

# Menu Planning and Table Display- (California Only)

**Menu Planning and Table Display, an individual event,** recognizes participants enrolled in Family and Consumer Sciences and/or related occupations skills to demonstrate their skill in menu planning. In this event, the participant will plan a lunch or dinner menu for two (2) people based on a current list of state themes.

## CAREER CLUSTER/CAREER PATHWAY

- **Food Service and Hospitality**
- **Hospitality and Tourism - Restaurant and Food and Beverage Services Pathway**
- **Food Science, Dietetics, and Nutrition**

## Connection to California CTE Model Curriculum Standards

- Hospitality, Tourism, and Recreation

## EVENT CATEGORIES

**Junior:** grades 6–9

**Senior:** grades 10–12

## PROCEDURES & TIME REQUIREMENTS

1. The participant will provide three (3) copies of an information sheet containing the title of his/her display, the selected menu, and all recipes used in the menu, including a nutritional analysis PER SERVING of each recipe.
2. Participant is responsible for bringing all materials for the table display.
3. A maximum of thirty (30) minutes will be allowed to set up displays.
4. At the state level only, participant will take a twenty (20) minute written exam.

## ELIGIBILITY & GENERAL INFORMATION

1. Review “Eligibility and General Rules for All Levels of Competition” on page 75 of the FCCLA COMPETITIVE EVENTS GUIDE.
2. Participant must have completed a course or unit in a Family Consumer Sciences program.
3. Participant must bring all necessary supplies.

## GENERAL INFORMATION

Individual or Team Event	Prepare Ahead of Time	Equipment Provided	Electrical Access	Participant Set Up/Prep Time	Evaluator Review Time	Maximum Oral Presentation Time	Evaluation Interview Time	Total Event Time
Individual	File Folder, Recipes, and Table Display	3' by 4' Table	Not provided	30 Minutes	5 minutes per exhibit	n/a	n/a	30 minutes (50 minutes for State Meeting)

## PRESENTATION ELEMENTS ALLOWED


Audio	Costumes	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Props/Pointers	Skits	Presentation/Equipment	Visuals
			•					•	•

# Menu Planning and Table Display

## Specifications

### File Folder

Participant will submit one letter-size *file folder* containing three identical sets, with each set stapled separately, of the items listed below to the event room consultant at the designated participation time. The *file folder* must be labeled (either typed or handwritten) in the top left corner with name of event, event category, participant's name, state, and FCCLA national region. (Note: California national region is "Pacific.")

1- 8 ½" x 11" page	<i>Project Identification Page</i>	Must include participant(s) name, chapter name, school, city, state, FCCLA national region, and title of project.
1- 8 ½" x 11" page	<i>FCCLA Planning Process Summary Page</i>	Summarize how each step of the <i>Planning Process</i> was used to develop the Menu Planning and Table Display project.
1- 8 ½" x 11" page 	<i>Evidence of Online Project Summary Submission</i>	Complete the online project summary form located on the STAR Events Resources page of the FCCLA national website and include proof of submission in the <i>file folder</i> .
1 - 8 ½" x 11" page	<i>Menu</i>	Menu for given meal period for two people on the current theme.
1 to 5 - 8 ½" x 11" page(s)	<i>Recipes</i>	All recipes used in the menu. NO PHOTOCOPIES OF RECIPES FROM COOKBOOKS/TEXTBOOKS WILL BE ALLOWED. Beverage recipes are excluded.
1 to 5 - 8 ½" x 11" page(s)	<i>Nutritional Analysis</i>	Must include the following: <ol style="list-style-type: none"> <li>1. serving size</li> <li>2. calories</li> <li>3. protein</li> <li>4. fat</li> <li>5. cholesterol</li> <li>6. carbohydrates</li> <li>7. sodium</li> </ol>

### Table Display

The participant will develop a table display for two (2) people.

Table Service	i.e.: knives, forks, spoons, etc.
Centerpiece	Edible or non-edible.
Place Settings	All appropriate dishes to match menu.
Title/menu card	The card shall be no larger than 4" x 6." The card must list the title of the display and menu. The title can be the selected theme or a creative name incorporating the theme.
Dessert Service	If included in the menu.

# Menu Planning and Table Display

## Competitive Recognition Events Point Summary Form

Name of Participant \_\_\_\_\_

Chapter \_\_\_\_\_ State CA Individual # \_\_\_\_\_ Station # \_\_\_\_\_ Category \_\_\_\_\_

### DIRECTIONS:

1. Make sure all information at top is correct. If a student named is not participating, cross the name off. If the team does not show, please write "No Show" across the top and return with other forms.
2. Before student presentation, the room consultants must check participant's file folder using the criteria and standards listed below and fill in the boxes.
3. At the conclusion of presentation, verify evaluator scores and fill in information below. Calculate the final score and ask for evaluators' verification. Place this form in front of the completed rubrics and paper clip all items related to the presentation together. Please do NOT staple.
4. At the end of competition in the room, double check all scores and names to ensure accuracy. Sort results by order and turn in to the Lead or Assistant Lead Consultant.
5. Please check with the Lead/Assistant Lead Consultant if there are any questions regarding the process.

ROOM CONSULTANT CHECK			Points
<b>Registration Packet</b> 0 or 3 points	Picked up by adviser or designated adult during scheduled time. No <b>0</b> Yes <b>3</b>		
<b>Orientation</b> 0 or 2 points	<b>0</b> Did not attend/incomplete team attendance	<b>2</b> The individual or ALL participating team members attended	
<b>File Folder</b> 0-4 points	<b>0</b> File folder exceeds the 14 page maximum limit	<b>1-2-3</b> File Folder presented with incorrect labeling/insufficient materials for evaluators (less than 3 copies of contents) or incomplete content	<b>4</b> File Folder is presented with correct labeling and sufficient evaluators material <ul style="list-style-type: none"> <li>• Project ID page</li> <li>• Planning Process Summary</li> <li>• Project Summary Submission Proof</li> <li>• Menu</li> <li>• Recipes</li> <li>• Nutritional Analysis</li> </ul>
<b>Punctuality</b> 0-1 point	<b>0</b> Participant was late for presentation	<b>1</b> Participant was on time for presentation	
<b>EVALUATORS' SCORES</b>		<b>ROOM CONSULTANT TOTAL</b> (10 points possible)	
Evaluator 1 _____	Initials _____	<b>AVERAGE EVALUATOR SCORE</b> (90 points possible)	
Evaluator 2 _____	Initials _____		
Evaluator 3 _____	Initials _____		
Total Score _____	divided by number of evaluators	<b>FINAL SCORE</b> (Average Evaluator Score plus Room Consultant Total)	
_____	<b>= AVERAGE EVALUATOR SCORE</b>		

**RATING ACHIEVED** (circle one)      **Gold:** 90-100      **Silver:** 70-89.9      **Bronze:** 1-69.9

**VERIFICATION OF FINAL SCORE AND RATING** (please initial)

Evaluator 1 \_\_\_\_\_ Evaluator 2 \_\_\_\_\_ Evaluator 3 \_\_\_\_\_ Adult Room Consultant \_\_\_\_\_ Event Lead Consultant \_\_\_\_\_

# Menu Planning and Table Display

Name of Participant \_\_\_\_\_

Chapter \_\_\_\_\_ State CA Individual # \_\_\_\_\_ Station # \_\_\_\_\_ Category \_\_\_\_\_

## Rubric

RECIPE PACKET/FILE FOLDER CONTENTS							Points
<b>FCCLA Planning Process Summary</b> Page 0–5 points	0 Planning Process summary not provided	1 Inadequate steps in the Planning Process are presented	2 All Planning Process steps are presented, but not summarized	3 All Planning Process steps are summarized	4 Evidence that the Planning Process was utilized to plan project	5 The Planning Process is used to plan the project, each step is fully explained.	
<b>Clothing Choice</b> 0–5 points	0 Inappropriate clothing	1 Clothing choice is inconsistent	2 Clothing choice could be improved	3 Clothing choice is adequate	4 Clothing choice is good	5 Clothing choice is professional	
<b>Menu</b> 0–15 points	0 Not provided	1-2-3 Not appropriate to theme, does not have variety, color, texture	4-5-6 Faintly appropriate to theme. Minimal variety, color, texture	7-8-9 Somewhat appropriate to theme. Limited variety, color, texture	10-11-12 Appropriate to the theme. Adequate variety, color, texture	13-14-15 Appropriate to the theme, has variety, color, texture, shape, and is well balanced	
<b>Recipes</b> 0–15 points	0 Not provided	1-2-3 Recipes are incomplete and poorly written	4-5-6 Recipes are complete, but lack detail and consistency	7-8-9 Recipes are complete, but has limited detail and consistency	10-11-12 Recipes are complete and detailed with minimal discrepancies	13-14-15 Recipes are typed, complete, concise, well written, and consistent throughout	
<b>Nutritional Analysis</b> 0–10 points	0 Not provided	1-2 Minimal information provided	3-4 Analysis is incomplete, or does not fully meet the needs	5-6 Analysis is complete, but format is not consistent	7-8 Analysis is complete, meets most needs and is presented in a consistent format	9-10 Analysis is complete, fully meets needs, and is presented in a consistent format	
TABLE DISPLAY							Points
<b>Table Service</b> 0–5 points	0 Not provided	1 Missing and/or inconsistent flatware, inappropriately placed on setting, does not reflect menu or theme	2 Flatware vaguely reflects theme, most flatware misplaced, somewhat accurate to menu	3 Flatware somewhat reflects theme, some items misplaced, accurate to menu	4 Flatware reflects theme, minimal items misplaced, accurate to menu	5 Flatware reflects and matches theme, appropriately placed, accurate to menu	
<b>Centerpiece</b> 0–15 points	0 Not provided	1-2-3 Does not reflect theme, inappropriate size and height	4-5-6 Vaguely reflects theme, somewhat creative, appropriate size and height	7-8-9 Somewhat reflects theme, fairly creativity, appropriate size and height	10-11-12 Somewhat reflects theme, decorative and visually pleasing, appropriate size and height	13-14-15 Reflects theme, creative, appropriate to meal service, appropriate size and height	
<b>Place Setting</b> 0–10 points	0 Not provided	1-2 Missing and/or inconsistent place setting, inappropriately placed on setting, does not reflect menu or theme	3-4 Place setting vaguely reflects theme, most place setting misplaced, somewhat accurate to menu	5-6 Place setting somewhat reflects theme, some items misplaced, accurate to menu	7-8 Place setting reflects theme, minimal items misplaced, accurate to menu	9-10 Place setting reflects and matches theme, appropriately placed, accurate to menu	
<b>Title/Menu Card</b> 0–5 points	0 Not provided	1 Does not reflect theme, inappropriate size, inaccurate to menu	2 Vaguely reflects theme, card is appropriate size, missing menu items	3 Somewhat reflects theme, card is appropriate size, some errors on cards	4 Reflects theme, card is appropriate size, accurate to menu, minimal errors	5 Reflects theme, appropriate size, well formatted with no errors, accurate to menu, shows creativity	

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<b>Dessert Service</b> 0-5 points	0 Not provided	1 Dessert is not theme appropriate, not cohesive to menu	2 Vaguely reflects theme, minimal cohesiveness with other menu items	3 Somewhat reflects theme. somewhat cohesive to menu	4 Reflects theme, lacks creativity, cohesive to menu items	5 Dessert is appropriate to meal and theme, unique creative, and cohesive to menu items		
<b>Evaluator's Comments:</b>							<b>Total</b> (90 points possible)	

Evaluator # \_\_\_\_\_

Evaluator Initial \_\_\_\_\_

Room Consultant Initial \_\_\_\_\_