

SkillsUSA Texas High School – District Restaurant Service Contest- 2022



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.
- Menu will be provided, uniform check and equipment check at orientation.
- Specific table setting format will be provided prior to competition.
- Refer to National Technical Standards for contest detail and preparation for State/Nationals. If a contestant advances there is a tableside component.

Contest Description

Task #1: Appearance/Uniform, Sanitation, Table-Setting, Napkin Folds (20 min) (30% of score):

1. Table-setting: Set 3 formal place settings.
 - Use ServSafe sanitization standards.
 - All settings must be identical.
2. Napkin Folds: Competitors will create 4 unique napkin folds
 - 3 of the folds will be used as part of the table setting and the others will be set on an empty "seat" area on the table.
 - Napkin folds need to have labels with their proper names.

Task #2: Steps of Service (20 min) (70% of score)

1. Hosting: Competitor will host guest to table
2. Service: Competitors will serve 2+ courses to "guest(s)".
 - Guest is not 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 small place, 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.
 - Form will be provided for standardization purposes.
 - Guest check should be filled out, just as if competitor was handing check to guest at a real restaurant.
 - Tax Rate 8.25%
 - Gratuity 18%

Scorecards

The National score sheets will be used to evaluate competitors

*Please see National Technical Standards for a comprehensive list of items needed for contest.

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Materials needed:

Furniture

Dining Table
3 Chairs

Sanitizing: (2 different types of cloths are recommended)

Sanitation bucket with cloth
Cloth for polishing

Silverware & Glassware

9 Forks (6 small, 3 large if possible)
3 Dessert Spoons
9 Knives (6 butter knives, 3 B&B knives)
3 Water Glasses
6 Glasses to demonstrate wine placement (no wine will be served by student)

Plates

3 Dinner plates
3 B&B plates
3 Salad plates

Linen

1 Tablecloth per competitor / per round of competition
6 napkins per competitor / per round of competition

Service

Water
Pitcher/carafe to refill water
Large & Small serving trays with tray jack (1 ea per competitor / per round of competition)
Guest checks, check presentation folders, calculator.
One ink pen (blue or black)
Table crumbers.
Guests (1-2 only per table, they should not be judges)
Place cards with napkin fold names to be placed with corresponding napkin fold.
Salt & Pepper Shakers

Supplied by SkillsUSA

Menu – will be given at orientation.
Food Pictures – will be in judge's packet

Set-up Checklist and Contest Flow

1. Secure venue
2. Secure judges – ideal number of judges for this competition is 3.
 - 1 judge to facilitate the competition and judge hosting.
 - 1 judge to evaluate table set up, napkins, uniform/appearance, sanitation, and check calculations.
 - 1 judge to evaluate service
4. Set up service tables (round will be used at State and National level)
5. Set up equipment table(s)
6. Print Menus for orientation
7. Print "Food" pictures for judge's packets
8. Hold Orientation
9. Hold Contest
10. Submit score cards from judges