



State Championship
Restaurant Service Contest Update
April 2, 2022

Hotel, Culinary Arts and
Tourism Institute at AACC

Purpose

Our purpose is to evaluate each contestant's preparation for employment in the food and beverage industry. We also want to recognize outstanding students for their excellence and professionalism in food and beverage, and hospitality service.

Review 2022 contest technical standards in preparation for state contest.

Clothing Requirements

Solid non-slip black shoes, black socks, black slacks and a white button front oxford style shirt. Please wear a black tie and a black bistro apron.

Eligibility

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

Equipment and Materials

Supplied by HCAT

All equipment for production
Food and/or fake food
Chairs and tables
Table settings and utensils
Guest Checks

Supplied by Contestants

One ink pen (blue or black).
Hair restraint if hair extends below the collar
Tables
crumbers
Note pads are optional

Step-By-Step Contest Guide:

Part I: Group Orientation

General introduction and discussion of contest format, timing, contestant sequence and basic guidelines. Any questions may be answered at this time. Also the Maryland SkillsUSA Bistro Menu, Daily Specials, Soup du Jour and descriptions of each (printed and distributed) will be provided to contestants. Menu is currently posted on SkillsUSA state website, State Conference page. mdskillsusa.org

Part II: Table Set Up

Each contestant will be provided with a blank table, settings and tablecloth. Contestants will set up table including check of table base, chairs, cloth, centerpieces, and settings (including polishing).
Table setting will accommodate two (2) 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 table edge to the base plate.

Covers should be centered on the table, directly opposite one another. Two polishing cloths will be provided. Salt and Pepper, Sugars will be pre-filled.

Part III: Host/Guest Relations

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, reservation or not, and then escort guest to dining room. Seat the guest, present the menus and make closing remarks. Judging will be based on technique, skills, polish, poise, and student's displayed knowledge of the role of host.

Part IV: Greeting & Service Techniques

The contestant will approach a table of two 2 guest, serving water into glasses from a 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's order.

After taking order, server begins with the first course. Bread & butter should accompany the first course and may be replenished with the entrée. The service sequence is: serving and clearing the first course, entrée, dessert, coffee and finally, the guest's check. The check should be neatly written, totaled (tax will not have to be added for this competition) and presented. Closing remarks conclude service.

Faux food will be used for this competition and food will not be coming out of the kitchen hot, but should be treated as though this were the case.

Servers should be aware of the criteria for judging. Servers will be scored on appearance, table-side manner, professionalism, ease with guest, 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 of the order, service sequence, clearing, awareness of table, overall perception and poise. In short, all service skills are subject to evaluation.

Judges/Guest may ask questions about items on the menu. Judges may also ask the server general knowledge questions during service. Judges will be taking written notes and scoring notations during service. Servers should not allow this to be a distraction. Contestant 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.

Upon completion of the competition:

Following part IV, contestant may leave the competition area for rest room breaks only, first checking with a contest representative and you will be escorted. Contestants should come back as soon as possible 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 area. Contestants may not discuss any aspect of the competition with each other or advisors until contest is completed.