



# Restaurant Service



## **Contest Date(s):**

**March 19, 2021**

**March 26, 2021**

**April 9, 2021**

**April 16, 2021**

**(Orientation will begin at 10:00 AM on your assigned contest date)**

## **Contest Type: IN-SCHOOL JUDGED**

**(All contest types are listed on the website. YOU NEED TO BE FAMILIAR WITH BOTH THIS DOCUMENT AND THAT DOCUMENT.)**

## PURPOSE

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

**TESTING:** A written test may be given.

## ELIGIBILITY

Single Contestant; 1 contestant from each school that has registered for this contest on the State Intent Form.

## ORIENTATION

Orientation will begin at 10:00am on your assigned contest date

## CLOTHING REQUIREMENTS

- Refer to SkillsUSA Championships, Technical Standards: Clothing Requirement
- Bistro Aprons are the official apron for this contest
- No waiter's jacket, bow ties, cummerbunds or vest are permitted

## TOOLS PROVIDED BY CONTESTANTS

- One copy of a 1-page typed personal résumé
- One ink pen (blue or black)
- (2) #2 pencils for written test
- Hair restraint if hair extends below the collar
- Table crumbers, hot pads are optional

## TOOLS PROVIDED BY TECHNICAL COMMITTEE

- The cost of all groceries will be covered by the technical committee.
- All groceries will be provided by the technical committee and will be brought to the schools by the judge(s)
- All equipment, food, chairs, tables and table settings will be supplied by the technical committee

## SPECIAL INFORMATION

- There may be a short one-on-one interview with a judge after finishing the written exam.
- No smart watches or phones are permitted during the contest.

## 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 either guacamole or Caesar salad tableside, Time 5 to 7 minutes. Contestants must use a minimum of two ingredients; one will have to be cheese.

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, salsa, Jalapenos, shredded cheddar cheese, Tortilla chips
- Caesar Salad Ingredients: Romaine lettuce, parmesan cheese, croutons, anchovies, Caesar dressing, lemon, garlic chopped, olive oil

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**



# Restaurant Service



## 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:**

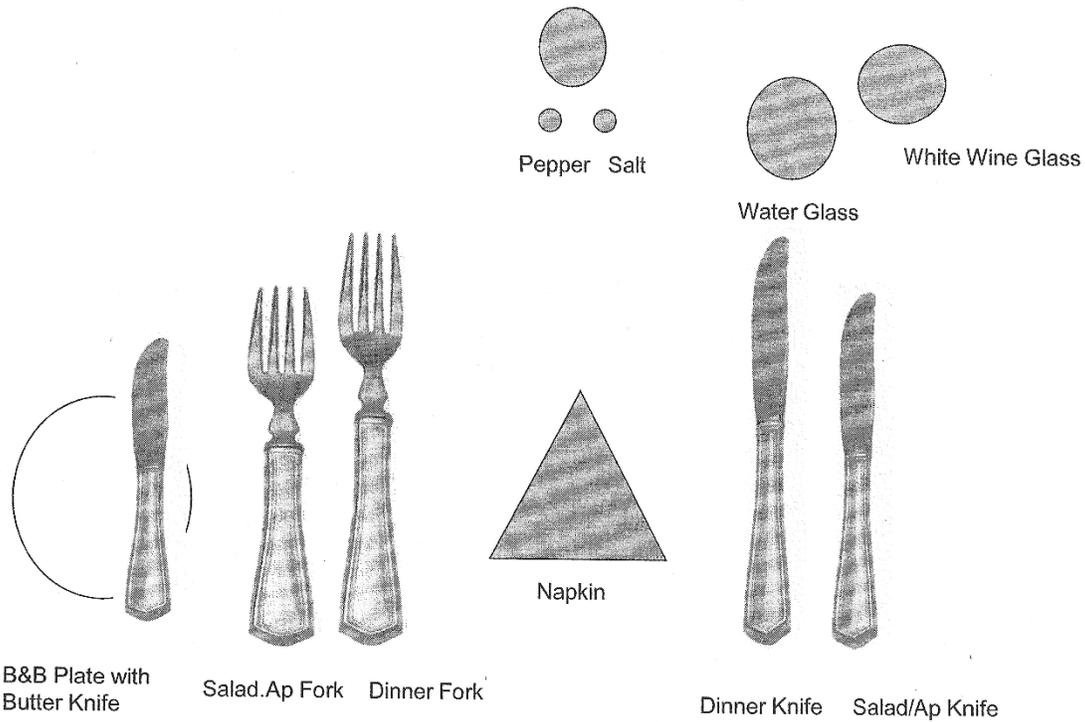
***Cream of Broccoli*** ["one of our specialties; served hot; made with chicken stock, fresh broccoli and cream."]

### **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.