

Texas SkillsUSA
District 7
Restaurant Service Contest
February 11, 2022

Hosted by:

Lamar State College - Port Arthur
Culinary Arts Center
549 4th Street
Port Arthur, TX 77640
(Formerly The Port Arthur News building)



Restaurant Service (District Contest Guidelines)



Scope of Contest

Contestants will be judged on skills required in the "front of the house" of a fine restaurant. The focus is sanitation, table set up, napkin folding, understanding the steps of service, and overall presentation.

Students are evaluated on SkillsUSA Uniform with proper grooming & hygiene, following ServSafe standards.

Important Information

- Orientation attendance is mandatory and begins at 9:00am.
- Menu will be provided, uniform check and equipment check at orientation.
- Specific table setting format will be provided prior to competition and is attached to this document.
- Refer to National Technical Standards for contest details and preparation for State/Nationals.
- If a contestant advances there is a tableside service component.

Contest Description

Task #1: Appearance/Uniform, Sanitation, Table-Setting, Napkin Folds (20 min):

1. Table-setting:

- Set 3 formal place settings.
- Use ServSafe sanitization standards.
- All settings must be identical.
- Dinner plates should be removed prior to judging, as they will be placed during the service phase.

2. Napkin Folds:

- Competitors will demonstrate 8 unique napkin folds.
- Napkin folds need to have labels with their proper names.

Task #2: Steps of Service (20 min)

1. Hosting: Competitors will greet guests and seat them at their table.

2. Service: Competitors will serve 2+ courses to guests.

*Guests include one judge and one non-judge.

- Menu will be provided the morning of competition.
- Students will "serve" 2 courses from the menu to the guest using pretend food, but actual correct dishware (i.e. Soup in a bowl, Salad on a salad plate, etc.)

- Students will be expected to answer question(s) asked by the guest related to the menu.
 - Students are expected to perform all of the steps of service.
3. Check Calculation: Using the “food” ordered by the guest to determine pricing, students will calculate a guest check, including tax and gratuity.
- Guest checks will be provided for standardization purposes.
 - Guest checks should be filled out and presented, just as if the competitor was handing the check to a guest at a real restaurant.
 - Calculations Used:
 - Tax Rate 8.25%
 - Gratuity 18%

Scorecard

The National Scorecard will be modified to fit the scope of the contest and will be used to evaluate competitors. The National Scorecard (v.2019) can be found on the national website under contest information. The modified version used for SkillsUSA Texas District 7 Contest is provided in this packet.

Materials Supplied by Technical Committee

Dining Table	Dinner Plates
Chairs	Salad Plates
Table Linens	Soup Bowls
Centerpieces	Side Plates
Salt & Pepper Shaker	Coffee Cups
Sugar Caddy	Designated Coffee Pitcher/Carafe
Sanitation Pail	Saucers
Sanitation Cloths (2 distinctly different)	Creamer
Polishing Cloth	Water Service Container
Dinner Forks	Designated Tea/Water Pitcher/Carafe
Salad/Dessert Forks	Service Tray
Dessert Spoons	Beverage Tray
Dinner Knives	Tray Jack
Butter Knives	Cloth Napkins (For Table Settings ONLY)
Water Glasses	Guest Checks
Additional Beverage Glass	Guest Check Presenter (Folder or Tray)
Bread Basket	Menus

Materials Supplied by Contestant

Bistro Apron

Server Book (Optional)

Crumber

Pen/Pencil

Small, Basic Calculator

Disposable Gloves

Cloth Napkins (8; For Napkin Folds)

Name Cards for Napkin Folds (8)

Dress Code (In Brief)

Black, Non-slip shoes

Black Socks

Black Pants

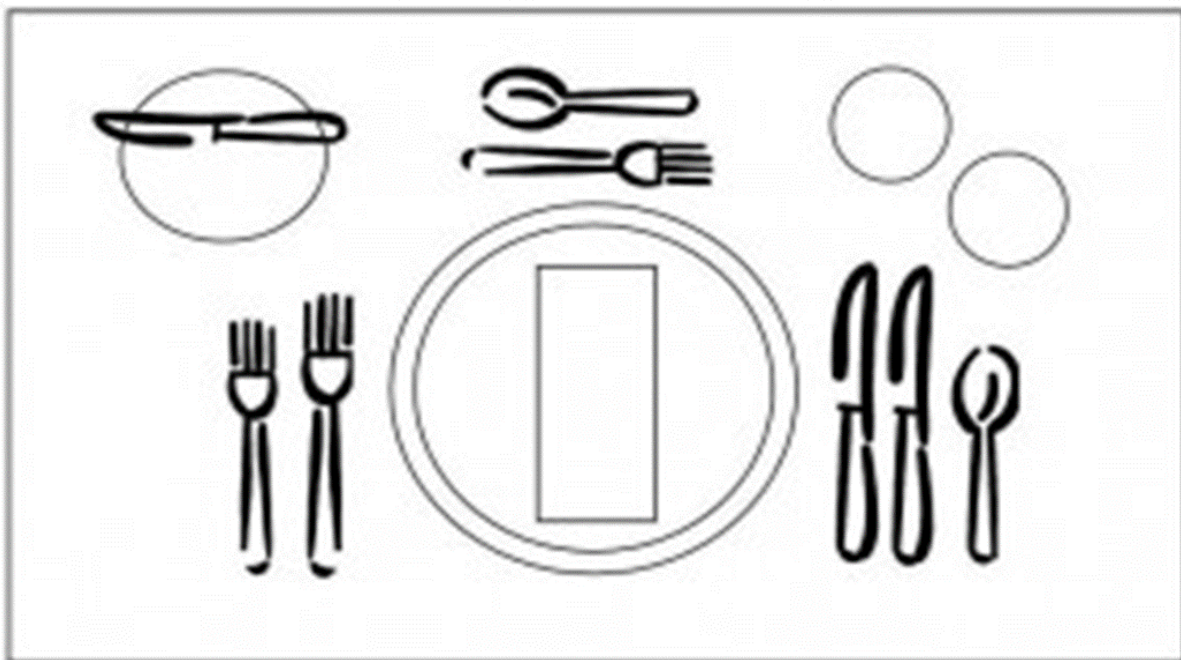
White Button Down, Collared Shirt

Black Tie

Black Bistro Apron

**For all contest dress standards, refer to the National Technical Standards.

Place Setting Diagram



***All table settings will use this diagram.

***The dinner plate will be removed, prior to judging. Failure to remove the plate will result in a loss of points.

Restaurant Service Contest Scorecard

SkillsUSA Texas District 7

Phase I - Hosting / Uniform / Appearance	Possible Points
Clean & Tidy Uniform	15
Personal Appearance (Hair, Facial Hair, Nails)	15
Warm & Friendly Greeting	10
Question of Reservation & Number in Party	10
Small Conversation While Seating	10
Proper Menu Presentation Open & Handed	10
Name of Their Server	10
Cheerful Departure	10
Phase II - Sanitation	
Tray Used for Setup	5
Table & Chair Wiped	5
Linen Seam (hem) Side Down	10
Centerpieces, Salt & Pepper, Caddies Filled & Clean	10
Proper Handling of Flatware by Handle, Spot Free	15
Proper Handling of Glassware by Stem, Spot Free	15
Phase III - Proper Table Setting	
Proper Placement for B&B Plate	10
Proper Placement for Forks meal & salad	10
Proper Placement for Spoons	10
Proper Placement for Knives butter, meal & salad	10
Proper Placement of wine & water Glassware	15
Napkin fold (More than one may be used)	5
Phase IV - Service Introduction	
Waitress/Waiter Introduction & uses first name only	20
Speaks Clearly & Concisely to all guests	20
Conveyed Warm & Friendly Tone	20
Appropriate Volume Used	20
Smiles	20
Extra Settings Removed	20
Drink Order Taken	20
Phase V - Service	
Proper use of trays & tray jacks	10
Order taken in proper sequence	30
Upselling (Appetizer, Salad, etc.)	20
Repeated Order to Verify	15
Delivery Food in Order appetizer,soup,salad, etc.	25
Serve from Left to Right & Take from the Right	15
Each Course Removed Before Next is Served	10
Check With Customer - Refill Beverages	20
Crumb Table With Napkin & Crumber	15
Removal of unnecessary items	10
Phase VI - Check Presentation and Calculations	
Present Check Promptly & Correct	15
Legible writing & name	10
Thank Customer as Returning Paid Check	20
Calculations are correct: Correctly Added with Tax 8.0%	20

Phase VII - Napkin Folds	
Clean & fresh folds	20
Standing Straight (no leaning)	10
Eight different folds - Folded Correctly - Correct Utilization	40
	655
Failure to Remove Dinner Plate from Setting Prior to Judging	0 or -5
Resume Penalty	0 or -10
Clothing Penalty	0 to -50