

Restaurant Service



Purpose: To evaluate each contestant's preparation for employment in the food service industry and to recognize outstanding students for excellence and professionalism.

<p>Contest Location</p>	<ul style="list-style-type: none"> ▪ B-Hall ** Contest in A, B, C or D Hall will not be able to leave for lunch, please select "Contestant Plus" when registering or having contestant prepared to purchase lunch with credit card at vendors in the Exhibit Hall.
<p>Special Notes</p>	<ul style="list-style-type: none"> ▪ Contestants may drop-off their equipment starting at 8:00 am. ▪ No smart watches and/or phones are permitted during the contest and/or in the contest ▪ No contact with anyone outside of the contest area once the contest begins ▪ No inappropriate communication between contestants such as verbally degrading another contestant. ▪ No cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing.
<p>Testing</p>	<ul style="list-style-type: none"> ▪ A written test may be given.
<p>Eligibility</p>	<ul style="list-style-type: none"> ▪ Single Contestant: 1 contestant from each school that has registered for this contest on the state intent form.
<p>Clothing</p>	<ul style="list-style-type: none"> ▪ <u>Official SkillsUSA Dress</u> – <ul style="list-style-type: none"> • White long-sleeved dress shirt or long-sleeved plain white collared shirt. • Black dress slacks (accompanied by black dress socks or black or skin-tone hose) or black dress skirt (knee-length, accompanied by black or skin-tone seamless hose). • Plain black tie with no pattern or SkillsUSA black tie. • Black socks • Shined black leather work shoes or black flat heels. • Bistro Aprons are the official apron for this contest. • No waiter's jacket, bow ties, cummerbunds or vest are permitted.
<p>Provided by Contestant (Tool List)</p>	<ul style="list-style-type: none"> ▪ One (1) hard copy of a 1-page typed personal resume ▪ One (1) ink pen (blue or black) ▪ Two (2) #2 pencils for written test ▪ Hair restraint if hair extends below the collar ▪ Table crumbers, hot pads are optional

<p>Competition Standards (Not all will be tested but contestant should be knowledge of all)</p>	<p>Please refer to the National Technical Standards</p>
<p>Resume</p>	<ul style="list-style-type: none">▪ In conjunction with National Standards, violations may result in student loss of contest.▪ All SkillsUSA Ohio State Championship Contest will require a short interview component. Students should be prepared with basic job interview skills.

Stages of the competition:

Part I. Group Orientation: This will include a brief overview of each part of the competition, an explanation of any changes or substitutions that need to be made, and a brief introduction of the judges.

Part II. Exam: multiple choice.

Taken as a group, the exam consists of multiple-choice questions covering food and beverage operations. Questions will include service styles, techniques, dining room equipment, limited wine knowledge, sanitation, culinary terms and general SkillsUSA knowledge questions.

Part III. Table Set Up: Arrange tablecloth, set polish, and align table settings and centerpieces for (3) guests. Time allotted 10-minutes per contestant. Each contestant will be provided with a blank table, settings, tablecloth and napkins. Contestants will then have 10 minutes to set up table including check of table base, chairs, cloth centerpieces, settings (including polishing), and napkin folding. Table setting will accommodate three (3) 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 the table edge to the base plate. Covers should be centered on the table, directly opposite one another. Contestants will complete 4 napkin folds, three for the table settings and one that will also be evaluated. Two polishing clothes will be provided. Salt and pepper, sugars will be pre-filled. (see place setting diagram) at the end of table set-up, contestants will be judged on clearing the entire table setting.

Part IV. Host & Guest Relations: Greeting & Seating for (2) guests. Approximate 10 minutes per contestant 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, smoking or non-smoking, reservation or not, then escort guest to dining room, seating guest, presenting menus and making closing remarks. Judging will be based on technique, skills, polish, poise, and student's displayed knowledge of the role of host.

Part V. Greeting and guest Services: For 2 "Guests" Approximate time 25 minutes per contestant. The contestant will approach a table of two 2 guests, serving water into glasses from 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 order.

Having taken the order, the server then begins with the first course (at the SkillsUSA Bistro café, bread & butter should accompany the first course and may be replenished with the entrée). The service sequence is: serving and clearing first course, entrée, dessert, coffee and finally, the guest's check. The check should be neatly written, totaled (sales tax will not have to added for this competition) and presented. Closing remarks conclude service. Once service is completed, server will reset table for the next contestant.

Note that the contest may or may not or may not use actual food. If food is not used, plates will be labeled. Obviously, food will not be coming out of the kitchen hot but should be treated as though this were the case. Beverages (tea and water) will be used.

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

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

Part VI. Tableside Service: Prepare guacamole, Time 5 to 7 minutes. Contestants must use a minimum of two ingredients; one will have to be cilantro. Presentation plates will be provided as well. Contestants will be judged on verbal and non-verbal communication skills, mise en place, sanitation, and cooking skills.

There is no right or wrong way to make the salad or guacamole, just your way!

Upon completion of the competition:

Following part VI, contestant may leave the competition area for the 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 after judges meeting and prior to the written test and competition. Contestants may not discuss any aspect of the competition with each other or advisor until contest is completed. Advisors may not enter contest area or communicate with contestants. Group critique of each server will follow final judging so that contestants can receive brief informal suggestions by judges. Contestants attend this portion.

Table Set Up includes

- Centerpiece: candle, salt, pepper, vase
- Tablecloth(s)
- Three chairs

Each cover includes:

- White wine glass and water glass
- B & B plate with B & B knife
- Napkin (folded contestant's choice of four different folds)
- Dinner knife & fork, salad knife & fork
- NOTE: for judging purposes, standard will be (1") spacing from table edge to the base plate. Covers should be centered on table, directly opposite one another. Polishing cloths will be provided. Salt and pepper, sugars will be pre-filled.
- Table side service this year will either be guacamole or Caesar salad, the attached is the list of available ingredients, the competitors can use all or part of the list but nothing else. Their recipe for the guacamole should be for 2 avocados.
- Guacamole available ingredients: Avocado 2 per contestant, granulated garlic, lemon, limes, Roma tomatoes, salt & pepper, cilantro, onion, Jalapenos, Tortilla chips
These are the items that will be provided for the tableside service the contestants can use all or part of these ingredients.

Skills Café & Bistro

`A la Carte Menu

~APPETIZERS~

\$4.99

Santa Fe Rolls

Tortilla medallions with black bean spread, chicken breast, tri colored pepper strips

Guacamole w/ chips

This is a tableside service (only one tableside service per table)

~SALAD~

\$4.99

FRESH SPINACH SALAD

Finished with a Fresh Citrus Vinaigrette

CAESAR SALAD

This is a table side service (only one tableside service per table)

~SOUPS~

\$4.99 Bowl

\$2.99 Cup

SHRIMP BISQUE

Fresh Tomatoes, Shrimp, Basil

POTATO LEEK SOUP

Fresh Chives & Bacon

Skills Café & Bistro

~ENTREÉS~

1/2 turkey Sandwich & cup of soup

\$7.99

Chicken Alfredo

Braised chicken breast with a Alfredo Sauce on fettuccine

\$12.99

PORK TENDERLOIN MEDALLIONS

Finished w/ a natural Piñon & Mint demi glaze
w/ red mashed potatoes and sautéed vegetables

\$14.99

SKILLS SWEET CENTER

TIRAMISÚ

CHOC/VANILLA LADY FINGERS SOAKED
IN COFFEE & COGNAC, MASCARPONE CHEESE
CHOCOLATE WRAP, COCOA POWDER,
WHITE CHOCOLATE, HONEY COMB
\$6.00

RASPBERRY PYRAMID

WHITE CHOCOLATE MOUSSE, FRAMBOISE-SOAKED
RASPBERRIES, WHITE CHOCOLATE PYRAMID SHELL
\$6.50

COCONUT CREAM PIE

VELVETY SMOOTH COCONUT CUSTARD
WITH TOASTED COCONUT
CROWNED WITH A FRESH STRAWBERRY COULIS
\$4.75

COFFEE/TEA \$2.00

CUP OF KEYLIME

KEY LIME MOUSSE, VANILLA GENOISE WITH WHITE
CHOCOLATE CHIPS, CHOCOLATE WEAVE,
WHITE AND DARK CHOCOLATE DIAMONDS
\$7.00

TRIPLE COFFEE THREAT

COFFEE MOUSSE, CHOCOLATE GANACHE, STRIPED
JOCONDE BISCUITE, COFFEE GLAZE, MOCHA BEAN
\$7.50

CRÈME BRÛLÉE

THE SILKY CLASSIC WITH CARAMELIZED
SUGAR AND CHOCOLATE SWIRLS
\$6.50

CORDIALS \$7.00

CHAMBORD FRANGELICO
BAILEY'S IRISH CRÈME SAMBUCCA

SKILLS WINE CENTER

REDS

SUTTER HOME MERLOT

Produced from grapes grown throughout California's premier coastal and inland valley regions, including Sutter Home vineyards in the Lodi region.

\$6.00/ GLASS... \$24.00 /BOTTLE

SUTTER HOME PINOT NOIR

Layered aromas of fresh cherries, violets and black plum set the stage for cherry cola and berry jam flavors with hints of spicy earth, followed by a silky finish. A wine with exceptional balance and complexity

\$6.50/GLASS ...\$28.00/ BOTTLE

HOUSE RED

Velvety smooth cabernet from the best region of Napa Valley

\$4.50 GLASS

WHITES

SUTTER HOME CHARDONNAY

Sutter Home California Chardonnay offers aromas of fresh pear, peach, apple, and lemon. The smooth, round texture, and rich, creamy, fruit flavors persist into a long, flavorful aftertaste.

\$6.00/GLASS... \$24.00/BOTTLE

SUTTER HOME MUSCATO

Extravagantly perfumed, with beautiful scents of white peaches, rose, and lichee. Well-balanced with good acidity and a lingering finish of sweet and creamy peach and honeydew melon flavors.

\$6.50/GLASS...\$28.00/ BOTTLE

HOUSE WHITE

Well-balanced with any fish or white sauce entrée.

\$4.50/ GLASS

Aperitifs \$4.75

CAMPARI

A quintessential Italian aperitif

DUBONNET ROUGE

has a rich, spicy port wine flavor

SANDEMAN RAINWATER MADEIRA

Clean nutty aromas, light complexity and very agreeable.

Skills USA BISTRO DAILY MENU SPECIALS

ENTRÉE:

Grilled Fillet of Red Snapper with a Roasted Pineapple Salsa

A 6-Ounce, fresh fillet of Gulf Coast Red Snapper grilled on our oak fire. Served with a light butter sauce with a roasted pineapple, chopped mango, cilantro salsa. The Snapper is priced at \$7.95 and will be served with Roasted Potatoes and the Vegetable of the Day, Steamed Cauliflower.

SOUP OF THE DAY:

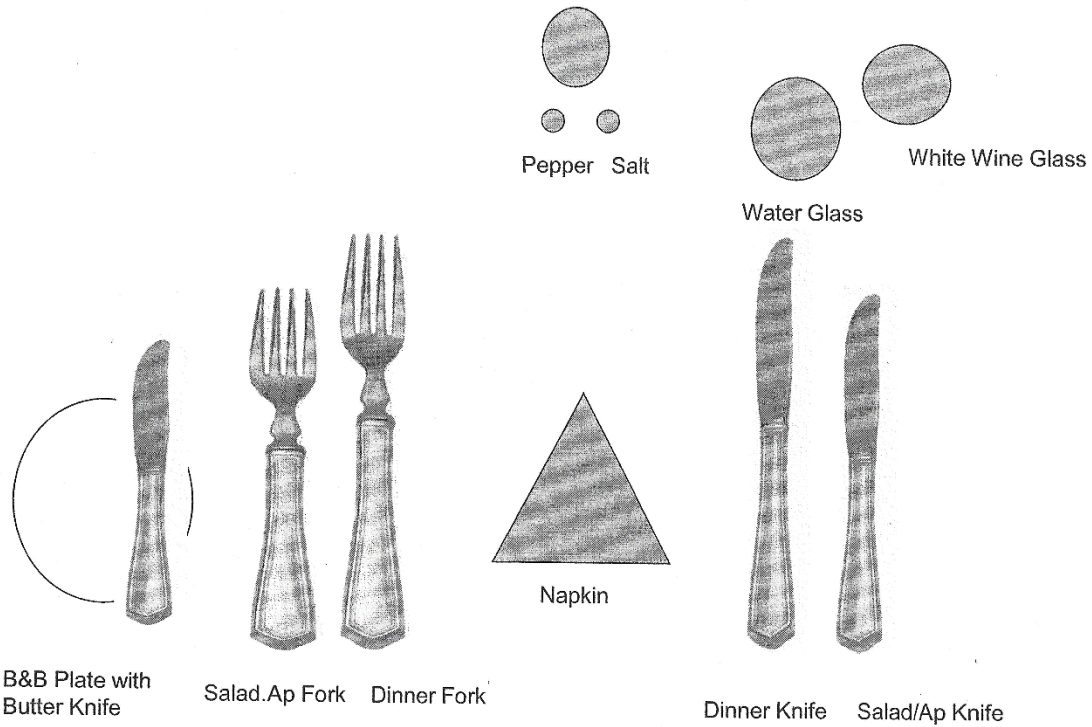
Cream of Broccoli ["one of our specialties; served hot; made with chicken stock, fresh broccoli and cream."]

VEGETABLE OF THE DAY:

Steamed Cauliflower: "with butter and seasoned with salt and pepper."

Servers need only describe the *Soup of the Day* & *Catch of the Day*, but are free to describe any menu item(s) and may offer suggestions. Suggestive selling in describing the menu, taking the order and throughout the meal is encouraged.

A Lunch Salad is listed on the menu. If ordered, note that server must inquire as to dressing with salad order.



Flatware should be set approximately 1" from the edge of the table.
Dinner Fork and Dinner Knife should be approximately 12" apart.