

(242) Table Setting

PACKING: All contestants are responsible for the packaging, transporting and proper handling of their competition entries.

DELIVERY: All items must be brought to the Convention Wednesday morning and removed from the premises by Saturday morning.

DISPLAY: Entries must have a display card set on the table with the following information neatly printed or typed: event, student's name, school name. Display card must be clearly visible.

WCA STUDENT CONVENTION IS NOT RESPONSIBLE FOR ENTRIES LOST, STOLEN, OR DAMAGED.

The art of setting a beautiful table can make your guests feel like they have joined you in an exquisite meal even with the simplest of decor! This is a new category, so have fun! Be creative!

Judges will consider the color combination, creativity, the techniques used, and the theme of the setting.

RULES

1. Entries in Table Setting must be arranged within the preceding year and not entered in competition previously.
2. All items must be provided by the contestant. Including, but not limited to: table cloth, plates, napkins, tableware, classes, and centerpieces.
3. Each setting is to be for four and fit on a square card table, approximately 3 ft by 3 ft. Each contestant must bring their own table.
4. A menu must be provided for each guest for the event you are setting your table for. Items may include, but not limited to; beverage, appetizer, main dish, dessert.
5. A brief explanation of the creation process should be included so that the judges can understand the time and level of difficulty involved in the project.

HINTS FROM THE ARTS JUDGES

1. Color Combination.

- A "monochromatic design" color scheme uses one color with a variety of shades of the chosen color.
- A "complementary design" color scheme uses colors that are opposite on the color wheel.

Hints:

- 1) Use a color wheel. Red, blue and yellow are primary colors. Green, orange and purple are secondary colors.
- 2) Choose one season or occasion, this will aid in matching tones. The seasons are summer, autumn, winter and spring.

2. Techniques.

- "Space" is used to draw attention to the individuality of the various elements.
- "Line" is used to define the outlines of the setting.
- "Texture" refers to the smoothness or complexity of all the elements being used.
- "Color" is the most obvious and the most appreciated element of the design.

Hints:

- 1) Symmetrical settings are balanced. This is often a more traditional style.
- 2) Asymmetrical settings are not balanced. This is considered a contemporary style.

3. Creativity.

- "Focal point" refers to the part of the design that draws the eye, usually the centerpiece, but not limited to it.
- "Scale" refers to plates, glasses, napkins, tableware and décor being in proportion to each other.
- "Unity" means that all elements need to be successfully integrated.

4. Theme of Setting.

- While a theme can be a special occasion such as a holiday, it can be as simple as a color theme. The theme can be sparked by a centerpiece, and coordinated throughout.
- The theme can be brought out by using the plates, glasses, napkins, tableware and decor.

Hints:

- 1) Be creative! The uniqueness of a setting can cause it to be expensive, but the fun is pulling a piece that surprises everyone, even you, on how great it fits!
- 2) The setting should look good from all sides.
- 3) The menu should include food choices that complement the theme not distract. For example, an elegant setting might not be complimented with buffalo wings, or a child's birthday might not be complimented by escargot.

JUDGING CRITERIA

AREAS OF EVALUATION	POSSIBLE POINTS
I. Color combination (20)	
A. Selection of color compliments theme	5
B. Color expression thoughtfully planned	5
C. Harmony of color and design	5
D. Uniformity of Color	5
II. Creative embellishments (20)	
A. Expression portrayed	10
B. Focal point	5
C. Scale	5
III. Technique (40)	
A. Space: used to draw attention to the individuality of elements	10
B. Balance/ Lines	10
C. Texture of elements	5
D. Unity of elements	5
E. Finishing of selection, the WOW factor	10
IV. Theme of the setting (20)	
A. One consistent theme throughout setting, ie. fun or elegant displayed through texture, color, props, table cloth, plates, napkins and/or other items.	10
B. Beauty and originality of design	5
C. Menu compliments theme	5
Total Points	100