



2019 Michigan ProStart Competition March 17-18, 2019

Table Top Design Competition Procedures & Rules

Participating teams, educators and mentors are responsible for understanding and following all of the procedures and guidelines contained in this document. Please read through these rules carefully to avoid receiving any penalties during the competition.

Questions regarding competition rules should be sent to Julio Adan Montemayor julio@mramail.org or 517.377.3924 **PRIOR** to the start of the competition.

Michigan ProStart Competition Table Top Design Competition

Student and Teams

1. All high school students, currently enrolled in a **confirmed ProStart program recognized by the National Restaurant Association**
2. Participating teams will consist of two (2) to four (4) team members. One (1) alternate may attend. However, the alternate may only participate if an original team member is injured or unable to participate. In case of student injury, an alternate, with judge's approval, may replace the injured student during the competition.
3. Students may only compete for two years.

General Disqualifications:

1. Teams must arrive at the appointed time to compete or they will be disqualified. Including check-in and all feedback sessions.
2. Teams may not receive coaching or any form of communication from anyone during the competition time or they will be disqualified. There will be no verbal or non-verbal communication allowed between any spectators, educators, mentors or coaches and competing teams. **NO EXCEPTIONS.**
3. Misconduct, which includes any nonprescription drug use, alcohol use, or any activity that is illegal under federal, state or local laws, at the event, during competition or in activities or locations related to the event, may disqualify a participant or the participant's team from awards or further participation. Should any misconduct come to the MRA ESF's attention, the matter will be investigated as the MRA ESF deems appropriate. Any decision and sanction as to appropriate action due to misconduct is at the sole discretion of the MRA ESF and is final. By entering into the contest, the student and the team he/she represents accept this requirement as well as all other conditions of the program.
4. Teams must compete in each event segment in the competition or they will be disqualified.

Schedules:

Competition schedules will be distributed in advance of the competition, once all teams have been identified. All schedules are subject to change.

Table Top Design Competition

Purpose:

Teams will demonstrate their knowledge of table design, proper setting, setting to reflect the menu, and their ability to sell a concept. The competition has four main components: development of a menu, development of a table setting, a presentation of the table, and the team's ability to answer critical thinking questions regarding their table. Successful teams will develop a table that meets the needs of the guests based on the scenario provided by event organizers and be able to sell the menu and table setting to the panel of judges.

Uniform:

Each team will be required to dress in uniform during all segments of the competition. The uniform consists of: solid color, button down dress shirts or Polo shirts; dress pants or skirts; and professional footwear. All team members should wear matching shirts and pants. All clothing should be worn appropriately and professionally (not sagging, etc.). No jeans, ties, jackets and/or suits. Hair should be properly restrained. Shirt tails must be tucked. Sponsor logos are allowed on the shirts. **There will be a penalty if the team does not dress in uniform.**

Scoring:

The total points possible in the table top design competition are 100 points. The menu developed and the table designed will be 50 points, the teams presentation of the table is worth 25 points and the team's critical thinking questions will be worth 25 points. If needed, the team with the highest presentation score will determine a tie breaker. An appropriate panel of judges will determine a second tie breaker.

Preparation for Competition:

1. Mentors and educators may assist teams in preparing for the competition; however, they may not prepare the menu or table.
2. Students should practice their sales pitch of the menu and table developed.
3. The team's work must be unique and not built off another team's previous work.

2019 Scenario:

Your banquet facility has been contracted to host a Retirement party. The company of the retiree is coming in to meet with you and your staff. They want the dinner event to be a formal dining experience, that your facility can accommodate the retirees many colleagues, family and friends, many of whom have restricted diets related to medical issues. The company is expecting colleagues and friends looking to serve 150 people. As the management team, you are meeting with the client to review the table setting, offer menu selection and finalize details.

A budget of \$50 (++) per guest has been set. The (++) meaning a gratuity charge and tax will be added to the final bill. The \$50 per person includes a food cost calculated at 33% (\$16.50). That leaves you with \$33.50 to cover: non- alcoholic beverages, all linens, and silverware, glasses, centerpieces, and staff. From the \$33.50 the judges will need to

see where you have priced out these items (what was purchased versus what was rented) remember to leave some cost for overhead and staff costs). Labor Cost is a standard 25% (\$12.5) and Overhead is standard at 20% (\$10). What you are Charging- 33%-25%-20%= what is left-you need to show profit!

Menu Development

1. Teams will develop three different sample menus to meet the needs of the scenario provided, using a 33% food cost. Costing documents do NOT need to be turned in.
2. The team will NOT prepare this food, but a good menu will flow and sound appealing as presented.
3. Teams should refer to FRMCA, Level 2, Chapter 7

Table Setting

1. Your team will design a table to present to the client. Your banquet hall only has 60" round tables that seat eight. The table should be set to reflect all the necessary items for the menus developed. (Example: Ice-Cream being served for dessert would require a spoon, there should NOT be a dessert fork set)
2. Proper beverage service for the event will also be evaluated. For the purpose of the competition no alcohol service is allowed.
3. Teams should refer to FRMCA, Level 1, Chapter 10

Presentation (sales pitch)

The team will present the three menu choices they have developed and the table design to the judges. The judges will be critiquing the table based on the presentation and visual appeal of the table. (Because the scenario is limited you can be creative; creativity and originality are key to this portion. If you want to include roast beef on all three menus because it is the guest's favorite dish you need to explain that)

Critical Thinking Questions

The judges will ask critical thinking questions of the team, immediately following their presentation. Questions will be from the following categories

1. Customer Service
2. Menu
3. Dietary Considerations (focusing on chronic illnesses)
4. Decor

Team Check-in:

1. Teams must check in at a predetermined time, the schedule will be released after all teams have been identified. At check in the team should check in all supplies for the tables. ALL supplies used in set up must be turned in at the appointed time. Additionally, the team should turn in 7 copies of their written submissions in a manila folder labeled with school and student names. Written submission includes all three menus.

Day of Competition:

1. Teams will be given 30 minutes to set up their display table.
2. Visual display judges will review the table set up for accuracy, neatness, and overall appeal.
3. Teams will have 5 minutes to present their table and sample menus to the Critical thinking judges.
4. Judges will have 10 minutes to ask critical thinking questions.
5. Display tables must be taken down by the team by 5pm the day of the competition, or it will be disposed of by Event Organizers.

Penalties:

1. The team is not dressed in uniform – 5 points
2. The team does not produce 3 sample menus- 10 points per menu
3. Team does not participate in all segments of the competition -10 points per segment

Event Personnel:

1. Event Organizers (MRA ESF staff members)
2. Judges from colleges/universities and the restaurant and foodservice industry. There will also be one lead judge.
3. All judges will be consistent from team to team
4. Judges

Family members of the retiree
Colleagues of Company

Attendees:

Mentors, teachers, chaperones, parents, general public, etc. are encouraged to attend the competition. However, space is limited.