

# Food Show Table





## AGE DIVISIONS

- **JR – Ages: 7-9**
- **Intermediate – 10-13**
- **SR – 14 & Older**

# Food Show Table Rules:

1. Card table to show your display.
2. Correct table setting.
3. Centerpieces – centerpieces may be an original design or purchased, for example, fresh flowers or artificial.
4. Use whatever theme you like—no restrictions.
5. Menu & Recipe Card – 8 x 11 card displayed in an 8 x 11 clear self-supporting stand.
6. Only one food item should be prepared and exhibited
7. Dress appropriately for the menu & table setting used.
8. Be able to tell the judge how to prepare and serve the food. Tell why you selected the dishes, table covering, & nutritional value, etc.
9. Submit a color picture collage on an 8 x 11 letter size sheet paper to the Extension Office no later than March 8, 2021, by 5:00. (See example next slide)
10. Upload your video presentation (a maximum of 10 min, due to Flip Grid limitations) to Flip Grid. No later than March 8, 2021, by 5:00.
11. Food will not be tasted by the judge this year.

**Color Picture Collage to submit to the Extension Office no later than March 8, 2021, by 5:00., to your local Extension Office.**

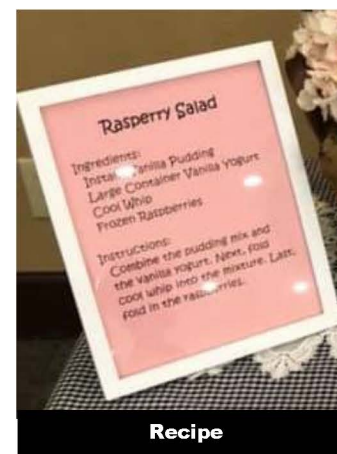
**On an 8 x 11 letter size sheet paper. Copy & paste 5 pictures.**

**Zoom into the:**

- **Recipe**
- **Menu**
- **Food Item**
- **Table Setting**
- **You & your table**
- **Be sure to label each picture**

## Favorite Foods/Creative Tables 2021

Name  
Spring Picnic



Recipe



Raspberry Salad



Menu



Table Setting



Participant & Table

# Present during your video presentation:

Present Your Name, Age, and your county.

1. What is your theme, and where would you serve it?
2. What dishes & table covering did you select for your theme? Why?
3. What is your menu?
4. Tell us about the recipe that you chose?
5. What food group is it in?
6. What nutritional value does your recipe have?

# Food Show Score Card :

NAME: \_\_\_\_\_ AGE/DIVISION: \_\_\_\_\_ COUNTY: \_\_\_\_\_

FOOD SHOW THEME: \_\_\_\_\_

1. Food Show Appearance:
2. What the food item is served with:
  - ✓ Suitable for the occasion
  - ✓ Balance in color
  - ✓ Balance in texture
3. The Table Setting (one place setting):
  - ✓ Appropriate for food to be served
  - ✓ Attractive, color scheme, dishes, food, table linin
  - ✓ Appropriate centerpieces
4. The Exhibitor:
  - ✓ Understands the preparation of the recipe
  - ✓ Knows what food group your recipe is in.
  - ✓ Personal Appearance - neat, well groomed, dressed appropriately, for serving the meal or snack.

| Excellent | Good | Needs Improvement |
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5. Comments:

Excellent – Well Done                      Rating:  
 Good – Improvements Needed    Blue:   
 Needed Improvement                      Red:   
 Consult your leader for help    White:



Ideas

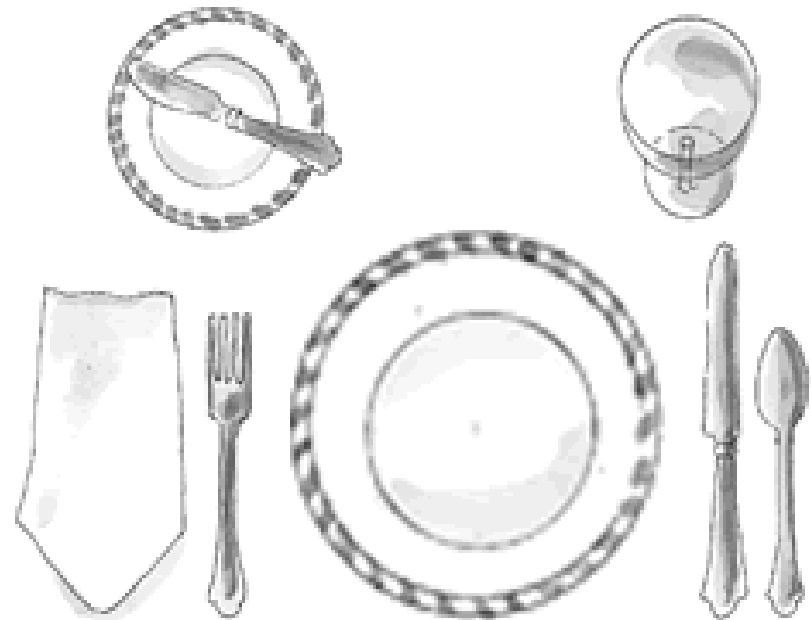
# Basic Table Setting

For a basic table setting, here are two great tips to help you—or your kids—remember the order of plates and utensils:

1. Picture the word “FORKS.” The order, left to right, is F for Fork, O for the Plate (the shape!), K for Knives and S for Spoons. (Okay, you have to forget the R, but you get the idea!)
2. Holding your hands in front of you, touch the tips of your thumbs to the tips of your forefingers to make a lowercase ‘b’ with your left hand and a lowercase ‘d’ with your right hand. This reminds you that “bread and butter” go to the left of the place setting and “drinks” go on the right. Some other things to know:
3. Knife blades always face the plate
4. The napkin goes to the left of the fork or on the plate
5. The bread and butter knife are optional.

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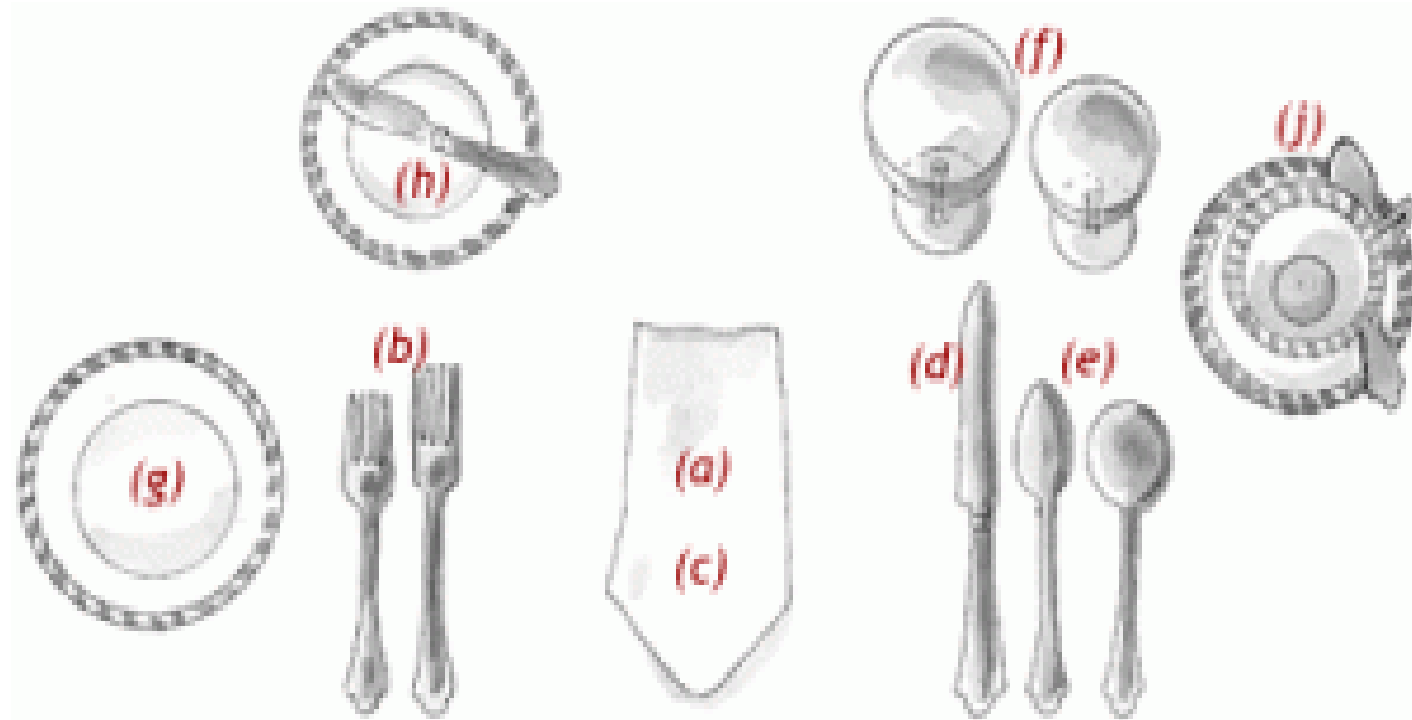


# Informal Place Setting

When an informal three-course dinner is served, the typical place setting includes these utensils and dishes:

**Our illustration shows how a table would be set for the following menu:**

- Salad or first course
- Entree
- Dessert
- Soup course



## Informal Place Setting (Continued)

**(a) Dinner Plate:** This is the “hub of the wheel” and is usually the first thing to be set on the table. In our illustration, the dinner plate would be placed where the napkin is, with the napkin on top of the plate.

**(b) Two Forks:** The forks are placed to the left of the plate. The dinner fork, the larger of the two forks, is used for the main course; the smaller fork is used for a salad or an appetizer. The forks are arranged according to when you need to use them, following an “outside-in” order. If the small fork is needed for an appetizer or a salad served before the main course, then it is placed on the left (outside) of the dinner fork; if the salad is served after the main course, then the small fork is placed to the right (inside) of the dinner fork, next to the plate.

**(c) Napkin:** The napkin is folded or put in a napkin ring and placed either to the left of the forks or on the center of the dinner plate. Sometimes, a folded napkin is placed under the forks.

**(d) Dinner Knife:** The dinner knife is set immediately to the right of the plate, cutting edge facing inward. (If the main course is meat, a steak knife can take the place of the dinner knife.) At an informal meal, the dinner knife may be used for all courses, but a dirty knife should never be placed on the table, placemat or tablecloth.

**(e) Spoons:** Spoons go to the right of the knife. In our illustration, soup is being served first, so the soup spoon goes to the far (outside) right of the dinner knife; the teaspoon or dessert spoon, which will be used last, goes to the left (inside) of the soup spoon, next to the dinner knife.

**(f) Glasses:** Drinking glasses of any kind — water, wine, juice, iced tea — are placed at the top right of the dinner plate, above the knives and spoons.

Other dishes and utensils are optional, depending on what is being served, but may include:

**(g) Salad Plate:** This is placed to the left of the forks. If salad is to be eaten with the meal, you can forgo the salad plate and serve it directly on the dinner plate. However, if the entree contains gravy or anything runny, it is better to serve the salad on a separate plate to keep things neater.

**(h) Bread Plate with Butter Knife:** If used, the bread plate goes above the forks, with the butter knife placed diagonally across the edge of the plate, handle on the right side, and blade facing down.

**(i) *Dessert Spoon and Fork:*** These can be placed either horizontally above the dinner plate (the spoon on top with its handle facing to the right; the fork below with its handle facing left); or beside the plate. If placed beside the plate, the fork goes on the left side, closest to the plate (because it will be the last fork used), and the spoon goes on the right side of the plate, to the right of the dinner knife, and to the left of the soup spoon.

**(j) *Coffee Cup and Saucer:*** Our illustration shows a table setting that would be common in a restaurant serving a large number of people at once, with coffee being served during the meal. The coffee cup and saucer are placed above and to the right of the knife and spoons. At home, most people serve coffee after the meal. In that case, the cups and saucers are brought to the table and placed above and to the right of the knives and spoons.

# The Formal Place Setting

The formal place setting is used at home for a meal of more than three courses, such as a dinner party or a holiday meal.

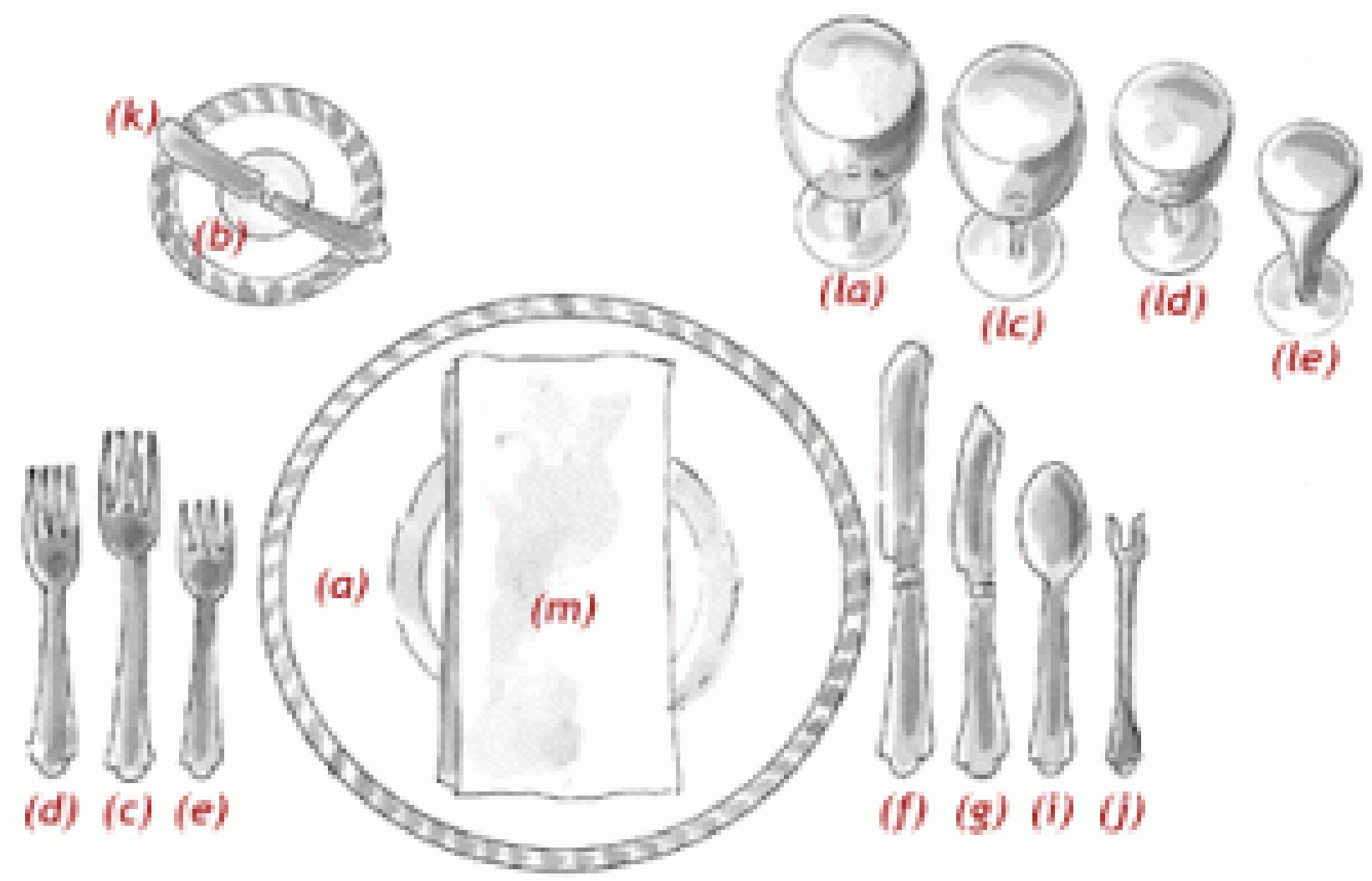
- It's simply the informal place setting taken to the next level, adding glassware, dishes, and utensils for the foods and beverages served with the additional courses.
- It's also used at high-end restaurants that serve multiple courses.

- Everything on your table should be crisp and sparkling. White linens are still considered the most formal but colored, or patterned tablecloths or placemats, and napkins can be just as elegant.
- Other possible elements include candles, a centerpiece or multiple flower arrangements, and place cards.
- Placemats (if used) are centered in front of each chair, about one to two inches from the edge of the table.
- A tablecloth is spread to hang evenly on each end and on the sides. The average drop is 12 to 18 inches, but don't worry if it is a little long or short—you don't want it hanging too low, or it will end up in the diners' laps.

## **The most formal table is strictly symmetrical:**

- Centerpiece in the exact center, an even number of candlesticks, place settings spaced evenly around the table,
- Silverware lined up and at the same distance from the edge of the table.
- The space not taken up by place settings is your available real estate.
- Feel free to vary flower arrangements and decorations as you like, creating a balanced and pleasing tablescape.
- Be careful not to overcrowd the table, and arrange your decorations so diners seated opposite can see each other.





**(a) Service Plate:** This large plate, also called a charger, serves as an under-plate for the plate holding the first course, which will be brought to the table. When the first course is cleared, the service plate remains in place for any other courses, such as a soup course, until the plate holding the entrée is served, at which point the two plates are exchanged. The charger may serve as the under-plate for several courses that precede the entrée.

**(b) Butter Plate:** The small butter plate is placed above the forks at the left of the place setting.

**(c) Dinner Fork:** The largest of the forks, also called the place fork, is placed on the left of the plate. Other smaller forks for other courses are arranged to the left or right of the dinner fork, according to when they will be used.

**(d) Fish Fork:** If there is a fish course, this small fork is placed to the left of the dinner fork because it is the first fork used.

**(e) Salad Fork:** If the salad is served after the entrée, the small salad fork is placed to the right of the dinner fork, next to the plate. If the salad is to be served first and fish second, then the forks would be arranged (left to right): salad fork, fish fork, dinner fork.

**(f) Dinner Knife:** The large dinner knife is placed to the right of the dinner plate.

**(g) Fish Knife:** The specially shaped fish knife goes to the right of the dinner knife.

**(h) Salad Knife** (*Note: there is no salad knife in the illustration*): If used, according to the above menu, it would be placed to the left of the dinner knife, next to the dinner plate. If the salad is to be served first, and fish second, then the knives would be arranged (left to right): dinner knife, fish knife, salad knife.

**(i) Soup Spoon or Fruit Spoon:** If soup or fruit is served as a first course, then the accompanying spoon goes to the right of the knives.

**(j) Oyster Fork:** If shellfish are to be served, the oyster fork goes to the right of the spoons. *Note: It is the **only** fork ever placed on the right of the plate.*

**(k) Butter Knife:** The small spreader is placed diagonally on top of the butter plate, handle on the right, and blade down.

**(l) Glasses:** These are placed on the right, above the knives and spoons. They can number up to five and are placed in the order they will be used. When there are more than three glasses, they can be arranged with smaller glasses in front. The water goblet (*la*) is placed directly above the knives. Just to the right are placed a red (*lc*) or white (*ld*) wine glass. A sherry glass or champagne flute (*le*), to accompany a first course or for an opening toast, go to the right of the wine glasses. Glasses used for a particular course are removed at the end of the course.

**(m) Napkin:** The napkin is placed on top of the charger (if one is used) or in the space for the plate. It can also go to the left of the forks or under the forks if space is tight.