

Competition Scope

Competition: RESTAURANT SERVICE

Purpose:

The purpose is to evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in Food and Beverage Hospitality Service.

Clothing Requirements:

Black slacks or skirt, long-sleeved white dress shirt or blouse. White shirt can be winged or straight collar. Black tie, black shoes, black socks or dark hose and (optional) black belt. Waiter jackets and cummerbunds are not permitted.

Eligibility:

Open to active SkillsUSA members enrolled in Career and Technical programs with entry-level skills as the occupational objective.

Safety Requirement:

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

Equipment and Materials:

Supplied by host school:

- All equipment
- Food
- Chairs
- Tables and table settings
- Napkins and table cloths

Supplied by Contestant:

- One ink pen (blue or black)
- #2 pencil for written test
- Hair restraint if hair extends below the collar
- Table crumbers or note pads are optional

Skill/Test

1. The contest 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 service.

2. Contestants will demonstrate their ability to perform jobs or skills from the following list of competencies as determined by the national technical committee:

A. Table Setup

- Various tablecloth arrangements
- Various napkin arrangements using cloth napkins
- Centerpieces
- Silverware, china and flatware settings
- Guest accommodations and placement of chairs

B. Host/guest relations

- Greeting of guests
- Reservation procedures
- Escorting guests to tables and chairs

C. 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

D. 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

3. Actual food from a kitchen will not be used. Mock plates will be used. Beverages will be served.
4. Contestants will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, and general knowledge, as well as technical and verbal skills.
5. Presentations will be made to actual "guests" who may or may not also rate contestants, as well as the judges also present.
6. A written test consisting of 30 true-false and multiple-choice questions will be given. The test will cover food and beverage operation, service styles, techniques, dining room equipment, limited wine knowledge, sanitation and understanding of culinary terminology.
7. Contestants will be given a time limit to complete each section of the contest.
8. Absolutely NO CELL PHONE usage the day of the competition. Failure to abide by this, will result in disqualification.

Evaluation Criteria:

See Rubric - next page

