

SkillsUSA Texas High School Restaurant Service Contest- District 2024

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, steps of service, and overall presentation.

Uniform with proper grooming & hygiene, follow ServSafe standards:

- White long-sleeved dress shirt
- Black dress slacks
- Plain black tie with no pattern
- Black bistro apron
- Black socks
- Black non-slip, non-porous work shoes

Important Information

- Orientation attendance is mandatory. Menu will be provided at orientation.
- Specific table setting format included below
- Competitors will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge, and technical and verbal skills.
- The competition includes a written knowledge test assessing food safety and sanitation, service styles, techniques and limited wine knowledge.

Contest Description

- Written Test
- PD Test

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.
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)

1. Hosting: Competitor will host guest to table
2. Service: Competitors will serve 2+ courses to "guest(s)".
 - Guest is not judge. Judges are observing and listening to service.
 - Menu will be provided the morning of competition.
 - Students will serve 2 courses from the menu to the guest using food provided at orientation, in correct dishware i.e., soup in a bowl, salad on small plate, etc...
 - Students will be expected to answer question(s) from the guest related to the menu.
 - Students are expected to perform all the steps of service.
2. Check Calculation: Using the food ordered by the guest to determine pricing, students will calculate a guest check, including tax and gratuity.
 - o Guest check should be filled out, just as if competitor were handing check to guest at a real restaurant.
 - o Tax Rate 8.25%
 - o Gratuity 18%

Service Equipment provided by CONTESTANT

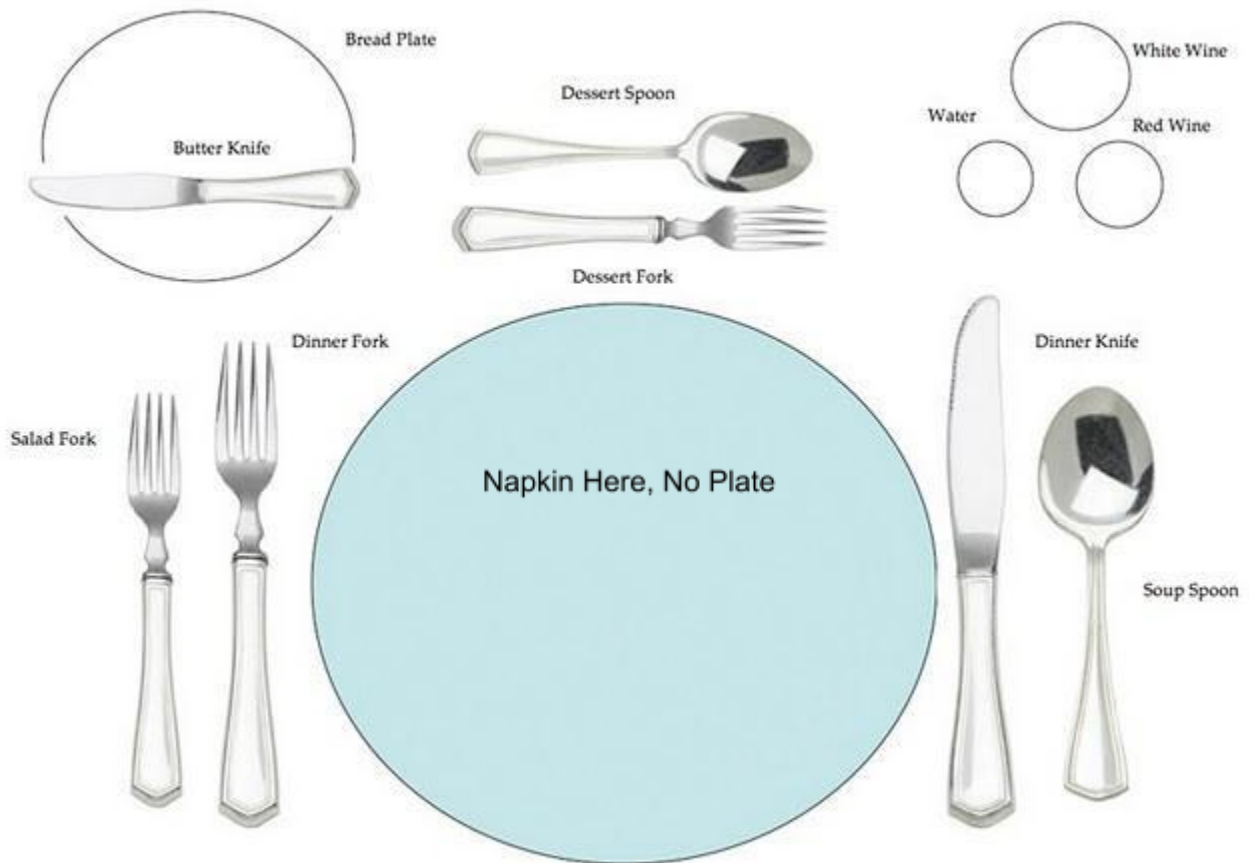
- One ink pen (blue or black)
- Calculator for tax rate
- 4 Cloth Napkins and cards with fold names for presentation
- Table crumbers
- Guest Check Pad

Service Equipment provided by JUDGES

- Menu with prices– Provided at Orientation.
- Food Images for service based on the menu provided and Beverages
- Chairs, tables, cloths, flatware, table settings for 3 guests
- Guest check presenters and tray stands

Table Setting Guideline:

Duplicate this place setting with the following exception: No dinner plate on the table, place napkin.



Scoring Restaurant Service Contest- District 2024

Contestant Number: _____

Category	Possible Points	Awarded Points
Professional Appearance	30	
Table Setting	140	
Napkin Folds	100	
Greeting/Menu Presentation	100	
Questions/Upsell/Conversation	100	
Order Taking/Settings Removal	100	
Food and Beverage Delivery	100	
Post Delivery Check in	50	
Check Presentation/Math/Legible	100	
End of Service Thank you	50	
Sanitation/Cleanliness	70	
Skills Score	940	
Penalties		
Resume	-10	
Uniform	-10	
Professionalism	-20	
Sanitation/Cleanliness	-20	
Total Penalties	-60	
Written Test	50	
PD Test	10	
Total Score	1000	

Judges Notes: