



Restaurant Service

ELIGIBILITY

Open to active SkillsUSA members enrolled in programs that include food and beverage service as a part of their instruction and occupational objective.

CLOTHING REQUIREMENTS

Black slacks, long-sleeved white dress shirt or blouse. White shirt can be winged or straight collar. Black tie with no patterns, black non-slip, non-porous work shoes, black socks or dark hose and (optional) black belt. Waiter jackets and cummerbunds are not permitted. (Waiter's jackets, bow ties, vest, cummerbunds or half aprons are NOT permitted).

Note: At the district level if a student is not able to wear the official SkillsUSA attire he/she may wear an outfit that would be acceptable in their specific field of study. *Please keep in mind that official SkillsUSA attire will be required at the state and national level.*

EQUIPMENT AND MATERIALS SUPPLIED BY HOST

1. All equipment
2. Food
3. Chairs
4. Tables and table settings
5. Napkins and tablecloths
6. Centerpiece
7. Menu

EQUIPMENT AND MATERIALS SUPPLIED BY CONTESTANT

1. One page typed resume
2. One ink pen (blue or black)
3. #2 pencil for written test
4. Hair restraint if hair extends below the collar
5. Table crumbers or note pads are optional
6. Calculator for tax rate - no cell phone may be used

SCOPE OF THE CONTEST - (DEFINED BY THE NATIONAL COMPETITION REGULATIONS)

(District Competitions are meant to be a scaled down version of National Competition. It is important for the students to participate in a competition that will reflect a cross-section of the industry skills needed to prepare them for the state and national levels)

KNOWLEDGE PERFORMANCE

The contest will include a 30 true-false and multiple-choice questions written exam that covers food and beverage operation, service styles, techniques, dining room equipment, limited wine knowledge, food safety and sanitation and understanding of culinary terminology.



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SKILL PERFORMANCE

The competition will focus on guest service and guest relations in the dining room and “front of the house” skills of guest hospitality and food and beverage services.

SAFETY REQUIREMENTS

Follow all safety and sanitation requirements (as per PA State Board of Health Department).

CONTEST GUIDELINES

SKILL/TEST

Contestants will demonstrate their ability to perform jobs and skills selected from the following list of competencies:

1. Competitors should be prepared to perform the duties of a dining room server as well as seating host/hostess. (TIME LIMIT IS 10 MINUTES)
 - a. Table Setup (FOR A 2 TOP)
 - one tablecloth arrangements
 - One napkin arrangements using cloth napkins
 - Silverware and flatware settings
 - Guest accommodations and placement of chairs
 - b. Host/guest relations (TIME LIMIT 5 MINUTES)
 - Greeting of guest
 - Reservation procedures
 - Escorting guests to tables and chairs
2. Actual food from a kitchen will not be used at districts. Plates will be used. Beverages may be served.
3. Competitors will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge, and technical and verbal skills.
4. Presentations will be made to actual “guests” who will rate the competitors. (TIME LIMIT IS 15 MINUTES)
 - a. Greeting and service techniques
 - Taking guests orders
 - Beverage service
 - Bread and butter service
 - Serving first course
 - Serving entree
 - Serving dessert and coffee
 - Clearing the table after each course
 - Preparation and presentation of the guest check
5. A minimum of one table-side service will be demonstrated. (ONLY SERVING FOOD TO ONE OF THE JUDGES)
6. Judging will be in separate increments: grooming/uniform, napkin folds, table setup



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and service, host and greeting, tableside service, check calculations and presentation.

7. Menu knowledge will also be evaluated.
 - a. Presentation of menus
 - Ability to describe food selection on the menu
 - Beverages available
 - Soup of the day
 - Ability to describe daily featured items on the menu
 - *Note: Daily Special will be disclosed on day of Service Competition*

Restaurant Service Scoring Sheet

Items Evaluated	Description	Points Possible
Table Setup		–
Tablecloth arrangement		10
Various napkin arrangements		35
Centerpieces		10
Silverware, china and flatware settings		35
Guest accommodation placement of chairs		10
Host/Guest Relations		–
Greeting of Guests		40
Reservations procedures		30
Escorting guests to table and seating		30
Presentation of Menu		–
Actual menu presentation		10
Ability to describe food selection on the menu		20
Beverages available		10
Soup of the day		10
Ability to describe daily featured items on the menu		50
Greeting and Service Technique		–
Greeting		10
Taking guests orders		10
Beverage service		10



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Bread and butter presentation		10
Serving first course Serving entree		20
Serving dessert and coffee		10
Clearing the table after each course		10
Preparation and presentation of check		20
Written Test		100
	SUBTOTAL = 500	
Resume Penalty	Deduction -10	
Safety Penalty	Deduction -10	
Clothing Penalty	Deduction -5	
	TOTAL =	



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Restaurant Service Scoring Sheet

Item Name	Description	Possible Points
Grooming/uniform		
Napkin fold		
Service		
Host and greeting		
Tableside service		
Check calculations		
Presentation		
	SUBTOTAL = 400	
No Resume	Deduction - 10	
Clothing Penalty	Deduction - 10	
Safety Penalty	Deduction - 10	
	TOTAL	

Note: No cell phones or other electronic devices may be used at any time during a competition; this includes using a calculator function on a cell phone for competitions in which calculators are permitted.

Note: Scorecards should only be used as guidance. Changes may occur.