

# Restaurant Service 2026 State Contest Update

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## Competition Schedule (*approximate*):

- **8:00-8:30 am:**
  - **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
- **8:45 am -1:00 pm:**
  - **Competition:**
    - **Students will set tables in groups**  
*(20 minutes per group)*
    - **Students will serve individually**  
*(20 minutes per student)*
    - **Students will calculate the guest check after service concludes (6% sales tax, 20% gratuity)**
  - **Students will be served lunch in the holding room**
- **1:00-1:15 pm: Overall Debrief**

## Supplied by the Competitor:

- Checkbook cover
- Guest Checks
- Blue or Black ink pen
- Calculator
- Table Crumber
- Eight napkins, competitor's 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 as needed for designated table settings

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

### Task Summary:

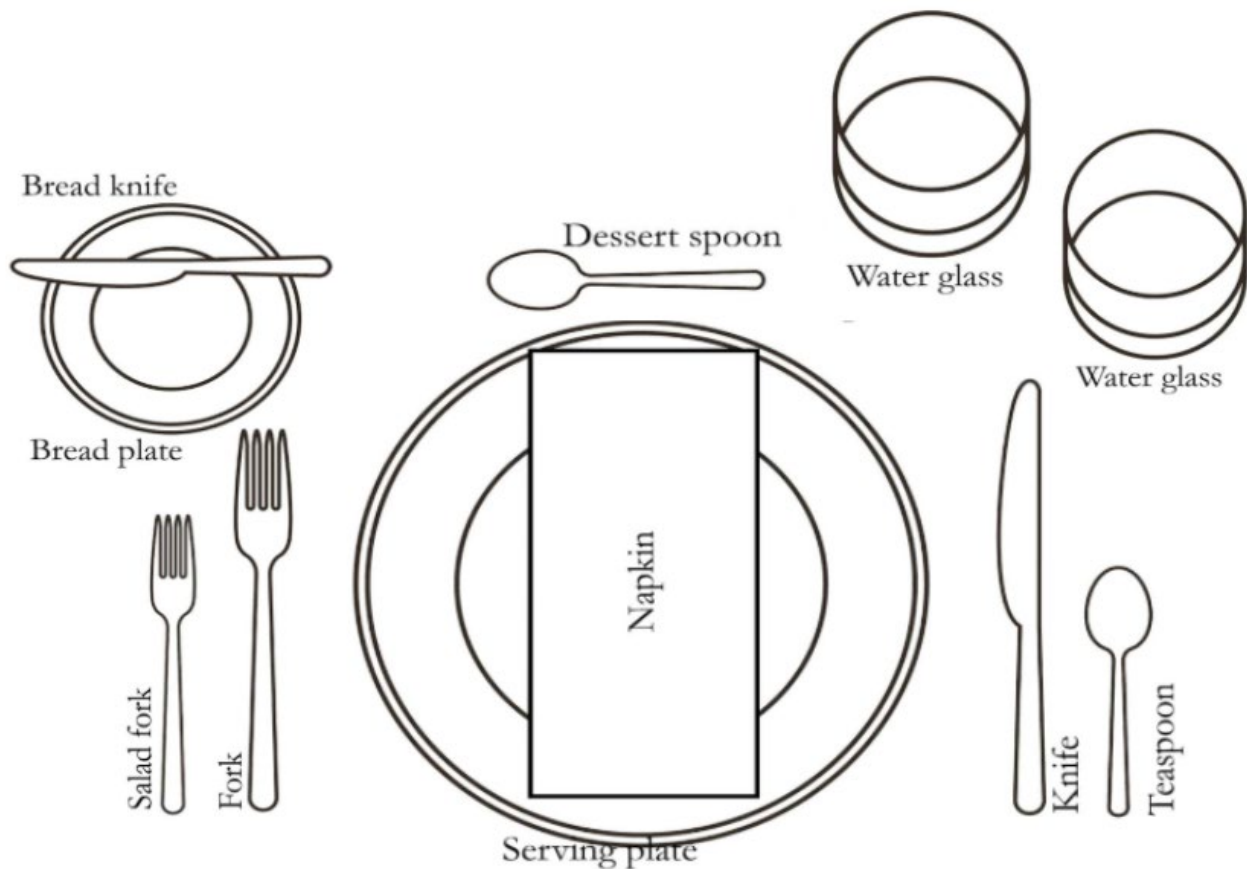
1. Competitors will be called to a room to set a table in groups.
2. Each competitor will enter the competition site and be assigned a table.
3. The competitor will place their competitor's number on the table.
4. They will get their supply of dishes, etc. and set their table for 2 people following the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

**Table:** Table for two with linen

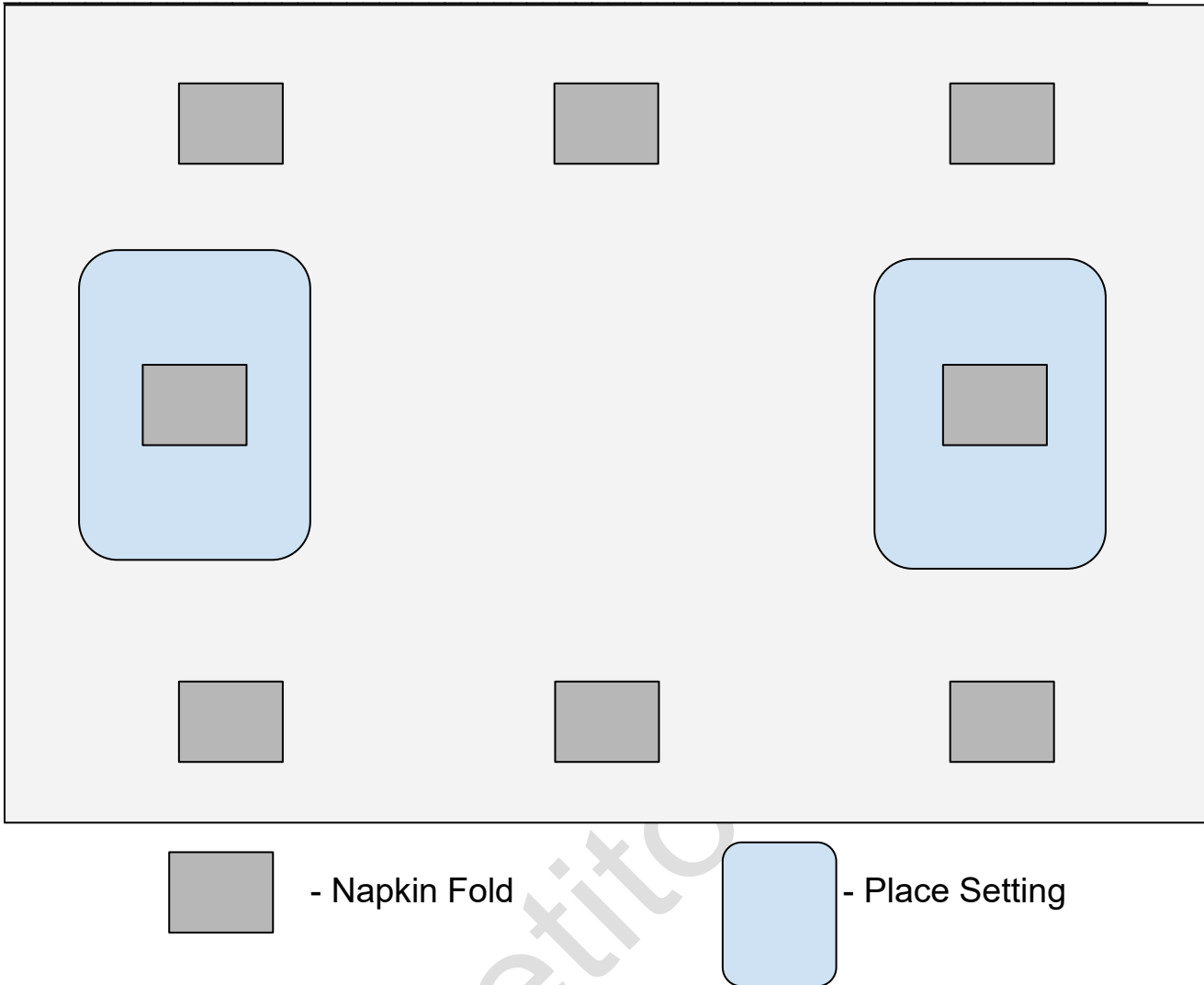
**Cover:** Set for two across from each other.

**Silverware:** One inch from the edge of the table.

**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.



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## 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. Clear the table of any final china or silverware directly after service
  - e. Calculate and present check (6% Sales Tax, 20% Gratuity on pre-tax subtotal)

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<b>Standard</b>	<b>Phase II: Set Table</b>
Standard	Table & Chair Wiped
Standard	Linen Seam (hem) Side Down and symmetrical
Standard	Proper Handling of Flatware by Handle, Spot Free
Standard	Proper Handling of Glassware by Stem, Spot Free
Standard	Correct China Use & Placement
Standard	Correct Glassware Use & Placement
Standard	Overall Symetry of the table
Standard	Silverware: 1 inch from the edge
Standard	Napkins: Clean & Sharp Folds
Standard	Napkins: 8 unique folds (10 points ea)
<b>Standard</b>	<b>Phase III: Host</b>
Standard	Warm & Friendly Greeting
Standard	Question of Reservation & Number in Party
Standard	Small Conversation While Seating
Standard	Chair Pulled out for at least 1 Guest
Standard	Broke Napkin for at least 1 guest
Standard	Menu: Proper Delivery to Guests
Standard	Cheerful Departure
<b>Standard</b>	<b>Phase IV: Service Introduction</b>
Standard	Server Introduction
Standard	Speaks Clearly & Concisely to all guests
Standard	Conveyed Friendly Attitude, and Smiles throughout service
Standard	Extra Settings Removed
Standard	Drink Order Taken
Standard	Upsell Beverage
<b>Standard</b>	<b>Phase V: Meal Service</b>
Standard	Deliver Drinks Correctly
Standard	Suggests 1+ items to guests, including description
Standard	Repeated Order to Verify
Standard	Delivery Food in Correct Order appetizer,entree,dessert, etc.
Standard	Removal of unnecessary items (i.e. items from previous courses, etc..)
Standard	Food:Serve from Left w Left & Take from the Right w Right (each course)
Standard	Check with Guest (after each course is served)
Standard	Proper use and timing of crumber
Standard	Proper Pace of Service
Standard	Removal of all china from table after service concludes
<b>Standard</b>	<b>Phase VII: Check</b>
Standard	Present Check Properly & Promptly, Thank Guest
Standard	Legible Writing & Contestant number
Standard	Check Calculated Correctly (Items, Tax 6%, Gratuity 20%)
Standard	Finish Clearing Table (within allotted time)