

CREATIVE CATERING
JUNIOR AND SENIOR DIVISIONS
INDIVIDUAL EVENT

TIME:

Thirty (30) Minute Event
(10 minute set-up, 5-10 Minute Oral Presentation, 10 Minute Viewing)

PURPOSES:

1. To encourage participant to work creatively with food in a catering setting.
2. To demonstrate or display skills and knowledge related to food service.
3. To develop participant's skills in planning and presenting a theme event.

SPECIFICATIONS:

1. Participant will plan and present a display with a theme.
(The participant will develop his/her own theme.)
2. The display shall not exceed 3' x 3' (feet) with one place setting and a centerpiece. The centerpiece may or may not be edible.
3. Participant will have ten (10) minutes to set up the display from the time the signal to start is given.
4. Participant will present a 5-10 minute oral summary and a portfolio to support the oral summary.
5. Participant must supply, and be responsible for, all items included in the display.
6. Participant Portfolio
The portfolio should be typed and include the following items:
Cover Page with:
 1. Name of Event
 2. Participant Name
 3. Participant Chapter
 4. Division
 - b. Menu Page
 - c. Summary of plan with photos or sketches
 - d. Recipes
 - e. Financial plan with:
 1. Estimated Expenditures
 2. Total Cost
 3. Anticipated profit
7. After the oral presentation, the participant must stay with their display during viewing.

RATING SHEET
CREATIVE CATERING
JUNIOR AND SENIOR DIVISIONS

CONTESTANT NAME: _____

DIVISION: Junior (6,7,8,9 grades) _____ Senior (10,11,12 grades) _____

CHAPTER _____ ADVISER: _____

JUDGES INSTRUCTIONS: Place an "X" over your rating. Then, write your rating in the score column. Where information or evidence is missing, assign a "0". **Total the rating points at the bottom of the score column and initial.** Please make comments telling participants where they did well and how they can improve their project in the future. Please write comments on the back.

EVALUATION CRITERIA	POSSIBLE POINTS										SCORE
	Excellent	Very Good	Good	Fair	Poor						
Initial Impression (please circle)											
1. Overall appearance of display	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
2. Suitability to the theme	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
3. Creativity	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
4. Correct placement of dinnerware, glassware and flatware	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
5. Suitability of menu to occasion	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
6. Neatness of personal appearance	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
7. Financial Plan	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
8. Portfolio Summary	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
9. Oral Presentation	⑩	⑨	⑧	⑦	⑥	⑤	④	③	②	①	
TOTAL POINTS POSSIBLE: 100											

Circle Rating Achieved:

Gold: 90-100 pts

Initials of Judge _____

Silver: 70-89 pts

Room Consultant _____

Bronze: 1-69 pts

State Officer _____

COMMENT SHEET
CREATIVE CATERING
JUNIOR AND SENIOR DIVISIONS

Please write constructive comments for each area where you deducted points.
Please make comments in a positive manner, perhaps giving suggestions for improvement.

	Comments:
1. Overall appearance of display	
2. Suitability to the theme	
3. Creativity	
4. Correct placement of dinnerware, glassware and flatware	
5. Suitability of menu to occasion	
6. Neatness of personal appearance	
7. Financial Plan	
8. Portfolio Summary	
9. Oral Presentation	

