Participants must be enrolled in the Foods and Nutrition project.

Rules and Guidelines:
1. Pre-registration for the contest is required.
2. Check in with the Superintendent 15 minutes ahead of your scheduled time.
3. You will have up to 30 minutes to set up your display.
4. The judge will interview participants once they finish setting up.
5. You will not be judged while setting up your display.
6. Check the “Basic Table Setting Guide” for basic rules for table setting (included in the Leader’s Guide to Food & Nutrition Contests). You will need to be prepared to explain why you selected to do something a certain way.
7. Centerpieces are acceptable if appropriate. Each contest will have 15 x 25 inches to work within. The table area will be marked. Practice at home to be sure you don’t exceed your space.
8. If you use a centerpiece, “Centerpieces” in the Leader’s Guide to Foods & Nutrition Contests may be of help.
9. Plan a well-balanced menu that you would prepare. Menu should be appropriate for your skill level. Type or print menu on a 5 x 8 card or paper. Indicate your theme and your name on the card.
10. We suggest you label everything with your name. Valuable or sentimental items should not be included in the displays.
11. Plan ahead. Know how your place setting will go together before you bring it to fair. If you assemble your exhibit for practice, you may want to take a picture of it or draw a sketch that will help you in assembling it at the event.
12. Complete construction of table setting must be done at fair by the member. Only exhibitors will be allowed in contest area.
13. Remember to take your exhibit down during the time specified in the fairbook.
14. Have fun with this! The idea is that it is fun to make a table artful and pleasant and that having meals at the table is a great way to spend time with family and friends.

Scoring:
Fits into allocated space of approximately 15” X 25” 20 points
- Items are placed inside of marked space.
- Total effect-coordination of originality and creativity, related to theme.
Menu on card 20 points
- Able to read at about 1 foot distance, correct use of capitals?
- Foods in correct order, as served?
- Creativity of menu design (prop may be used).
Food Choices are coordinated for color, style, texture, appearance 20 points
- Do flavors and colors of foods to be served complement each other?
- Are the foods suitable for the occasion and theme?
- Nutritional value as related to theme?
Placement of items convenient for use 20 points
- Are all items needed there and placed correctly?
- Is the centerpiece appropriate? (color, height, occasion, visible from all sides)
- Is the tablecloth or place mat appropriate? Clean and pressed?
Interview 20 points
- Knowledgeable & confident in explaining exhibit and responds to judge’s questions with good rationale for exhibit?
- Understands food safety as related to menu and theme?