

Table Scape Judge Sheet

Contestants _____

School _____

Criteria	Max Points	Points	Comments
Follow Directions: No food except non- perishable. Finished on time.	15		
Interpretation of Theme: Table settings correspond with menu and theme.	20		
Creativity: Does menu present something unexpected yet appropriate? Is there use of unique materials, table settings, etc. Does centerpiece match scale and theme?	15		
Correctness: Correct placement of napkins, flatware, dishes and glasses. Dishes for first course only; glasses for all courses and utensils for all courses.	15		
Use of Color: Enhances the dining experience; suitable to menu, theme and table settings.	15		
Presentation: Overall appearance, neatness, precision and originality.	15		
Menu must be display on table: Entries may be submitted with a recipe for all course offered.	10		
Total Points	100		