

**SkillsUSA District Contest Conference 2023**

Restaurant Service Contest

**State competition will be more rigorous and include additional tasks**

\*\*\*N**EW IN 2023:** All competitors must take PD online test on **February 8, 2023** as part of this competition. Competitors should receive an email with details regarding this test. \*\*

Contestants will be tested 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.

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| --- | --- |
| Table Setting | Set 3 formal place settings |
| Napkin Folds | Fold 6 unique napkin folds |
| Hosting | Perform hosting duties to a guest |
| Service | Take an order and serve a guest |
| Check  Calculation | Calculate a guest check |

# Tentative Competition Schedule

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|  | **Section**  **Start** | **Section**  **End** | **Notes** |
| **Check In** | 8:45 |  |  |
| **Orientation** | 9:00 | 9:30 | Includes question and answer period, Resumes collected, Menu distributed |
| **Table setting &**  **napkin folds** | 9:30 | 9:45 | If space allows, all competitors will set up their tables and do napkin folds at the same time. |
| **Guest Service & Check**  **Calculation** | 10:00 | 12:30 | The length of this section depends on the final amount of competitors. |
| **Clean Up** | 12:30 | 1:00 | all competition stations must be checked by a judge before being  dismissed |

**Clothing Requirements**

* White collared, button-down dress shirt with black tie **OR** white polo with no logos
* Black belt
* Black dress pants
* Black dress shoes
* Bistro apron
* Hair should be restrained if longer than chin length
* No jewelry is allowed
* Contestant badge with contestant number visible

# General Guidelines

* **Résumé Requirement: All competitors must create a one-page hard copy résumé and submit this to the technical committee chair at the contest orientation before competition begins.**
* Orientation attendance is mandatory. There will be a question-and-answer period with the judges at this time.
* Menus will be provided at Orientation
* No cell phones, tablets, or computers are allowed. A basic calculator is allowed but must be provided by competitor.
* No visual aids or reference materials will be allowed during the competition, all settings and napkin folds will be done from memory
* Guest Check Books are allowed during guest service portion, but must be supplied by competitor
* Advisors are not allowed in the competition area but are allowed to be present during judges feedback
* Menu will be provided at orientation.
* Specific table setting format is provided below. All tableware will be provided, competitors must provide their own napkins
* The applicable portions of the National score sheets will be used to evaluate competition.
* Refer to National Technical Standards for contest detail and preparation for State/Nationals.

# 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 and follow the guidelines provided
2. Napkin Folds: Competitors will create 6 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. Place cards for labels are provided

## Task #2: Steps of Service (20 min) (45% of score)

1. Hosting: Competitor will host guest to table
2. Service: Competitors will serve 2+ courses to “guest(s)”.
   * Guest is not a 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 the steps of service.

1. 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 were handing check to guest at a real restaurant.
   * Tax Rate 8.25%, Gratuity 18%

# Table Setting Guideline:

The students will duplicate this place setting with the following exception:

* No dinner plate on the table.

