

Restaurant Service



Purpose: To evaluate each contestant's preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism.

Contest Location	<ul style="list-style-type: none"> ▪ B-Hall
Eligibility	<ul style="list-style-type: none"> ▪ This competition is open to all SkillsUSA members enrolled in a Hospitality and Tourism Career Field. Schools may send one competitor or team for every 50 paid SkillsUSA members based on local competition enrolled in a program where the scope of the contest described in the SkillsUSA Technical Content Standards reflects a major component of the program.
Clothing	<p><u>Official Dress:</u></p> <ul style="list-style-type: none"> ▪ Official SkillsUSA red blazer, white shirt, black pants or skirt, and black dress shoes. Black socks must be worn with pants and nylons must be worn with a skirt (either skin-tone or black). Males must wear a black tie. ▪ Bistro Apron
Testing	<ul style="list-style-type: none"> ▪ Students should be prepared to take a written knowledge test for this contest. ▪ Students should also be prepared to take a SkillsUSA written knowledge test (Required for all contestants prior to contest day)
Provided by Contestant (Tool List)	<p><u>Documentation</u></p> <ul style="list-style-type: none"> ▪ One (1) hard copy of a 1-page typed personal resume <p><u>Personal Tools</u></p> <ul style="list-style-type: none"> ▪ One (1) ink pen (blue or black) ▪ Two (2) #2 pencils for written test ▪ Hair restraint if hair extends below the collar ▪ Table crumbers, hot pads are optional
Special Notes	<ul style="list-style-type: none"> ▪ Contestants may drop-off their equipment starting at 8:00 am. ▪ No smart watches, earbuds and/or phones are permitted during the contest and/or in the contest ▪ No contact with anyone outside of the contest area once the contest begins

	<ul style="list-style-type: none"> ▪ No inappropriate communication between contestants such as verbally degrading another contestant. ▪ No cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing.
National Technical Standards	<ul style="list-style-type: none"> ▪ Please refer to the 2022-2023 National Technical Standards for all contests. Any and all standards included may be tested in any competition. ▪ In conjunction with National Standards, violations may result in student loss of contest.
Resume	<ul style="list-style-type: none"> ▪ All SkillsUSA Ohio State Championship Contest will require a short interview component. Students should be prepared with basic job interview skills. ▪ All contestants must have a hard copy of a one (1) page personal resume.

Seat Guests/Waiter or Waitress Introduction

Contestants will be seating the guest they are serving, so it is important that you state the name of the server(your name) before departing as well as when you return when you introduce yourself to the table.

Sugar Caddies

Contestants should place the caddies with the **WHITE PACKETS** facing the pivot point.

Napkin Folds

1-fold should be used for each place setting and the additional 7-folds should be displayed on the table for judges viewing. This will need to be completed during your table set up time. You will be required have name cards for all 8 folds.

Table Settings

Soup spoons are not required for each cover. Be sure to preset spoons if guests order soup.

Menus

Contestants need to present the dessert menu **AFTER** the entrees have been cleared, not when guests are being seated.

Check Presentation

Contestants should not assume each guest is paying their own check. Be sure to ask guests how they would like the check to be split.

Friendly Reminders

- Black or skin-tone seamless hose are no longer required if your uniform includes a black, knee-length, dress skirt
- Hair must be tied back if it is longer than your chin
- No fake nails. Nails should be trimmed, clean, and unpolished
- No jewelry, including rings, bracelets, watches, smart watches long dangly earrings, facial piercing, or earbuds are permitted

Helpful Training Videos

[HOW TO CARRY A TRAY | RESTAURANT TRAINING - YouTube](#)

[How to handle a tray & a tray stand - YouTube](#)

Skills

SWEET CENTER

DESSERTS

TIRAMASU.....\$6.00

Choc/Vanilla Lady Fingers soaked in coffee & cognac, mascarpone cheese, chocolate wrap, cocoa powder, white chocolate, honey comb

RED VELVET RASPBERRY PYRAMID.....\$4.75

White chocolate mousse, framboise-soaked raspberries, white chocolate pyramid shell

COCONUT CREAM PIE.....\$4.75

Velvety smooth coconut custard with toasted coconut crowned with a fresh strawberry coulis

CUP OF KEYLIME.....\$7.00

Key lime mousse, vanilla genoise with white chocolate chips, chocolate weave, white and dark chocolate diamonds

TRIPLE COFFEE THREAT.....\$7.50

Coffee mousse, chocolate ganache, striped Jocande biscutte, coffee glaze, mocha bean

CREME BRULEE.....\$6.50

The silky classic with caramelized sugar and chocolate swirls



DRINKS

COFFEE.....\$2.00

TEA.....\$2.00

CORDIALS.....\$7.00

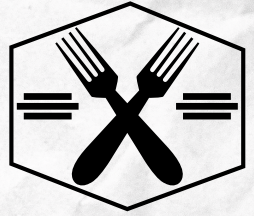
Choose from Chambord, Frangelico, Bailey's Irish Creme, Sambucca

Salford Fire Noodles



SALFORD COOK

FOOD MENU



Salford Fire Noodle

Spicy Noodle, Egg, Chillies, Onion

\$9.99

Fried Rice Salford Unique

Rice, Egg, Chicken, Vegetables, Crackers

\$8.99

Chicken Soup

Grilled chicken, Noodle, Cabbage, Broth

\$7.49

Salad

Cabbage, Tomatoes, Tofu, and any vegetables

\$8.99



Salad

Pizza Salford

Grilled Meat, Chicken, Margarita Sauce, Mushroom, Paprika

\$9.99

Chicken Rice

Rice, Fried Chicken, Sauce

\$4.99

Ultimate Salad



Ultimate Salad

Cabbage, Corn, Tomatoes, Tofu, Eggs, Onion and any vegetables

\$12.99



SKILLS CAFÉ & BISTRO

À LA CARTE MENU

APPETIZERS

\$4.99

Santa Fe Rolls

Tortilla medallions with black bean spread, chicken breast, and trim-colored pepper strips

Guacamole w/ Chips

Tablesides service (only one tableside service per table)

SALAD

\$4.99

Fresh Spinach Salad w/ Fresh Citrus Vinaigrette

Caesar Salad

Tablesides service (only one tableside service per table)

SOUP

Shrimp Bisque

Fresh Tomatoes, Shrimp, and Basil

\$4.99 Bowl

Potato Leek Soup

Fresh Chives & Bacon

\$2.99 Cup

ENTREES

1/2 Turkey Sandwich & Cup of Soup

\$7.99

Chicken Alfredo

Braised chicken breast w/ Fettuccine in Alfredo Sauce

Pork Tenderloin Medallions

Finished w/ a natural Piñon & Mint demi glaze w/ red mashed potatoes and sautéed vegetables



Borcelle Coffee

Relax And Enjoy

OUR MENU



SPECIAL COFFEE

Menu	Hot	Ice
Americano	\$ 5	\$ 7
Espresso	\$ 5	\$ 7
Capuccino	\$ 6	\$ 9
Latte	\$ 6	\$ 9
Machiato	\$ 7	\$ 10

OTHERS DRINKS

Menu	Hot	Ice
Tea	\$ 3	\$ 5
Lemon Tea	\$ 4	\$ 6
Orange	\$ 6	\$ 9
Mojito	\$ 6	\$ 9
Choco Mint	\$ 7	\$ 10
Green Tea	\$ 7	\$ 10
Red Velvet	\$ 7	\$ 10

SMOOTHIES

Menu	Price
Banana	\$ 9
Avocado	\$ 9
Mango	\$ 9
Strawberry	\$ 9

SNACKS

Menu	Price
French Fries	\$ 12
Nugget	\$ 14
Sausage	\$ 10
Noodles	\$ 11
Choco Toast	\$ 11
Burger	\$ 15
Meatball	\$ 14

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Stages of the competition:

Part I. Group Orientation: This will include a brief overview of each part of the competition, an explanation of any changes or substitutions that need to be made, and a brief introduction of the judges.

Part II. Exam: multiple choice.

Taken as a group, the exam consists of multiple-choice questions covering food and beverage operations. Questions will include service styles, techniques, dining room equipment, limited wine knowledge, sanitation, culinary terms and general SkillsUSA knowledge questions.

Part III. Table Set Up: Arrange tablecloth, set polish, and align table settings and centerpieces for (3) guests. Time allotted 10 minutes per contestant. Each contestant will be provided with a blank table, settings, tablecloth, and napkins. Contestants will then have 10 minutes to set up table including check of table base, chairs, cloth centerpieces, settings (including polishing), and napkin folding. Table setting will accommodate three (3) guests for luncheon service. Contestants will be informed of a “Pivot-Point” in the dining area, which will guide table and tabletop placement and location. For judging purposes, standard will be 1” spacing from the table edge to the base plate. Covers should be centered on the table, directly opposite one another. Contestants will complete 8 napkin folds -- 1-fold should be used for each place setting and the additional 7-folds should be displayed on the table for judges viewing. This will need to be completed during your table set up time. You will be required to have name cards for all 8-folds. Two polishing cloths will be provided. Salt, pepper, sugars will be pre-filled (See place setting diagram). At the end of table set up, contestants will be judged on clearing the entire table setting.

Part IV. Host & Guest Relations: Greeting & Seating for (2) guests.

Approximate 10 minutes per contestant. Each contestant will be directed to an area intended to serve as the entrance to the dining room. A table or podium will be available to use to greet two guests. Contestants should inquire as to number in party, smoking or non-smoking, reservation or not, then escort guest to dining room, seating guest, presenting menus, and making closing remarks. Judging will be based on technique, skills, polish, poise, and student’s displayed knowledge of the role of host.

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Part V. Greeting and Guest Services: For 2 “Guests”. Approximate time 25 minutes per contestant. The contestant will approach a table of two (2) guests, serving water into glasses from pitcher, then proceeding with an introduction, briefly discussing the menu, including description of the “catch” and “soup of the day”. The server can offer a beverage such as iced tea or coffee. Server may then proceed to take guest order.

Having taken the order, the server then begins with the first course (at the SkillsUSA Bistro café, bread and butter should accompany the first course and may be replenished with the entrée). The service sequence is: serving and clearing first course, entrée, dessert, coffee, and finally, the guest’s check. The check should be neatly written, totaled (sales tax will not have to be added for this competition) and presented. Closing remarks conclude service. Once service is completed, server will reset table for the next contestant.

Note that the contest may or may not use actual food. If food is not used, plates will be labeled. Obviously, food will not be coming out of the kitchen hot but should be treated as though this were the case. Beverages (tea and water) will be used.

Servers should be aware of the criteria for judging. Servers will be scored on appearance, tableside manner, professionalism, ease with guest, and courtesy and verbal skills. Technically, judges will score on correct handling of china, flatware and glassware, bread and butter service, beverage service, merchandising, general knowledge, taking order, service sequence, clearing, awareness of table, overall perception and poise. In short, all service skills are subject to evaluation.

Judges/Guests may ask questions about items on the menu. Judges may also ask the server general knowledge questions during service. Judges will be taking notes and scoring notations during service. Servers should not allow this to be a distraction. Contestants should also note that time will be required for judges to record scores following each contestant and that this may affect scheduled times of completion.

Part VI. Tableside Service: Prepare guacamole. Time 5 to 7 minutes.

Contestants must use a minimum of two ingredients, one will have to be cilantro. Presentation plates will be provided as well. Contestants will be judged on verbal and non-verbal communications skills, mise en place, sanitation, and cooking skills.

There is no right or wrong way to make the salad or guacamole, just your way!

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Upon completion of the competition:

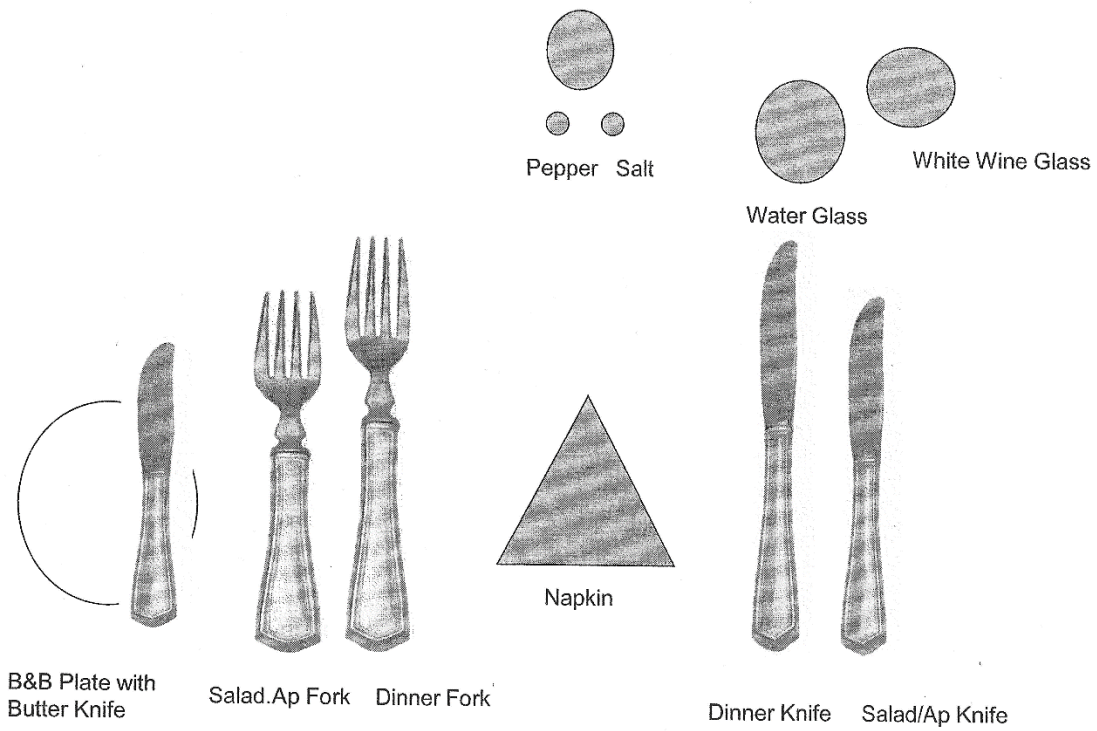
Following Part VI, contestants may leave the competition area for the rest room breaks only, first checking with a contest representative, and you will be escorted. Contestants should come back as soon as possible so as not to hinder the contest schedule. When Part V is completed, contestants must stay in the area for the final evaluation and cleanup. Lunch will be served in your contest after judges meeting and prior to the written test and competition. Contestants may not discuss any aspect of the competition with each other or advisor until contest is completed. Advisors may not enter contest area or communicate with contestants. Group critique of each server will follow final judging so that contestants can receive brief informal suggestions by judges. Contestants attend this portion.

Table Set Up includes:

- Centerpiece: candle, salt, pepper, vase
- Tablecloth(s)
- Three chairs

Each cover includes:

- White wine glass and water glass
- B&B plate with B&B knife
- Napkin (folded contestant's choice of four different folds)
- Dinner knife & fork, salad knife and fork
- NOTE: for judging purposes, standard will be (1") spacing from table edge to the base plate. Covers should be centered on table, directly opposite one another. Polishing cloths will be provided. Salt and pepper, sugars will be pre-filled.
- Table side service this year will either be guacamole or Caesar salad. The attached is the list of available ingredients/. The competitions can use all or part of the list but nothing else. Their recipe for the guacamole should be with 2 avocados.
- Guacamole available ingredients: Avocado 2 per contestant, granulated garlic, lemon, limes, Roma tomatoes, salt & pepper, cilantro, onion, Jalapenos, Tortilla chips.
- These are the items that will be provided for the tableside service. The contestants can use all or part of the ingredients.



Flatware should be set approximately 1" from the edge of the table.
Dinner Fork and Dinner Knife should be approximately 12" apart.