

Timeline of Events

Hospitality students are invited to take part in a national competition held at Derwen College, in Shropshire, on Friday 19 June 2026.

- Applications welcome: Monday 8 December 2025–Friday 20 February 2026.
- First round entries (design plan) to be sent by: Friday 13 March 2026.
- Successful entries will be informed by Friday 27 March 2026 and must be available for the live final at Derwen College on Friday 19 June 2026.

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
- Maximum of 2 competitors may enter per provider

Competition Task

2026 celebrates the Commonwealth Games in Glasgow. Competitors will design and create a commonwealth of nations themed table for 4 people. You will need to submit your plan of your design for the first round of the competition by Friday 13 March 2026. This will then be judged by a variety of impartial judges working in the Hospitality sector.

Finalists will be invited to Derwen College on Friday 19 June 2026 to execute their designed plan and will be given one hour to complete this.

Table layout to include 8 basic elements:

- Tablecloth – participants will need to provide a slip tablecloth or runner 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 (for example: table confetti)

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 tablecloths 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 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 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.

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