

Table Setting Scorecard

Name: _____

Level: _____

Criteria

Development of Theme

- Food to fit occasion
- Decorations and harmony of total table

Choice of Centerpiece

- Height and size

Choice of Table Covering/Placemat/Napkin

- Napkin folded and placed correctly
- Appropriate material for napkin and table cover
- Placemat correctly placed

Selection of Dishes/Glassware/Silverware

- Correct for occasion and menu
- Size of dishes is appropriate

Accurate Placement of Dishes/Glassware/Silverware

Menu - Variety & Balance

- At least 3 food groups
- Color, texture, and temperature of food go well together

Purple

Blue

Red

White

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