



RESTAURANT SERVICE



SkillsUSA Championships Technical Standards

PURPOSE

To evaluate each competitor's preparation for employment and to recognize outstanding students for excellence and professionalism in food and beverage hospitality service.

CLOTHING REQUIREMENTS

Class H: Competition Specific — Restaurant Service

· Official SkillsUSA white long-sleeved dress shirt, or long-sleeved plain white collared shirt ·

Black dress slacks

· Plain black tie with no pattern or SkillsUSA black tie

· Official SkillsUSA bistro apron

· Clean black leather non-slip shoes

· Black non-patterned socks

Note: Waiter's jackets, bow ties, vests, cummerbunds or half aprons are not permitted.

These regulations refer to clothing items that are pictured and described at www.skillsusastore.org. If you have questions about clothing or other logo items, call 1-888-501-2183.

Note: Competitors must wear their official competition clothing to the competition orientation meeting.

EQUIPMENT AND MATERIALS

1. Supplied by the technical committee:

- a. All equipment, "food," beverages, chairs, tables, flatware, trays, table settings, cloths and napkins. Guest checks, competition materials, menus and description of the daily chef's featured dishes will be provided.

2. Supplied by the competitor:

- a. One ink pen (blue or black)

- b. Server Book
- c. Table crumber

PROHIBITED DEVICES

Cell phones or other electronic devices not approved by a competition's national technical committee are **NOT** allowed in the competition area. Please follow the guidelines in each technical standard for approved exceptions. Technical committee members may also approve exceptions onsite during the SkillsUSA Championships if deemed appropriate.

Penalties for Prohibited Devices

If a competitor's electronic device makes noise or if the competitor is seen using it at any time during the competition, an official report will be documented for review by the SkillsUSA Championships director. If confirmed that the competitor used the device in a manner which compromised the integrity of the competition, the competitor's scores may be canceled.

SCOPE OF THE COMPETITION

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.

COMPETITION GUIDELINES

1. Competitors should be prepared to perform the duties of a dining room server as well as seating host/hostess.
2. Actual food from a kitchen will not be used. Mock plates will be used. Beverages will 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 also be the judges of the competition.
6. Four (4) unique and clean napkin folds
7. Menu knowledge and possible chef's specials will also be evaluated.

STANDARDS AND COMPETENCIES

RS 1.0 — Set up various table arrangements per standards outlined by the technical committee **(20 minutes)**

- 1.1. The formal table setup to be used will be posted on updates and again during orientation
- 1.2. Sanitation during the table setup will be judged, e.g., glasses clear of smudges and spotless silverware, proper handling of all items used for setup
- 1.3. (4) unique napkin folds on each side of the table (1 fold at each of the place settings and the other 2 at the remaining sides of the table)

RS 2.0 — Perform the role of dining room host/hostess and server/waiter/waitress per standards outlined by the technical committee **(15 minutes)**

Note: Competitors are not permitted to have full copies of the menu on them during the presentation. Knowledge of the menu should be based on memorization and understanding. Brief notes may be taken **ONLY** on the day of the event.

- 2.1 perform the appropriate duties of a host/hostess by seating the guest
- 2.2. Answer food selection questions on the menu
 - 2.2.1. Explain the chef's special
 - 2.2.2. Ask if there are any food allergies the chef should be aware of
- 2.3. Perform basic upselling techniques such as appetizer and coffee
- 2.4. Take guests' orders accurately and efficiently
- 2.5. Bring beverages to guests including water, coffee, etc... in proper glassware
- 2.6. Serve the appetizer, entree, etc
- 2.7. Present guests with bread and butter.
- 2.8. Serve the entree
- 2.9. Clear the table after each course
- 2.10. Prepare and properly present the check
- 2.11. Pick up the check
- 2.12. Return the form of payment and conclude service

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RS 3.0 — Display appropriate grooming and uniform per guidelines of the competition technical committee

- 3.1. Restrain hair if it extends below the collar
- 3.2. Nails should be trimmed, clean and unpolished (ServSafe)
- 3.3. Exhibit good hygiene and cleanliness
- 3.4. Keep jewelry to a professional minimum (ServSafe)

RS 4.0 — SkillsUSA Framework

The SkillsUSA Framework is used to pinpoint the Essential Elements found in Personal Skills, Workplace Skills, and Technical Skills Grounded in Academics. Students will be expected to display or explain how they used

some of these Essential Elements. Please reference the graphic above, as you may be scored on specific elements applied to your project. For more, visit: www.skillsusa.org/about/skillsusa-framework/.



Math Skills

- Calculation of gratuity, tax, total, subtotal

Science Skills

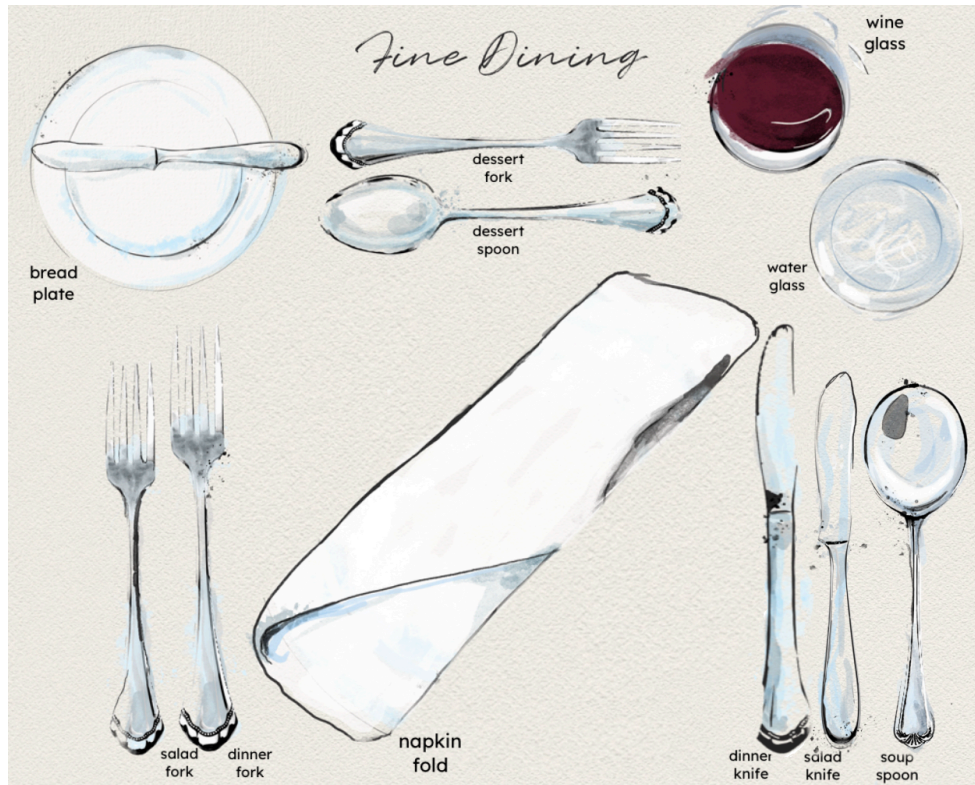
None Identified

Language Arts Skills

- Provide information in conversations and in group discussions

- Provide information in oral presentations
- Demonstrate use of such verbal communication skills as word choice, pitch, feeling, tone and voice
- Demonstrate use of such nonverbal communication skills as eye contact, posture and gestures using interviewing techniques to gain information

Table set up



SkillsUSA Cafe

Appetizers

Crispy Brussel Sprouts (\$14)

goat cheese / honey / balsamic

Calamari (\$18)

Red peppers / garlic aioli / cocktail sauce

Maryland Crab Dip (\$23)

sautéed spinach / roma tomato / toasted baguette

Gluten free: baguette can be subbed for carrots

Traditional Wings (\$16)

Choice of old bay and butter, lemon pepper, or buffalo

Seared Peppered Ahi Tuna (\$22)

mixed greens / ginger soy reduction / wasabi

Entrees

Filet Mignon (\$38)

garlic mashed potatoes / steamed broccoli / au jus

Lemon rosemary Chicken Breast (\$31)

wild rice / capers / herbal butter sauce

Steak and Shrimp pasta (\$28)

House alfredo sauce / roma tomato / basil

Strawberry and Salmon Salad (\$25)

Arugula / goat cheese / candied pecans / cranberries / raspberry vinaigrette

SkillsUSA Burger (\$23)

Pretzel or brioche bun / pickles / lettuce / onion / tomato / cheddar jack cheese / truffle fries

water / smoothie \$6 / citrus refresher \$5 / coffee \$4 / cappuccino \$7

