2019 SkillsUSA
HS / PS Restaurant Service
Test Project

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National Restaurant Service
CONTEST INFORMATION

Congratulations!

Welcome to the SkillsUSA National Restaurant Service Contest. Please review the test project information so you are prepared for orientation and the contest.

Scope of Contest:
Contestants are tested on skills required in the “front of the house” of a fine restaurant. The focus is on guest service and guest relations in the dining room including: table set up; greeting guests; reservations procedures; presentation of menus; description of food, drinks, soups, and specials of the day; taking orders; serving each course and clearing the table after each course; and preparation and presentation of the check and closing remarks.

Please be sure to read the National Technical Description – this page is not intended to replace information on that document, simply to give more explanation, and explain flow of contest.

- Resumes are due at orientation.
- Menus will be distributed at orientation to ensure contest equity.
- Groups are drawn at random and move according to the speed and flow of the contest.
- Uniforms should be worn to orientation.
- USE OF CELL PHONES WILL NOT BE ALLOWED
- COMMUNICATION WITH ADVISORS / SPECTATORS DURING THE COMPETITION IS NOT ALLOWED

Service Equipment Provided by SkillsUSA Texas:
- Please refer to the National Technical Standards

Service Equipment Provided by CONTESTANT:
- Please refer to the National Technical Standards

Contest Description:
1. Please refer to the National Technical Standards.
2. Actual food from the kitchen may be used.
3. Presentations will be to guests who do not evaluate.
4. Judges will be observing all aspects of the service.
5. This contest will take all day. Please understand that there will be downtime as the competitors wait for their turn to compete.
6. There are multiple evaluation areas in this competition – Review the Technical Standards.

5/20/2019
Contest Flow: Each contestant will be assigned a table and will set it for 3 guests. The competitors will be broken into groups and will compete simultaneously during this portion of the competition (provided we have enough “guests”) each round will include the following components:

- 25 Min - Set Table – Formal Set – follow diagram attached
  - 8 Napkin Folds – Occurs during table-setting portion of the contest
- 15 min – Mise for Tableside
- 5-7 min – Present Tableside
- 5-10 min – Wine Presentation
- 45 Min – Table Service
  a. Guest Greeting
  b. Guest Seating
  c. Menu Presentation & Delivery
  d. Beverage Order & Delivery
  e. Wine Service & Pairing
  f. Food Order & Delivery (all courses) prepare to answer questions from the “guests”
  g. Bussing and Pre-Bussing
  h. Calculate Guest Check – including 18% gratuity and tax rate of 8.25%
  i. Present Check
  j. Clean up competition area

Tableside: All table-side components will be performed for an individual judge. The competitors will perform this task while waiting on their turn to execute the service portion of the contest.

2. Tableside component – will create either a Caesar salad or guacamole from ingredients provided. Including, but not limited to: avocado, tomato, jalapenos, onion, cilantro and salt.
3. Competitors may only use provided equipment and ingredients to ensure equity in the competition.
4. Competitors will open the wine supplied by our competition only.

Post – Secondary will complete ALL standards above AND include a tableside wine service.

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- Please refer to the National Technical Standards

Service Equipment Provided by CONTESTANT:
- Please refer to the National Technical Standards
The napkin will be placed where the charger/plate/salad plate is located in the picture, those respective plates will not be placed on the table.

**Error on photo – the Spoon should face the other way;**
Clarification- for glasses – there will be 3 identical glass, so placement is important, but type is not.