

Restaurant Service 2025

Competition Schedule (*approximate*):

- **8:00-9:00am:**
 - **Orientation**
 - Review Menu
 - Review Place Settings
 - Review Directions for Competition
 - **Uniform Inspection**
 - SkillsUSA-branded white button-down long sleeve shirt OR plain white button-down long sleeve shirt
 - SkillsUSA-branded black necktie OR plain black necktie
 - Black dress slacks, full length
 - SkillsUSA-branded black bistro apron OR plain black bistro apron
 - Black socks
 - Black non-slip, non-porous work shoes

- **9:00am-2:40pm:**
 - **Competition:**
 - **Students will set tables in groups**
(20 minutes per group)
 - **Students will serve individually**
(20 minutes per student)
 - **Students will be served lunch in the holding room**

- **2:45-3:00pm: Overall Debrief**

Supplied by the Competitor:

- Checkbook cover
- Guest Checks
- Blue or Black ink pen
- Calculator
- Table Crumber
- Eight napkins, competitor choice of color, starched and ironed
- Polishing cloth
- Green and red sanitation buckets
- Side towels

Supplied by the Host Site:

- Printed Menus for guests
- All glassware, flatware, and ceramics needed for designated table settings
- Table linen/tablecloth(s) as needed for designated table settings

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Task #1 | Table and Place Setting (20 minutes)

Task Summary:

1. Competitors will be called to a room to set a table in groups.
2. Each competitor will enter the competition site and be assigned a table.
3. The competitor will place their competitor's number on the table.
4. They will get their supply of dishes, etc. and set their table for 2 people following the diagram below.

Table: Table for two with linen

Cover: Set for two across from each other.

Silverware: One inch from the edge of the table.

Table Set Up: Salt and Pepper shakers and center piece

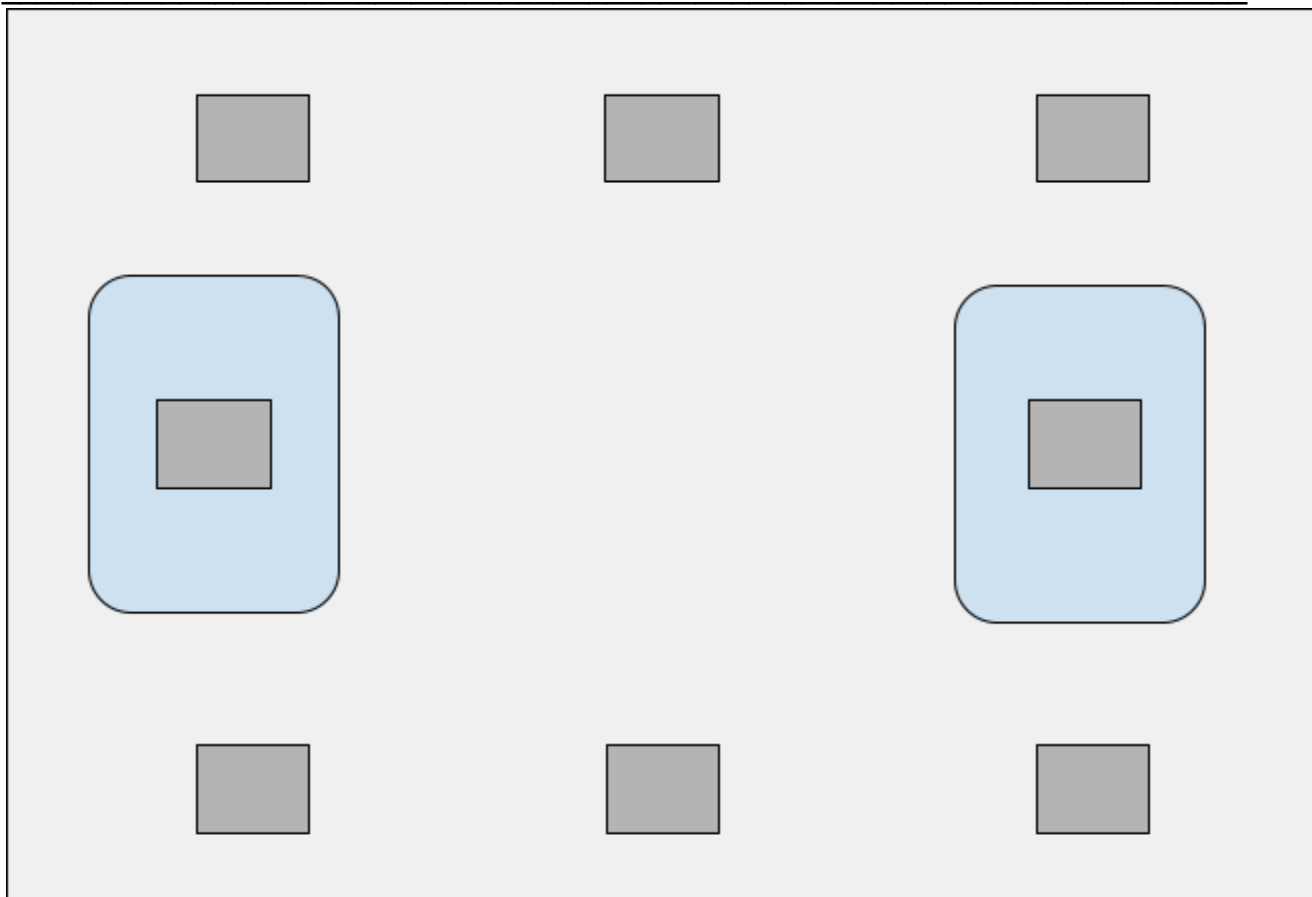
Napkins: Napkins must be placed between the silverware and along the edge of the table as shown in the diagram. You must complete eight (8) different napkin folds of your choice.



Casual Lunch Table Setting



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- Napkin Fold



- Place Setting

Task #2 | Serving the Guests and Closing (20 minutes)

Task Summary:

1. Competitors will be called into a room individually to serve.
2. Each competitor, in order, will:
 - a. Serve as host
 - b. Introduce themselves
 - c. Conduct steps of meal service
 - d. Calculate and present check (6% Sales Tax, 20% Gratuity on pre-tax subtotal)

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Host	160 points
Warm & Friendly Greeting	20
Question of Reservation & Number in Party	20
Small Conversation While Seating	20
Chair Pulled out for Guest	20
Broke Napkin for at least 1 guest	20
Menu: Proper Delivery to Guests	20
Server Introduction	20
Cheerful Departure	20
Service Introduction	170 points
Server Introduction	20
Speaks Clearly & Concisely to all guests	30
Conveyed Friendly Attitude, and Smiles	30
Appropriate Volume Used	30
Extra Settings Removed	20
Drink Order Taken	20
Upsell Beverage	20
Meal Service	240 points
Proper use of trays & tray jacks (drinks, app, entrée)	20
Deliver Drinks Correctly	20
Suggests 1+ items to guests, including description	20
Repeated Order to Verify	20
Delivery Food in Order appetizer,soup,salad, etc.	20
Food:Serve from Left w Left & Take from the Right (each course)	20
Check with Guest (after each course is served)	20
Proper use and timing of crumber	20
Removal of unnecessary items (i.e. items from previous courses, etc..)	20
Proper Pace of Service	20
Consistent Friendly Demeanor, throughout Service	40
Check	100 points
Present Check Properly & Promptly, Thank Guest	20
Legible Writing & Contestant number	20
Check Calculated Correctly (Items, Tax, Gratuity)	40
Finish Clearing Table (within allotted time)	20

The SkillsUSA Cafe

Appetizers

Cheese Curds | \$10

Imported natural white cheddar cheese curds dipped in batter and deep fried. Served with ranch or marina sauce.

Lentil Soup | \$9

Mixed lentils cooked in a creamy bean stock.

Fried Pickles | \$10

Cajun battered house-made pickles served with jalapeno bacon ranch.

Salads

Micro-Green Salad | \$9

Unique mix of baby greens with lite seasoning and raspberry vinaigrette.

Caesar Salad | \$13

Table side with handmade dressing, croutons, and parmesan.

Entree

Whole Fried Snapper | \$29

Succulent Yellow-Tail lightly tossed in seasoned flour fried to perfection.

Chicken a'la Brayan | \$22

Deconstructed Chicken Pot-Pie with shredded chicken, carrots, celery, and onion.

Classic Double-Chop | \$31

Pork Chop grilled and topped with Blackberry and Granny-Smith chutney.

Special Stir-Fry | \$24

Semi-soft Tofu Seared and tossed with fresh vegetables served on Jasmine rice.

Dessert

Banana Fosters Sundae | \$10

Pan-Seared Bananas and In-house-made Strawberry, Chocolate, Vanilla Ice Cream.

Raspberry Tort | \$9

White Chocolate Mousse, Frangelico-soaked Raspberries in a White Chocolate shell.

Delectable Chocolate Pie | \$6

Creamy Chocolate Pie with sweet Whipped Cream.

Fruit Tart | \$7

Fresh fruit atop a chilled pastry cream.

Beverages

Coffee | \$3

Pomegranate Tea | \$4

Soda | \$2.50

Mint Lemonade | \$5