



Restaurant Service

To evaluate each competitor's preparation for employment and to recognize outstanding students for excellence and professionalism in food and beverage hospitality service. This service can range from bistro and banquet service to fine dining.

On-Site/Off-Site	<ul style="list-style-type: none"> ● On-Site
Contest Date	<ul style="list-style-type: none"> ● 5/5/2026
Contest Location	<ul style="list-style-type: none"> ● Convention Center ● B-Hall
Early/Normal Start Time	<ul style="list-style-type: none"> ● Normal Start Time ● Registration will open at 8:00am. Please report to B-Hall Show Office for Registration. ● Competition will begin at 10:00am.
Contest Open/Closed	<ul style="list-style-type: none"> ● Open ● Exhibit Halls do not open to observers until 12:00pm.
Eligibility & Contest Type	<ul style="list-style-type: none"> ● Please refer to the Program Guidelines for eligibility- https://www.ohioskillsusa.org/resources/ ● Straight to State Contest (No Regional Qualifier)
Clothing	<p><u>For Competition Day the Dress Code is:</u> Class I</p> <p><u>For the Awards Ceremony the Dress Code is:</u> Class A or Class J</p> <ul style="list-style-type: none"> ● SkillsUSA Ohio Clothing Guide
Safety Equipment Required	<ul style="list-style-type: none"> ● N/A
Testing	<ul style="list-style-type: none"> ● Students should be prepared to take a written knowledge test.
Provided by Contestant (Tool List)	<ul style="list-style-type: none"> ● One (1) ink pen (blue or black) ● Two (2) No. 2 pencils for written test ● Hair restraint if hair extends below the collar ● Napkins

	<ul style="list-style-type: none"> ● Table crumbers ● Hot pads are optional
Contest Notes, Themes, & Deadlines	<ul style="list-style-type: none"> ● Contestants may drop off their equipment starting at 8:00 am. ● Please review all attached Documents
WIFI Provided?	<ul style="list-style-type: none"> ● No
Special Notes/Rules for All Contests	<ul style="list-style-type: none"> ● Starting in 2024, all Skilled Trade State Contests (most leadership contests already use scenarios) will begin to add a scenario-based component. ● <u>Wi-Fi will NOT BE AVAILABLE unless listed above</u> . If you need WIFI access, please plan to bring a hotspot. ● All safety requirements will be heavily enforced. Competitors are to follow all safety standards and OSHA Regulations. <p style="text-align: center;"><i>Contestants MUST HAVE A COPY OF THEIR EMERGENCY MEDICAL FORM IN THEIR NAME BADGE AT ALL TIMES</i></p> <p style="text-align: center;"><u>THE FOLLOWING ITEMS ARE PROHIBITED; VIOLATION OF ANY OF THE FOLLOWING MAY RESULT IN COMPETITOR DISQUALIFICATION:</u></p> <ul style="list-style-type: none"> ● Contact with Contest Coordinators is prohibited. ● Contact with Contest Coordinators outside of the SkillsUSA Ohio is strictly prohibited. ● Possession of smart watches and/or phones during the contest and/or in contest. ● Contact with anyone outside of the contest area once the contest begins. ● Inappropriate communication between contestants such as verbally degrading another contest. ● Cheating on any portion of the contest such as informing another contestant of the skills/test prior to competing. ● Lack of Copy Emergency Medical Form in Name Badge.
National Technical Standards	<ul style="list-style-type: none"> ● Please refer to the 2024-2026 National Technical Standards for all contests. All standards included may be tested in any competition. ● In conjunction with National Standards, lack of understanding of State Level competition standards (this document) may result in student loss of contest.
Resume/Interview Requirement	<ul style="list-style-type: none"> ● All SkillsUSA Ohio State Championship Contests will require a short interview component. Students should be prepared with basic job interview skills. ● All contestants <u>must have a hard copy</u> of a one (1) page personal resume.



SKILLS CAFÉ & BISTRO

À LA CARTE MENU

APPETIZERS \$4.99

Santa Fe Rolls

Tortilla medallions with black bean spread, chicken breast, and trim-colored pepper strips

Guacamole w/ Chips

Tablesides service (only one tableside service per table)

SALAD \$4.99

Fresh Spinach Salad w/ Fresh Citrus Vinaigrette

Caesar Salad

Tablesides service (only one tableside service per table)

SOUP

Shrimp Bisque

Fresh Tomatoes, Shrimp, and Basil

\$4.99 Bowl

Potato Leek Soup

Fresh Chives & Bacon

\$2.99 Cup

ENTREES

1/2 Turkey Sandwich & Cup of Soup

\$7.99

Chicken Alfredo

Braised chicken breast w/ Fettuccine in Alfredo Sauce

Pork Tenderloin Medallions

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

Skills

SWEET CENTER

DESSERTS

TIRAMASU.....\$6.00

Choc/Vanilla Lady Fingers soaked in coffee & cognac, mascarpone cheese, chocolate wrap, cocoa powder, white chocolate, honey comb

RED VELVET RASPBERRY PYRAMID.....\$4.75

White chocolate mousse, framboise-soaked raspberries, white chocolate pyramid shell

COCONUT CREAM PIE.....\$4.75

Velvety smooth coconut custard with toasted coconut crowned with a fresh strawberry coulis

CUP OF KEYLIME.....\$7.00

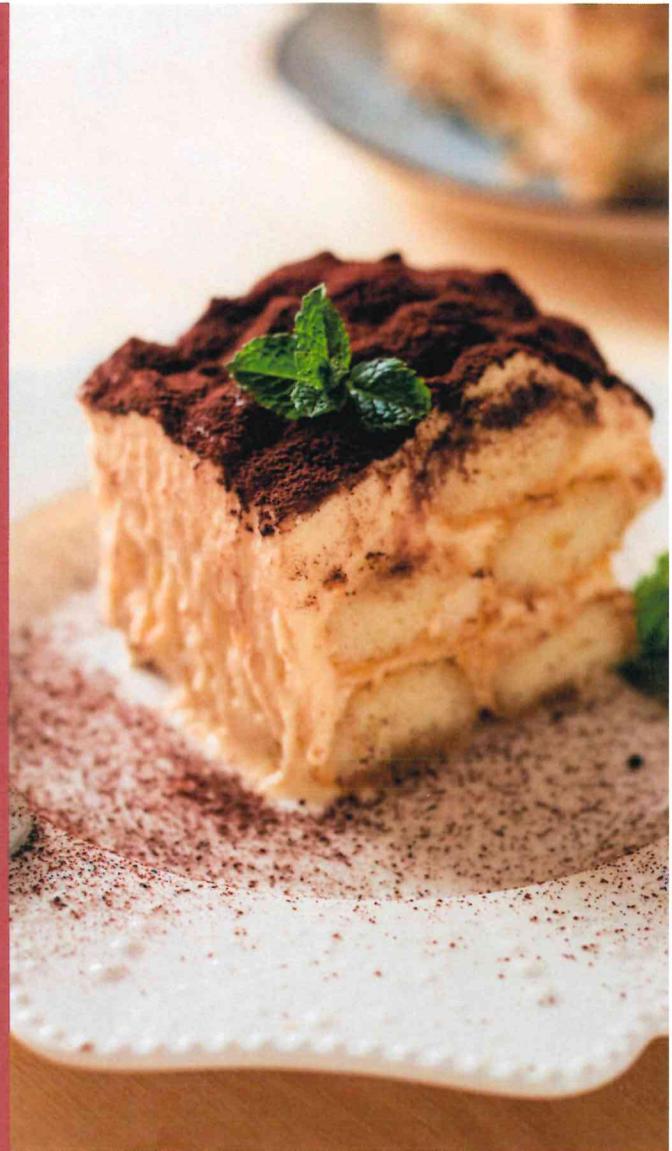
Key lime mousse, vanilla genoise with white chocolate chips, chocolate weave, white and dark chocolate diamonds

TRIPLE COFFEE THREAT.....\$7.50

Coffee mousse, chocolate ganache, striped Jocande biscutte, coffee glaze, mocha bean

CREME BRULEE.....\$6.50

The silky classic with caramelized sugar and chocolate swirls



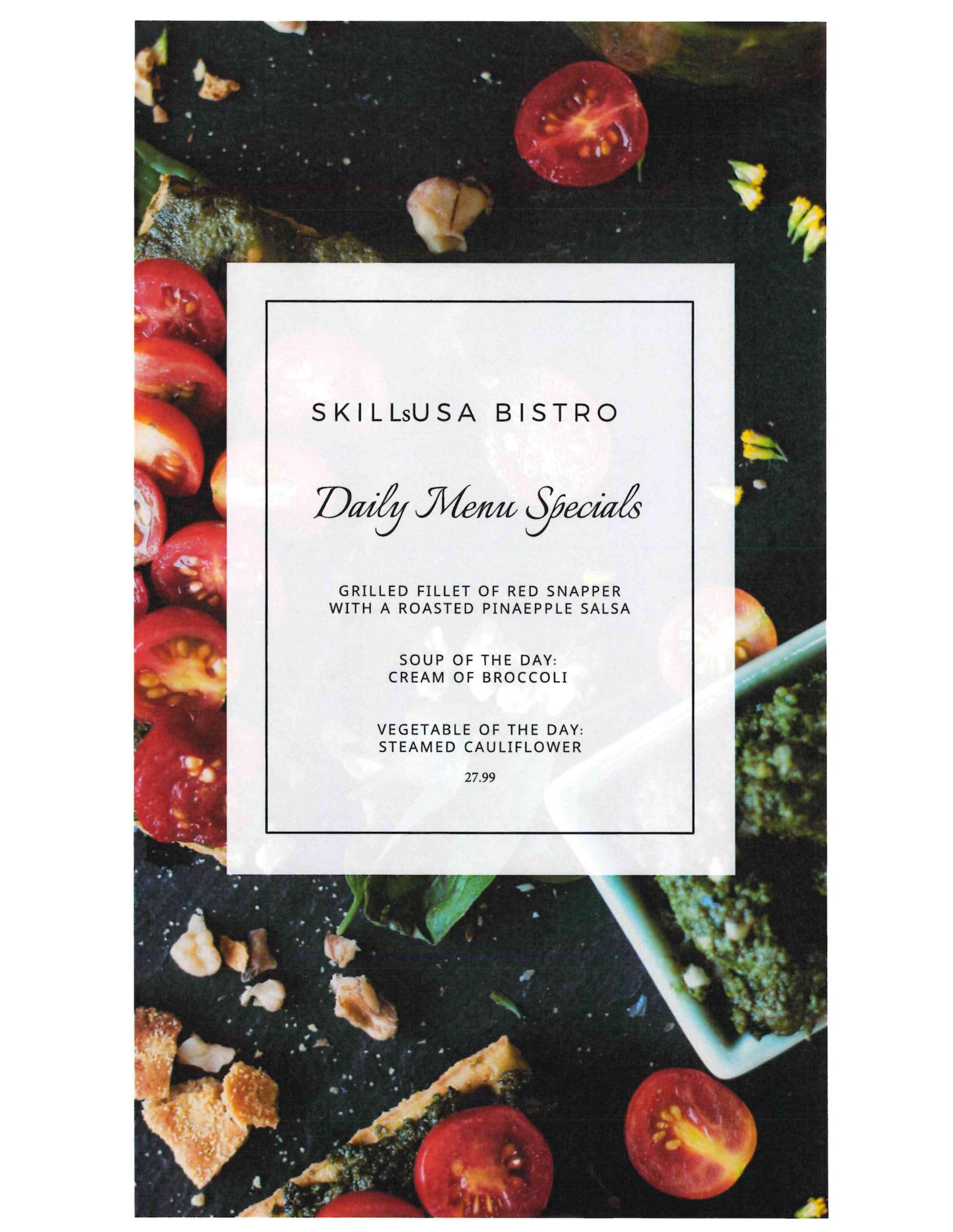
DRINKS

COFFEE.....\$2.00

TEA.....\$2.00

CORDIALS.....\$7.00

Choose from Chambord, Frangelico, Bailey's Irish Creme, Sambucca



SKILLSUSA BISTRO

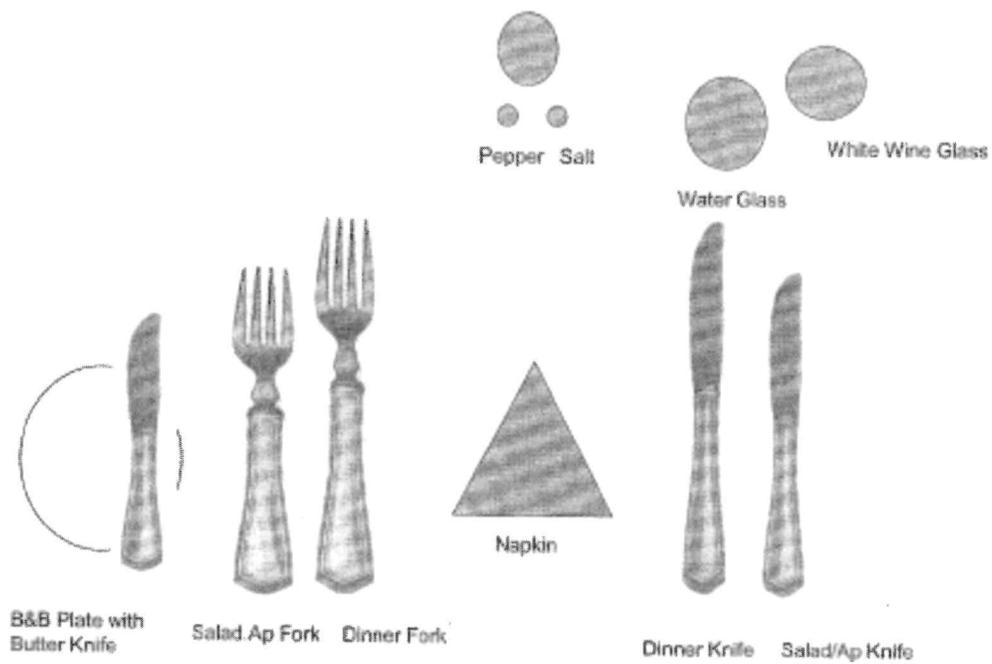
Daily Menu Specials

GRILLED FILLET OF RED SNAPPER
WITH A ROASTED PINEAPPLE SALSA

SOUP OF THE DAY:
CREAM OF BROCCOLI

VEGETABLE OF THE DAY:
STEAMED CAULIFLOWER

27.99



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

Date	Amount	Guests	Server	879952
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GUEST CHECK

Date	Table	Guests	Server	879957
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APPT-SOUP/SAL-ENTREE-VEG/POT-DESSERT-BEV

Daily Special	\$ 27.99
Cup Shrimp Bis	\$ 2.99
Crepe Brulee	\$ 6.50

\$37.48

Tax \$2.90

Total 40.38

Thank You — Please Come Again



3616-MGRM

reorder #122217

MADE IN THE USA

Seat Guests/Waiter or Waitress Introduction

Contestants will be seating the guest they are serving, so it is important that you state the name of the server(your name) before departing as well as when you return when you introduce yourself to the table.

Sugar Caddies

Contestants should place the caddies with the **WHITE PACKETS** facing the pivot point.

Napkin Folds

8 unique napkin folds will need to be displayed on the table, with one for each place setting and the remainder set off to the side. This will need to be completed during your table set up time. You will be required have name cards for all 8 folds.

Table Settings

Soup spoons are not required for each cover. Be sure to preset spoons if guests order soup.

Menus

Contestants need to present the dessert menu **AFTER** the entrees have been cleared, not when guests are being seated.

Knowledge of Wine Pairing

Contestants' knowledge should consist of pairing white wine with light proteins (Chicken or Fish) and red wine with red proteins (Steak or Lamb).

Check Presentation

Contestants should not assume each guest is paying their own check. Be sure to ask guests how they would like the check to be split. Contestants are responsible for complete the guest checks with the correct price for each dish, applying %7.75 in tax, and correctly totaling each guest check. (Sales tax amount = original price x sales tax rate as a decimal)

Friendly Reminders

- Black or skin-tone seamless hose are no longer required if your uniform includes a black, knee-length, dress skirt
- Hair must be tied back if it is longer than your chin
- No fake nails. Nails should be trimmed, clean, and unpolished
- No jewelry, including rings, bracelets, watches, smart watches long dangly earrings, facial piercing, or earbuds are permitted

Helpful Training Videos

[HOW TO CARRY A TRAY | RESTAURANT TRAINING - YouTube](#)

[How to handle a tray & a tray stand - YouTube](#)