# **Scope of Contest**

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.

Students should wear the SkillsUSA Uniform with proper grooming & hygiene, follow ServSafe standards. These are evaluation areas.

# **Important Information**

* Orientation attendance is mandatory.
* Menu will be provided 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.

# **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.

1. 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.

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 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%

**Scorecards**

The National score sheets will be used to evaluate competitors

**Service Equipment to be provided by CONTESTANT**

* Determined by District Coordinator based on what is available at contest location.

**Service Equipment to be provided by SkillsUSA District**

* Menu – Provided at Orientation.

**Scorecards**: The National score sheets will be used to evaluate competitors

**Table Setting Guideline:**

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

* No dinner plate on the table.



A set of forks and spoons on a red tablecloth

Description automatically generated with low confidence