

## National Hospitality Competition 2025

### **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 Friday 28 March 2025

- Application deadline: Friday 14 February 2025
- Successful entries will be informed by Monday 24 February 2025 and must be available for the live final on Friday 28 March 2025

### **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
- This is an individual competition and a maximum of 2 students may enter per provider.

### **Competition Task**

Competitors will design and create a Britain in Bloom Afternoon Tea table for Two. 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.

Four finalists will then be chosen and invited to Derwen College on Friday 28 March 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 one course meal
- 2x Tea cups, 1 x tea Pot, 1 x milk jug and 1x sugar bowl
- Folded napkins
- Place setting for 2 people
- Chairs
- Themed and decorated cake stand as a table center (cakes and sandwiches are not needed)

#### **To be provided by the host:**

- 1m x 1m round table
- 2 x banqueting chairs with white stretch covers
- 1 x Plain, white base cloth
- Cutlery

#### **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 crockery / plates cups etc needed
- Any additional materials / items needed to dress the table
- A decorative cake stand

## Marking and Assessment

Judging will be marked against the following criteria:

- Demonstration of basic table laying skills
- Personal presentation
- 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 45 minutes to complete their table
- 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 first, second and third 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.
- Initial plans and designs to be submitted can take any form appropriate for the participant

## Contact Details

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

Enter the competition at: <https://derwen.me/SkillsCompetitions2025>

