



## **2025 Michigan ProStart Invitational® March 10<sup>th</sup> & 11<sup>th</sup>, 2025**

### **Tabletop Design Competition Procedures & Rules**

Participating teams are responsible for understanding and following all the procedures and rules contained in this document; they will not be reviewed at the Michigan ProStart Invitational. Please read this document carefully to maximize your opportunity for success and to avoid receiving penalties during the competition.

Questions regarding competition rules should be sent to Sarah Metcalf [smetcalf@mrla.org](mailto:smetcalf@mrla.org) or 517.377.3928 PRIOR to the start of the competition.

## **Michigan ProStart Competition Tabletop 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. This includes check-in and all feedback sessions.
2. Teams may not receive coaching or any form of communication from anyone during 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 MHF's attention, the matter will be investigated as the MHF deems appropriate. Any decision and sanction as to appropriate action due to misconduct is at the sole discretion of the MHF 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.

## **Tabletop 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 is required to dress in uniform during all portions of the competition. This includes Team Check-In, as well as feedback sessions. The uniform should consist of: solid color,  $\frac{3}{4}$  sleeve or long sleeve, collared dress shirts, dress pants or skirts and professional footwear suitable for a business meeting, with heel height no more than 3 inches. Neckwear of any sort (e.g. necktie, bowtie, bolo tie, bandana, etc.) should not be worn. All team members should wear the same style of shirt, and pants should be worn appropriately and professionally. Khaki pants may be worn; jeans are not permitted. The team's uniform should reflect a professional event, not their concept, as concept logos are prohibited on their uniforms.

### **Scoring:**

The total points possible in the tabletop design competition are 100 points. The menu developed and the table designed will be 50 points, the team's 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.

### **2025 Scenario:**

Your banquet facility has been contracted to host a Masquerade Ball. The meal should be a fine dining experience with 250 people attending. As the management team, you are meeting with the client to review the table setting, offer menu selection and finalize details.

A budget of \$85 (++) per guest has been set. The (++) meaning a gratuity charge and tax will be added to the final bill. The \$85 per person includes a food cost calculated at 33%. Please factor in the following: non- alcoholic beverages, linens, and silverware, glasses, and centerpieces.

### **Menu Development**

1. Teams will develop two 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. Each menu should include 3 courses: an appetizer, an entrée, and a dessert.
3. One of the menus needs to accommodate a dietary/allergy restriction. Examples include: Gluten Free, Vegan, Vegetarian, Halal, Lactose Intolerant, big nine allergy and Kosher.
4. Sample menus should adhere to the Table d'hôte menu format provided below in Example A. Students may also refer to FRMCA Level 2, Chapter 2 Table 2.1 for examples of a Table d'hôte- style menu.
  - a. Please note that variations in font and formatting are permitted
  - b. This is a banquet menu, NOT a restaurant style menu
5. Menu needs to include school name (A-D) if necessary and student names
6. Please note that the team will **not** be preparing any food.

7. Teams should refer to FRMCA, Level 2, Chapter 2.
8. BOTH menus need to be present on the table.

### **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. While coffee service is something that can be added to elevate events, the client only wants to offer soft drinks.
3. Teams should refer to FRMCA, Level 1, Chapter 10

### **Presentation (Sales Pitch)**

The team will present their table design along with the two menus they have developed to the judges. The team will only present the regular menu, but will be asked questions based on the dietary/allergy menu created. The judges will be critiquing the table based on the presentation and visual appeal of the table. Please be prepared to present a detailed description of each menu item. Because the scenario is limited you can be creative; creativity and originality are key to this portion. This is also a chance to explain your creative choices surrounding the menu and table set-up.

### **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
4. Decor

### **Team Check-in:**

Teams must check in at a predetermined time. 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 4 copies of each of the two sample menu submissions in a manila folder labeled with school name (A-D) if necessary and student names. Please be sure to include copies of the two 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 will NOT be taken down until Tuesday, March 11<sup>th</sup> when instructed by MHF Event Organizers.

**Penalties:**

1. The team is not dressed in uniform – 5 points
2. The team does not produce 2 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 (MHF staff members)
2. Judges from hotels, restaurant and foodservice industry. There will also be one lead judge.
3. All judges will be consistent from team to team

# MENU

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## Appetizer

Cherry Walnut Salad

## Entrée

Braised Oxtail Risotto

## Dessert

Chocolate Raspberry Cheesecake

\$46