



Black Inc. Awards

Table Setting Contest



Please note: There is no application to fill out in advance of this contest. Interviews will be held on Monday, August 12th, 2024 from 3:00-6:00pm at the Fairgrounds. Applicant will be responsible for registering for their judging time.

1. BACKGROUND INFORMATION

This contest is a fun way to learn how to set a table and plan nutritious meal. The contest is open to all 4-H members ages 8-18. No member needs to be enrolled in a specific project to participate. It will be held on August 12th during the Black Inc. judging. There are three different age groups that will be judged, Seniors (ages 15-18), Intermediate (11-14) and Junior (8-10).

2. REQUIREMENTS

See following page for description of all the requirements

1. Theme
2. Table Appointments
3. Table Covering
4. Place Setting
5. Centerpiece
6. Menu
7. Attire

3. EXHIBIT GUIDELINES

- A. Please ensure that your display is neat, organized and a good representation of the Black Inc. program.
- B. Display should be unique every year.
- C. Outstanding table settings may be asked to set up their display in the Jr. Fair Building during Fair Week. Members are encouraged to remove expensive or valuable items from the display to avoid loss.

4. AWARDS

Each age level will be awarded 1st, 2nd and 3rd place

First Place: \$100.00

Second Place: \$50.00

Third Place: \$25.00

Requirements Extended Explanation

The purpose of this contest is to have fun! Here are some guidelines to help you make sure you have everything you need for a proper table setting.

For the contest you can choose to set up one place setting, or as many as you wish. Most choose to do one for ease and to fit it all comfortably on the table (and allow more room for fun decorations).

Theme

These themes can be a formal, holiday, casual, picnic, characters, etc. What's the occasion you might be celebrating with this theme? If you need ideas, try searching online for kids theme parties.

Table Appointments

This is any item used to set a table: tablecloth, placements, dinnerware, glassware, flatware, and centerpiece. You choose these according to your theme.

Table Covering

This is the background for the food and table appointments placed on it. Examples of this could be placemats or tablecloths.

Place Setting

You should have the proper set up for each dining set. The fork being on the left side, etc.

Centerpiece

The centerpiece should be coordinated with the table appointment and be appropriate for the occasion. It can be a flower, candles, etc. If candles are used they cannot be lit.

Menu

When planning a menu, first decide on the main dish. Select appropriate vegetables, appetizer, soup or salad. You can use the My Plate to plan nutritious meals. The food on the menu should go with the theme planned.

Attire

Participant's attire should correspond with the theme/ occasion of their table setting.
