

National Hospitality Competition 2024

Table Laying Up to Entry Level 3



Timeline of Events

Hospitality students are invited to take part in a national competition held at Derwen College on Thursday 2 May 2024

- Application deadline: Friday 12 February 2024 (click to apply)
- First round entries to be sent electronically by Friday 15 March 2024
- Successful entries will be informed by Friday 12 April 2024 and must be available for the live final on Thursday 2 May 2024

Entry Requirements

- Competition is open to all Hospitality students from colleges of Further or Specialist education, and aged 16–25
- Competition is open for learners working at Entry Level 3 and below
- Individual competition. Up to three students per provider may enter

Competition Task

2024 welcomes the Olympics at Paris, France. Competitors will design and create a Parisian themed table for 4 people. You will need to submit your plan of your design for the first round of the competition. This will then be judged by a variety of impartial judges working in the Hospitality sector (judges tbc).

Finalists will be invited to Derwen College on Thursday 2 May to execute their designed plan and will be given one hour to complete this.

Table layout to include 8 basic elements:

- Table cloth – participants will need to provide a slip table cloth of their own choosing. A plain white cloth will be provided as a base cloth
- Cutlery for a 3-course meal
- Glass wear
- Folded napkin
- Place setting for 4 people
- Chairs
- Themed table centre
- At least one additional table decoration of the participants choosing

Additional elements, such as crockery can be included in the design, but must be provided by the participant

To be provided by the host:

- 1m x 1m round table
- 4 x banqueting chairs with white stretch covers

- Plain, white base cloth
- Cutlery
- Glass wear (1 x champagne flute and 1 x 175ml wine glass per place setting)

To be provided by the competitor:

- Clean and smart uniform
- Any additional table cloths required for their design
- Any table decorations they intend to include
- Any additional crockery / plates
- Any additional materials / items needed to dress the table

Marking and Assessment

Judging will be marked against the following criteria:

- Demonstration of basic table laying skills
- Attention to detail
- Quality checks
- Overall presentation
- Overall creativity and execution of design
- Maintaining personal hygiene and health & safety throughout competition

Additional Information

- Competitors will receive a Health and Safety briefing at the start of the competition
- Competitors will start and finish work as instructed by the judges
- Competitors will be given one hour to complete their display
- Competitors must provide their own uniform / PPE
- Competitors who arrive late for the event will not receive additional time
- If, during the competition, competitors feel they must leave their work (e.g.: medical reasons, toilet break), they will have the time recorded on a 'time out' sheet by a member of staff
- The judges' decision is final
- Prizes will be awarded to 1st, 2nd and 3rd placed competitors, all others will be awarded a certificate of participation
- Photographs taken during the event, may be used for marketing/publicity purposes. Students and staff attending the competition will be required to complete a form to confirm or deny consent to use their image
- Competitors must only receive agreed support that is outlined in their support statement. Support that is deemed to be outside that declared in the support statement could result in the competitor being disqualified from the competition.

Contact Details

For any further information, please contact David Pearce, Pathway Lead for Hospitality & Food at Derwen College: 01691 661234