

4-H Table Setting Contest — Procedures and Guidelines



Table Setting Contest Friday, Aug. 1

The Table Setting Contest is open to all 4-H members ages 8–18 (by January 1 of current year) — participants need not be enrolled in a specific project. It will be held during the Lancaster County Super Fair on Friday, Aug. 1 at the Sandhills Global Event Center Fairgrounds, 84th & Havelock, Lincoln (South Hall — use east entrance). Judging time slots will be at 5 p.m., 6 p.m., or 7 p.m., and will be assigned ahead of time by 4-H staff.

Participants select a theme that will fit into one of four categories and display one place setting, including table covering, dishes, glassware, silverware, centerpiece, and menu.

Why participate in the Table Setting Contest? It is a fun way to learn how to:

- Properly set a table and present to the judge.
- Plan nutritious meals using MyPlate, online at www.myplate.gov.
- Express originality and creativity in choosing a theme.
- Express knowledge of food, nutrition, and food safety.

Please note:

- 4-H'er must bring a card table except for the picnic category, in which a blanket or covering may be placed on the floor.
- No electrical outlets are available.
- **DO NOT BRING ANY FOOD.**
- Only 4-H'ers are allowed to setup.

- JUDGING IS CLOSED TO PUBLIC AND FAMILY
- Public viewing is available at the end of the contest along with awards presented.
- After contest, top exhibits in each category will be displayed in Ag Society Hall. Contest volunteers and families can help transport the winners.

Register by July 22

Contact the Extension office at 402-441-7180. You must give the age of youth (by January 1 of the current year) and category they will be entering. There is no entry form.

Age divisions:

- Junior (ages 8–10)
- Intermediate (ages 11–13)
- Seniors (ages 14–18)



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Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska–Lincoln cooperating with the Counties and the United States Department of Agriculture.

The 4-H Youth Development program abides with the nondiscrimination policies of the University of Nebraska–Lincoln and the United States Department of Agriculture.

Categories

Select one of four categories:

Formal —

- Must use at least 3 pieces of flatware.
- May use stoneware or china (no plastic or paper plates).
- Table cover is fabric or similar (no plastic or paper).
- Must use cloth napkins.

Casual or Picnic —

- Theme can be indoors or outdoors. Be creative!
- Any type of cover (tablecloth, blanket, paper, plastic, etc. Casual is on a table, and picnic can be on a picnic table or on the floor.)
- Any type of table service. It is acceptable to only use flatware that's needed for the menu.
- Place setting should be an expression of originality, creativity, and fit chosen theme.
- Homemade items are encouraged.
- Theme should be clear to the judge.

Holiday — Rotating Category

- Follow guidelines in formal, casual, or picnic.
- All Holiday themes will compete in this category. (For example: A formal Christmas dinner will compete against a 4th of July picnic.)

Table Setting Contest Guidelines

The goal is for youth to present the table setting they created to the judge. The 4-H'er acts as the host, welcoming and guiding the judge through the menu, as if hosting the meal. **DO NOT BRING FOOD.**

4-H'ers need to describe the food. If there are temperature considerations (such as ice cream at picnics), explain to the

judge. Each participant has 5 minutes to present to the judge.

Theme — Select a theme which fits the occasion. Let your imagination run wild. Be creative and original.

Attire — Youth attire should fit the theme.

Menu

4-H'ers are encouraged to develop healthy, interesting, and creative menus. For example, consider naming a food to fit your theme. Refer to MyPlate, online at www.myplate.gov.

NOTE: ALCOHOLIC BEVERAGES IN ANY MENU IS PROHIBITED AND WILL BE DISQUALIFIED.

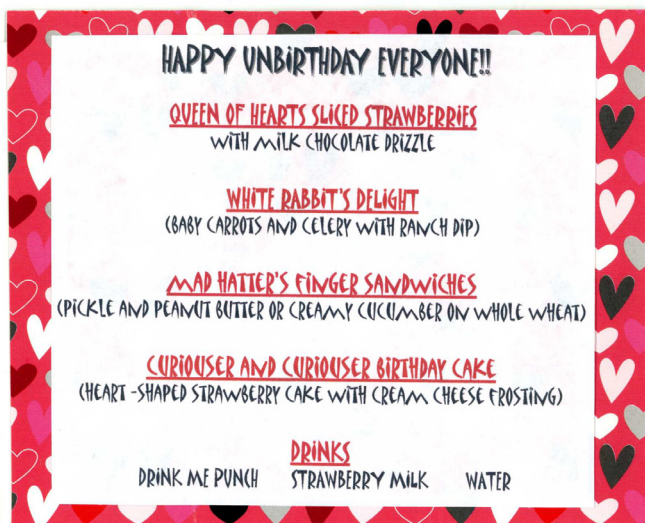
Menu is to be at least 4 x 6 inches or larger in your choice of medium; printed, typed, etc. You may decorate and/or prop up the menu. Be creative and imaginative.

- An example of what could be included on your menu. Every menu does not need to include all the foods listed:

Appetizer
Main Dish
Vegetables
Fruit
Salad
Bread
Dessert
Beverage

- List the foods in the order they are served.
- Must have correct spelling.
- List beverages last.

EXAMPLE MENUS



Menu Planning Hints:

- Use your imagination to picture menu food items.
- The plated meal should be pleasing to the eye, appetizing to look at, and make your guests ready to eat.
- Vary the way food is prepared (ex. not all fried or creamed).
- Use food groups appropriately for the theme.
- Consider how food is stored safely (especially for Picnic).
- Serve a variety of temperatures, textures, shapes, and colors.
- Make sure the food flavors compliment each other.

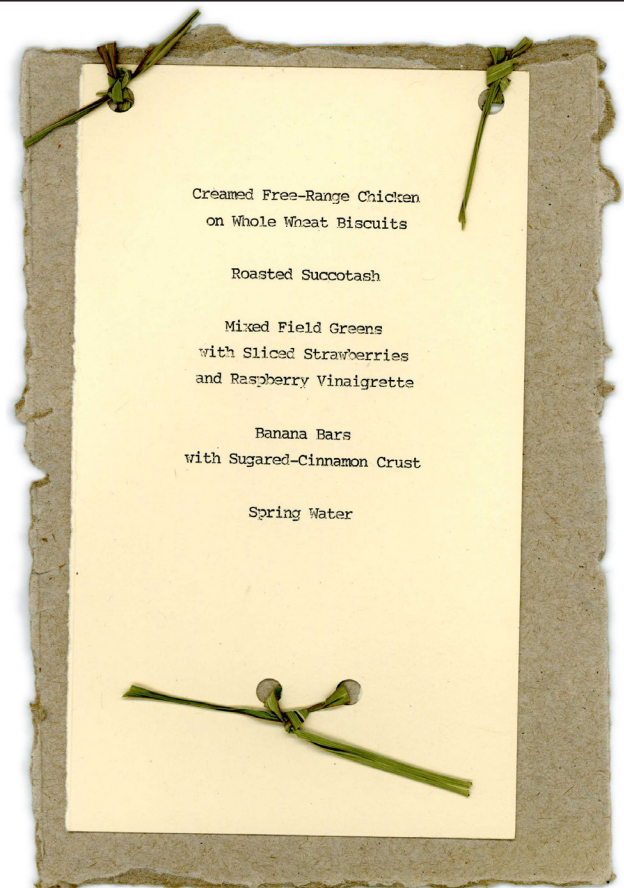


Table Appointments

These are items used to set a table. For example: tablecloth, placemats, dinnerware, glassware, flatware and centerpiece. Choose table appointments to fit the occasion and carry out the theme. All items must be safe to eat from and non-toxic (no glitter/paint, etc. on eating surfaces).

Tableware —

- Includes dinnerware, glassware, and flatware.
- Include only items needed for the meal.
- Do not include a soup bowl if soup is not served.
- If serving ice cream, use a bowl instead of a dessert plate.

Centerpiece —

- Should coordinate with the theme.
- Should be visible to all sides of the table
- Does not obstruct anyone's view of each other.
- May use unlit candles.

At the Contest

Check In & Set Up

- 4-H'ers will be notified of the schedule about a week prior to the contest.
 - Arrive 15 minutes prior to assigned set-up time.
 - 4-H'er is to bring their own card table/floor covering.
 - **Only contestants are allowed to set up. Contest volunteers provide assistance to 4-H'ers to help carry supplies.**
 - Public viewing of all tables is announced after judging is completed (approximately between 7:45 and 8:15 p.m.)
- Ribbons are awarded after public viewing.

After the Contest — The top exhibit in each category and division will be on display in the Ag Society Hall during

the remainder of the fair. All other table settings must be dismantled and taken home.

Additional Information

4-H'er must earn a purple ribbon to receive a top table award.

If you have questions, call the Extension office, 402-441-7180. Refer to score sheet included.

NOTE: Nebraska Extension and Sandhills Global Event Center Fairgrounds are not responsible for any damages. South Hall is an accessible, air conditioned building with restrooms.



HELPFUL RESOURCE



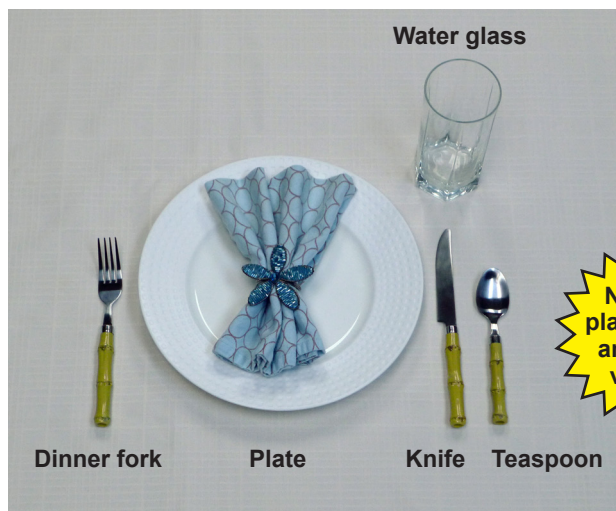
YouTube video, "4-H Table Setting Contest Judging Example Casual Junior Division (Re-enactment)" is online at <https://go.unl.edu/lan4h-contests>.

STATEWIDE CONTESTS:

- Nebraska 4-H Culinary Challenge Contest is for youth ages 8–18 (by Jan. 1 of the current year) who form teams of 2 members to represent Lancaster County at the State Fair. A themed table, a menu including a challenge ingredient and a technology presentation are exhibited during a live judge interview. 4-H'ers do not need to qualify at a county contest to participate, but must be enrolled in a 4-H Foods & Nutrition Project. To participate, call Kristin Geisert at the Extension office at 402-441-7180 or email kristin.geisert@unl.edu by static exhibit pick up day. For more information, see <https://go.unl.edu/4h-culinary>, challenge ingredient will be on website.

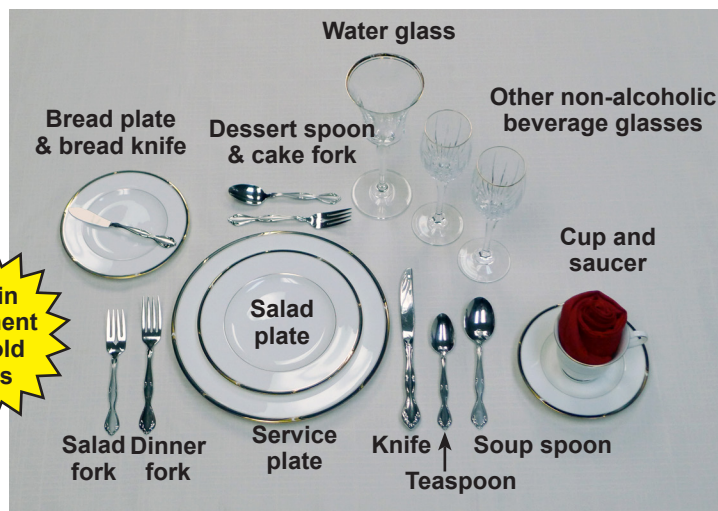
INFORMAL PLACE SETTING

These are general guidelines. For non-formal categories, placement may vary. Let your creativity go!



FORMAL PLACE SETTING

One example of a Formal place setting, Cloth napkin placement may vary.



Only the tableware needed for the meal are placed on the table.
Formal tables — at least 3 pieces of flatware are required.



4-H Table Setting Contest Score Sheet



Name _____ Contestant Number _____

Age (as of January 1 of the current year) _____

Division: ☐ Junior (ages 8–10)

Category: ☐ Picnic ☐ Casual ☐ Formal ☐ Holiday

☐ Intermediate (ages 11–13)

Theme _____

☐ Senior (ages 14–18)

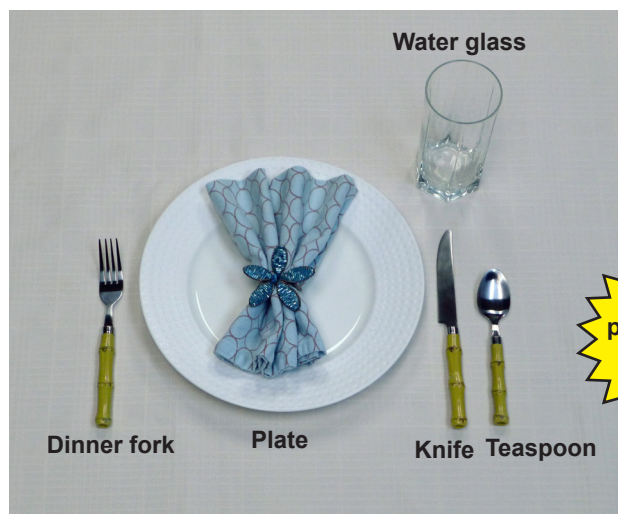
	SUP	EXC	AVE	Comments
PRESENTATION				
Ideas behind theme, menu, and tableware choices were explained.				
4-H'er dressed to fit the theme, used a clear voice.				
Presentation was original and creative. Theme was obvious and well-used.				
TABLE SERVICE				
Tableware was correctly set.				
Appropriate tableware was chosen for menu.				
Centerpiece was appropriate for theme and visible from all sides of table.				
Presentation was original and creative. Theme was obvious and well used.				
MENU				
Menu was easy to read with correct spelling.				
Foods listed in order served. Beverage listed last.				
Foods varied in texture and color.				
Presentation was original and creative. Theme was obvious and well used.				

Ribbon: ☐ Purple ☐ Blue ☐ Red ☐ White

4-H Table Setting Contest Score Sheet (continued)

INFORMAL PLACE SETTING

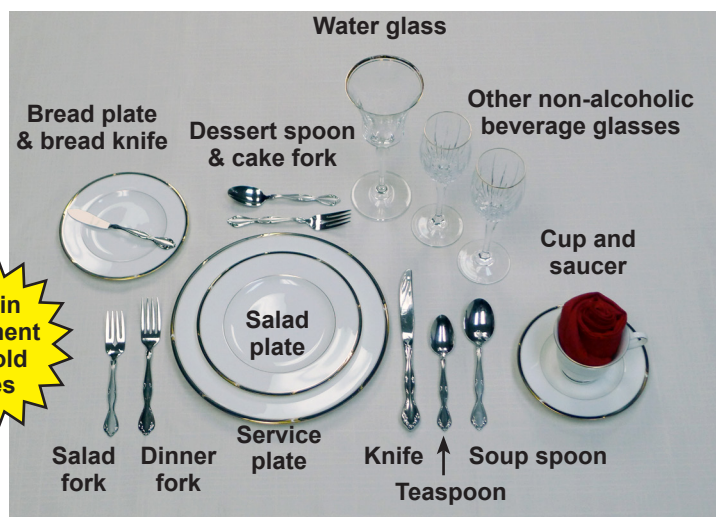
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Napkin placement and fold varies

FORMAL PLACE SETTING

One example of a Formal place setting, Cloth napkin placement may vary.



Only the tableware needed for the meal are placed on the table.

Rule(s) for setting an informal table

Note: This list is for all categories except formal. Only the tableware needed for the meal are placed on the table.

- ☐ Dinner plate
- ☐ Dinner fork
- ☐ Salad fork
- ☐ Knife
- ☐ Teaspoon
- ☐ Soup spoon
- ☐ Drinking glass is placed at the tip of the knife; if a second glass is used, place above the spoon.
- ☐ Salad, bread and/or dessert plate(s) — or bowl(s)
- ☐ Mug, Cup with saucer, or other beverage container

Rule(s) for setting a formal table

Note: Only the tableware needed for the meal are placed on the table. Minimum 3 pieces of flatware.

- ☐ Flatware, plate and napkin should be one inch from the edge of the table. Check if present, circle if needed and missing.
 - ☐ Dinner fork
 - ☐ Salad fork
 - ☐ Knife
 - ☐ Teaspoon
 - ☐ Soup spoon
- ☐ Cloth napkin (placement may vary)
- ☐ Dinner plate
- ☐ Soup bowl may be placed on the salad plate and/or service plate or above fork(s) as desired, if used
- ☐ Drinking glass is placed at the tip of the knife; if second glass is used, place above the spoon.
- ☐ Salad, bread and/or dessert plate(s) — or bowl(s) placed appropriately according to menu
- ☐ Cup with saucer