

Ohio FCCLA Lodging Event

Creative Banquet Table Design Score Sheet

Name(s)

School

INSTRUCTIONS TO EVALUATORS: Refer to the indicators in the left column to evaluate the entry. Circle the correct score then write the appropriate numerical rating in the "score" column. Comments should help participants identify their strengths and areas for improvement. Comments **must** be made on any score not reflecting an excellent score. Record total points on each page and then total points overall. Verify point total and sign.

Descriptor & Indicators	Scoring Guide	Score	Written Comments
THEME:			
Theme instantly clear	Number of indicators met x 2		
Theme coincides/supports menu			
\Box Colors are consistent with theme			
□ Props & decor support theme	Possible: 8		
RECEPTION TABLE: CLOTHS			
□ Sized correctly	Number of indicators met x 1		
□ Wrinkle-free			
□ Free of rips, tears, spots, stains, etc.			
□ Even hang on exposed side (rear)			
□ Hems not exposed	Possible: 6		
RECEPTION TABLE: SKIRTING		'	
□ Sized correctly			
□ Sized contectly	Number of indicators met x 1		
□ Free of rips, tears, spots, stains, etc.			
\Box Starts & ends at back of table			
Table legs not visible			
□ Skirt evenly edges top of table			
□ Skirt fitted tightly (no sags)			
□ Clips/pins applied evenly approx. 12" apart and			
surrounding corners	Dessible: 10		
	Possible: 10)	
RECEPTION TABLE: SAFETY & SANITATION			
□ Props & decor don't lend to potential for physical			
contamination	Newborn Citation In and a O		
□ Serving containers selected hold food at proper	Number of indicators met x 2		
temperatures			
□ Placement prevents potential for cross contamination			
□ Placements are secure (from tipping, falling, etc.)			
Placements don't cause hazards	Possible: 10)	
RECEPTION TABLE: DESIGN & USAGE			
Eye catching focal point			
□ Uses multiple heights to add depth & interest			
□ Symmetrical or pleasingly asymmetrical			
□ Use of color compliments display			
□ All menu items are represented on the display	Number of indicators met x 1		
□ Serving containers enrich foods			
Menu items are identified in a pleasing manner			
Correct serving utensil for each menu item			
All serving utensils shiny and smudge-free			
Plates appropriate to menu & theme			
Plates clean and in good repair			
Eating utensils appropriate to menu			
Eating utensils shiny and smudge-free			
Overall placement encourages guest flow			
□ Area around table is clean & clutter-free			
Overall table is appealing	Possible: 16		
	Total Page 1		

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PRESENTATION: PROFESSIONAL APPEARANCE		
Uniform(s) industry appropriate for banquet set-up		
Spotless, pressed uniform(s)		
Clean, polished shoes		
Light or no make-up		
Nails clean and trimmed	Number of indicators met x 2	
Minimal or no jewelry		
□ Hair clean, trimmed and controlled/secure from face	Possible: 14	
PRESENTATION: SALES PITCH		
□ Self-introduction		
□ Offers firm handshake to all judges		
□ Accurately connects theme & display to menu	Number of indicators met x 2	
□ Describes guest flow at reception table		
\Box Provides appropriate examples how theme could be		
expanded beyond the reception table		
\Box Solicits questions		
Provides correct responses to questions		
 Provides complete, expanded responses to 		
questions, as appropriate		
	Possible: 18	
	Possible. 16	
□ Maintains appropriate distance	Number of indicators material	
□ Gives eye contact to all judges	Number of indicators met x 1	
□ Maintains positive body language (smiles, etc.)		
□ Pitch, volume, and tempo is appropriate		
Speaks clearly		
□ Uses descriptive verbiage		
Uses correct grammar and pronunciation		
Appears prepared	Possible: 8	
EXPEDITURES:	0 Points: Expenditure form and/or	
Participant provided receipts and completed expenditure	receipts incomplete or not submitted	
form totaling no more than \$25. All items <i>except</i> the	OR all "extras" are not accounted for	
following must be financially accounted for:	OR "extras" total more than \$25.	
 Tablecloths 		
 Serving utensils 	5 Points: Expenditure form and receipts	
Table skirting Table slitting state and/or size	neatly organized and completed. All	
 Table skirting clips and/or pins Cloth papeling 	"extras" are accounted for and do not	
 Cloth napkins Pans, etc. used for hidden heights 	exceed \$25.	
 Serving containers (I.e. chafers, serving trays, platters, 	Possible: 5	
bowls)		
 Appetizer dishes and/or plates and eating 		
OVERALL BANQUET TABLE DESIGN	0 Neither table nor presentation meets	
	industry standards	
	1 Only presentation meets industry	
	standards	
	2 Only table meets industry standards	
	3 Table & presentation approach	
	industry standards	
	4 Both table& presentation meets	
	industry standards	
	5 Both table & presentation exceeds	
	industry standards	
	TOTAL SCORE PAGE 2	

SCORES:

Page 1: Page 2:	(50) (50)	
TOTAL SCORE	90-100 70-89 0-69	Gold Silver Bronze

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90-100	Gold	Evaluator's signature:	
70-89 0-69	Silver Bronze	Chairperson verification of total score:(please in	itial)