# **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.
  + Guest check 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 8.26%
  + Gratuity 22%

Task #3: Tableside item (15 min) (25% of score): Tableside Caesar Salad

This is performed in a similar style to the Job Demonstration A contest.

* + - Timeline: 3 min set up, maximum 10 min presentation, 2 min clean up.
    - Competitors will make the item from scratch in front of judge.
    - Mise en place should be completed prior to beginning competition.
    - Mise en place, sanitation, efficiency, and clean up are part of the score.

**Service Equipment to be provided by CONTESTANT**

* All ingredients necessary to create the Table Side Item. Ingredients can be premeasured.
* Bowl to mix ingredients, i.e, wooden bowl or other FOH mixing bowl based on item chosen to create.
* Any utensils needed to create tableside item, i.e. knife, forks, etc.
* Small plates/bowls to serve your item to the judges. 1 to serve, 1 to display.
* Crumber
* Linen for Napkin Folds
* Calculator (not programable)
* Sani Buckets & Cloth
* Polishing Cloth (different than the cloth used for sanitation)
* Pen(s)
* Waiters Book / Guest Check Presenter
* Small tray (drinks)
* Any other items necessary to complete the scope of the competition. Please see National Technical Standards for a comprehensive list of items needed for contest.

**Service Equipment to be provided by SkillsUSA**

* Tables
* Chairs
* Silverware
* Large Trays
* Glassware
* Guest Checks
* 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 exceptions: 1 spoon only on the right side, dinner plate will not be set on the table. Napkins will be placed where the dinner plate is shown in the image.

A table setting with different types of cutlery

Description automatically generated

**Tableside Item**

* Make for 2 people
* Bring all ingredients for YOUR recipe, cut and in small containers ready for competition. (You can mise early)
* Be creative and have fun with this part.
* Taste is no more than 25 points, the remaining points are showmanship, sanitation, and waste.

Recipe ideas:

[Guacamole](https://downshiftology.com/recipes/best-ever-guacamole/)

[Caesar Salad](https://www.foodnetwork.com/recipes/geoffrey-zakarian/tableside-caesar-salad-8376803)

The recipes are for inspiration. Since you are providing the ingredients & mise, you can be creative in this area.