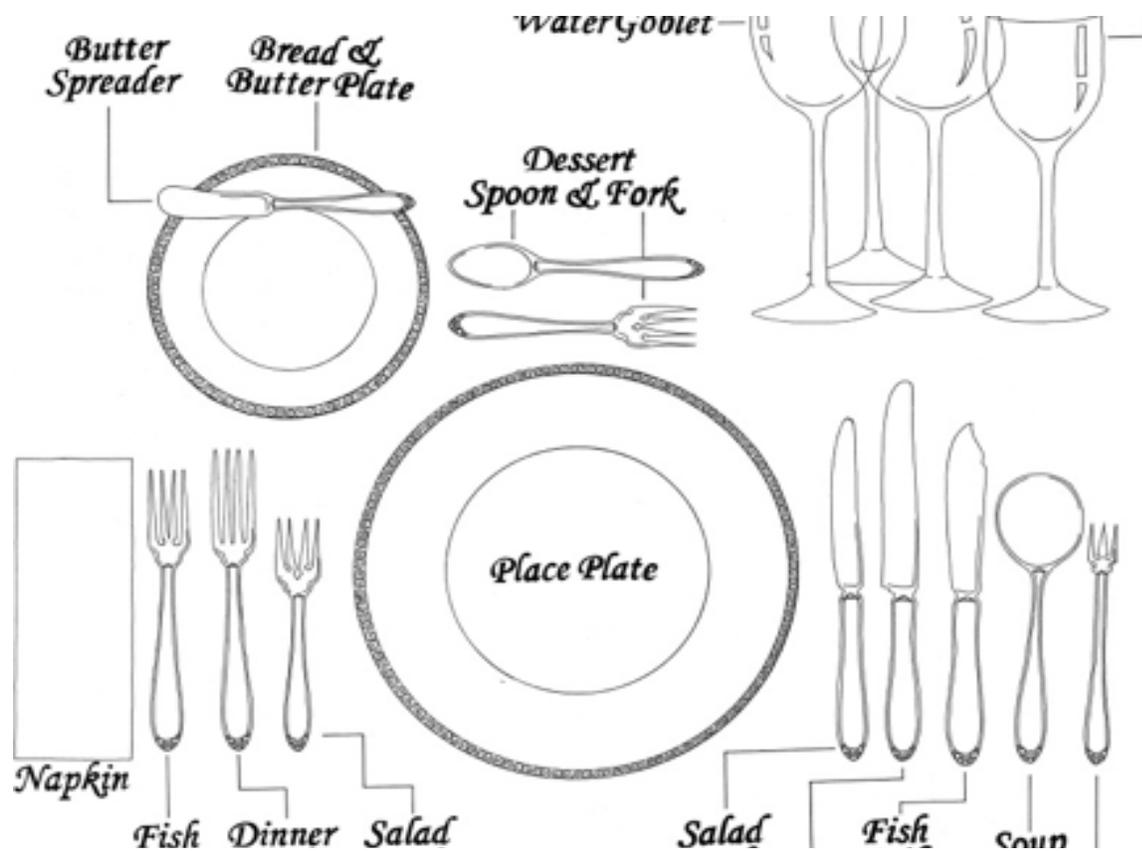
Dinnerware:

- A charger (a service plate that serves as a base for soup bowls, salad plates and for the main course) may be used. It should be set about one inch from the table's edge.
- Bread and butter plates are set above the outside fork. If needed, a salad plate is set to the left of the forks, or on top of the dinner plate.
- Cups and saucers are set to the right of the knives and spoons. The handles of the cups should be turned to the right.

Glassware:

- Glassware of any kind, wine, water, juice, iced tea are set at the top right of the dinner plate, above the knives and spoons.
- Glasses for different kinds of wine may be included. If only one type of glass is available, it is considered correct regardless of the type of wine listed in the menu.
- Glasses may be set at a 45-degree angle from the water goblet, in a straight line or a triangle formation.

(Formal Diagram below)

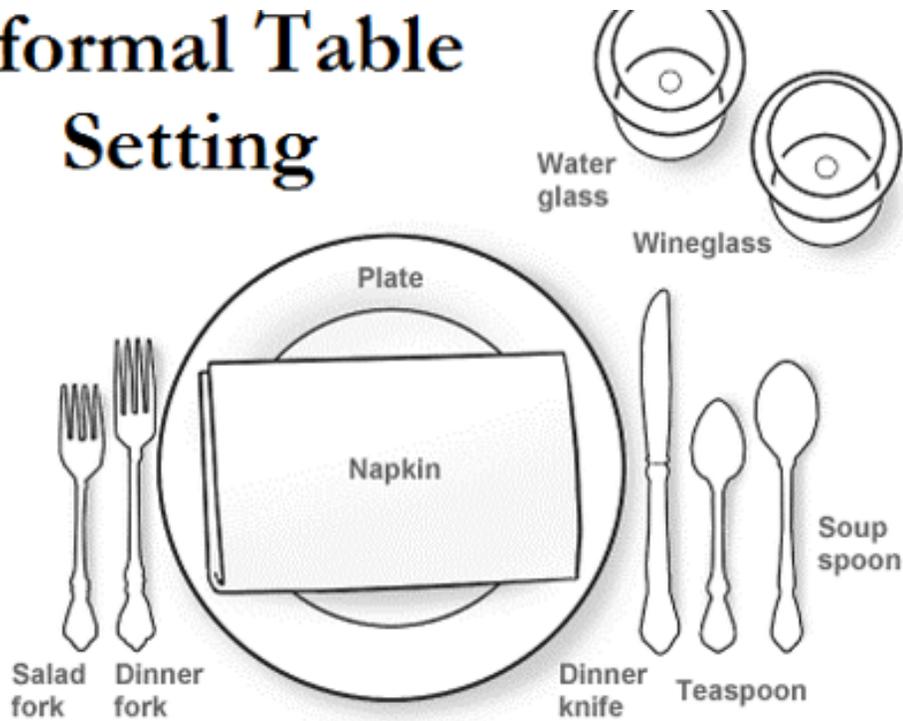


Informal Settings

Informal dinner tables do not follow a specific set of rules. For example, mats or runners may be used as well as a tablecloth, and napkins may be creatively folded in any way that makes sense to the exhibitor. Centerpieces, if used, should not exceed 24" in height. However, tableware, flatware, and glassware should be provided for all items that appear on the menu. Informal menus include at least 3 courses. And remember, the theme should be reflected in informal settings and menus.

(Informal diagram below)

Informal Table Setting



Utensils are placed one inch from the edge of the table

Freestyle

With freestyle, anything goes provided that:

- the general guidelines, rules, and policies for the show are followed,
- the table setting corresponds to the menu,
- the menu and setting relate to the theme, and
- the centerpiece or other decorative elements, if used, do not exceed 24" in height (from tabletop).