

TABLE SETTING	
Competition Code:	B1
Competition Name:	TABLE SETTING
Division:	Professional
Type:	Team
Participants:	Three (3) persons, and Three (3) assistants to aid with set-up only
Description:	An artistic execution of table setting skills with a suitable menu card based on an Asian menu for four persons with accompanying wines.

Objective:

1. To promote, develop, and create awareness of the uniqueness and creativity of modern table setup, and the importance of the aspects of dining room details.

Specific Guidelines, pointers for the judging criteria:

1. Space provided for is 4 meters x 4 meters.
2. A participating team will be composed of three (3) persons, with a team leader and two (2) assistants.
3. Competitors will register one (1) hour and thirty (30) minutes before the actual start of the competition, during this time, the allocated space assignments will be provided. Late competing teams will be disqualified.
4. Competitors must be in pressed black pants or black skirts for ladies, black sash and pressed white long sleeved shirt with vest and a black bow tie for men.
5. Prior to the event participants will be given a menu card from which they will base their set-up on. Participants will also have to accomplish a standard COP equipment list form for ingress and egress of the equipments that will be used for the setup of the table according to the menu card given prior to the event proper. Procedures on the forms usage will be given during a pre-event briefing (date & venue to be announced).
6. Teams will be given forty five (45) minutes to transport all the items within the 4m x 4m allocated space. This given time is strictly for transporting items only, no boxes and the likes should be opened during this time. Three (3) assistants can assist during this period.
7. Participants to execute a table setting for four (4) persons to include chairs, table, chinaware, flatware, glassware and centerpiece within one (1) hour or sixty (60) minutes.
8. No walls, ceiling, carpet, potted plants and/or backdrops will be allowed.
9. The set-up of a service table, ice bucket and an easel stand in the area will be allowed.
10. The fabrication of a centerpiece and other decorative paraphernalia are allowed but must be assembled on-the-spot within the given time.
11. The use of ironing equipment is allowed. These must be brought by the participants.
12. A menu folder to house the menu card given prior to the event can be pre-made, and must come with a supplement indicating the accompanying wines with complete details like origin, vintage, tasting notes and the likes.

13. Competitors shall be fully responsible for the security of their display.
14. A pre-competition briefing will be conducted by members of the competitions and judging committee on the day prior to the actual competition to address and clarify various key points of these regulations and will be allowed to ask questions related to this competition.

Guidelines for Assessment

Method and Setup

0 – 40 Points

- Mise-en-place 10 Points
- Technical Skills and teamwork 10 Points
- Timing and adhered to work schedules 10 Points
- Cleanliness and Grooming (pressed black pants or black skirts for ladies, black sash and pressed white long sleeved shirt with vest and a black bow tie for men) 10 Points

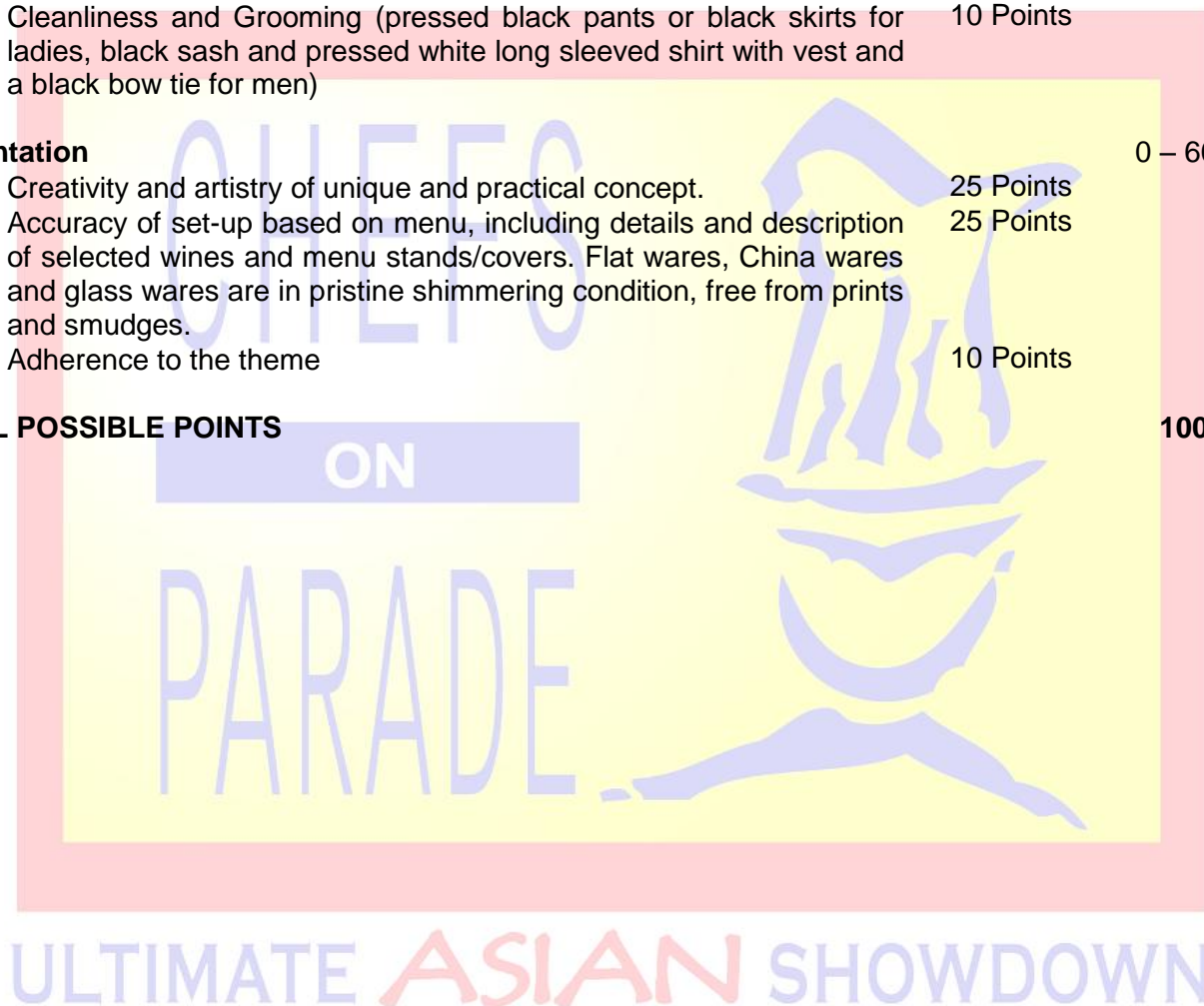
Presentation

0 – 60 Points

- Creativity and artistry of unique and practical concept. 25 Points
- Accuracy of set-up based on menu, including details and description of selected wines and menu stands/covers. Flat wares, China wares and glass wares are in pristine shimmering condition, free from prints and smudges. 25 Points
- Adherence to the theme 10 Points

TOTAL POSSIBLE POINTS

100 Points





JUDGE SCORESHEET

**TABLE SETTING - B1
TABLE SETTING - S7**

Important Instruction: (Please fill up)				
Division	<input type="checkbox"/> Professional		<input type="checkbox"/> Student	
Competition Category: (Example: A1, A2, B1, etc.)	<input type="checkbox"/> B1 Table Setting / Menu Card		<input type="checkbox"/> S7 Table Setting	
Competition Date:	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat)	<input type="checkbox"/> Mar. 03 (Sun)

METHOD AND SET-UP					
Entry Code: (Assigned inbriefing prior to competition)	Mise-En-Place	Technical Skill / Teamwork	Timing Adhered to work schedules	Cleanliness & Grooming	Total Possible Points
	0 – 10 pts.	0 – 10 pts.	0 – 10 pts.	0 – 10 pts.	40 pts.

RANKING (SCALE OF MEDALS)	
Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by: _____
Judge (Print Name and Sign)

Reviewed by: _____
SGV Representative



2013



ULTIMATE ASIAN SHOWDOWN

JUDGE SCORESHEET

**TABLE SETTING – B1
TABLE SETTING - S7**

Important Instruction: (Please fill up)				
Division	<input type="checkbox"/> Professional		<input type="checkbox"/> Student	
Competition Category: (Example: A1, A2, B1, etc.)	<input type="checkbox"/> B1 Table Setting / Menu Card		<input type="checkbox"/> S7 Table Setting	
Competition Date:	<input type="checkbox"/> Feb. 28 (Thur)	<input type="checkbox"/> Mar. 01 (Fri)	<input type="checkbox"/> Mar. 02 (Sat)	<input type="checkbox"/> Mar. 03 (Sun)

PRESENTATION				
EntryCode: (Assigned in briefing prior to competition)	Creativity and artistry of unique & practical concept	Accuracy of Setup Based on Menu	Adherence to the Theme	Total Possible Points
	0 – 25 pts.	0 – 25 pts.	0 – 10 pts.	60 pts.

RANKING (SCALE OF MEDALS)	
Gold with Honors	100 pts.
Gold	94-99 pts.
Silver	88-93 pts.
Bronze	82-87 pts.
Diploma	75- 81 pts.

Judged by:

Judge (Print Name and Sign)

Reviewed by:

SGV Representative

