SkillsUSA College / Post Secondary National Virtual Restaurant Service Contest - 2021

Scope of Contest:

This is a virtual contest that will contain some, but not all, of the components of the traditional competition. Contestants will be tested on skills required in the "front of the house" of a fine restaurant. The focus is table set up, napkin folding, understanding the steps of service, tableside presentation.

Please refer to the National Technical Standards for uniforms and all regulations regarding the competition.

Contest Description

The contest will have the following components and will be performed virtually in front of judges using Zoom.

Camera Positions:

- Camera #1 on the table so the judges can see the contestant working and background for task #2 & task #3.
- Camera #2: Proctor will show a 2nd angle and specific close ups for all tasks. Direction will be taken from judge. Proctor is not judge.
- After completion of task, on a continuous feed, proctor will show components in one frame from directly above and/or the detail of the work completed.
- Tableside Service – camera #1 should be positioned as "guest" (can be on a tripod); virtual judges should be able to see your hands, ingredients, face, and hear you speaking.
- Judges must be able to hear contestant presentation during service and tableside components.

Task #1: Napkin Folds & Table-Setting (20 min):

1. Napkin Folds: Competitors will create 8 unique napkin folds, 3 of the folds will be used as part of the table setting and the others will be set on an empty “seat” area on the table.
2. Table-setting: Set 3 formal place settings.
   - Specific table setting will be sent to State Directors on or before May 15, 2021.
   - Settings must be match the given diagram.

Task #2: Service (20 min):

1. Service (15 min): Competitors will serve 2 courses to “guest”. Neither guest or proctor are judges. Judge will be virtual.
   - Menu will be provided the morning of competition.
   - Students will “serve” 2 courses from the menu to the guest using pretend food, but actual correct dishware i.e., soup in a bowl, salad on small place, etc...
   - Students will be expected to answer question(s) asked by the guest related to the menu.
     o Proctor will be given the question(s) by the judge directly before this task.
     o Proctor will relay the question(s) to the “guest” quietly, on camera, in a manner that the competitor does not hear the question(s)
   - Students are expected to perform all of the steps of service.

5/26/2021
Hosting will NOT be judged nor is it expected for virtual competition.

2. Check Calculation (5 min): Using the “food” ordered by the guest to determine pricing, students will calculate a guest check, including tax and gratuity.
   - Form will be provided for standardization purposes.
   - Guest check should be filled out, just as if competitor was handing check to guest at a real restaurant.
   - Tax Rate 8%
   - Gratuity 18%

Task #3: Tableside item (15 min): Contestant Choice, choose 1 from the following: Tableside Guacamole or Tableside Caesar Salad (Choice is given so you can choose what is most available in your area.)
   - This will be performed in a similar style to the Job Demonstration A contest.
   - Timeline: 3 min set up, 10 min presentation, 2 min clean up.
   - You will make the item from scratch.
   - Mise en place, sanitation, efficiency, and clean up are part of the score.
   - Taste is not a judging component.

Task #4: Mocktail Creation (15 min): Contestant choice of any mocktail with a minimum of 3 ingredients plus a garnish.
   - This will be performed in a similar style to the Job Demonstration A contest.
   - Timeline: 3 min set up, 10 min presentation, 2 min clean up.
   - You will make the item from scratch.
   - Mise en place, sanitation, efficiency, and clean up are part of the score.
   - Taste is not a judging component.

Scorecards: The National score sheets will be used to evaluate competitors.
Materials needed:

1. Supplied by the contestant:
   a. All equipment including:
      • Sanitation bucket with cloth
      • Cloth for polishing
      • “Food,”
      • Beverages
      • Pitcher/carafe
      • to refill water
      • Table with 3 chairs
      • Silverware & Glassware
         • 9 forks (6 small, 3 large if possible)
         • 3 spoons
         • 9 knives (6 butter knives, 3 B&B knives)
         • 3 water glasses
         • 6 glasses to demonstrate wine placement (no wine will be served by student)
      • Plates
         • 3 Dinner plates
         • 3 B&B plates
         • 3 Salad plates
      • Large & Small serving trays (1 ea)
      • Linen tablecloth & 10 napkins.
   b. All items needed to make the tableside item.
   c. Guest checks, check presentation folders, calculator.
   d. One ink pen (blue or black)
   e. No. 2 pencil for written test
   f. Table crumbers.
   g. Place cards with the name of each of the napkin folds to be placed with corresponding napkin fold.
   h. Computer with internet capability and camera to use with video conferencing applications such as zoom or teams.
   i. Guests – (1 or 2 only)
2. Supplied by SkillsUSA
   a. Menu – will be given at orientation.
SAMPLE RECIPES:

You are free to make your own variation of the provided recipes or use the recipes as written. The exact recipe is not a judged component. Finished quantity will be for 1-2 people. These recipes are for inspiration.

**Tableside Guacamole**

**INGREDIENTS**
- 3 avocados large and ripe
- 1 cup grape tomatoes quartered
- 1 lime Juice of
- 1/2 cup onion finely diced
- 1/2 cup cilantro finely chopped
- 1/2 tsp salt
- 1/2 tsp garlic powder
- 1/4 cup jalapeno finely diced (optional)

**INSTRUCTIONS**
1. Remove the avocado from the skin and discard the pit. Place the avocado in a large bowl.
2. Add the diced onion, garlic powder, and salt, then squeeze the lime juice over the mixture.
3. Using a fork stir and mash until the avocado is mostly smooth and the lime juice and spices have been incorporated.
4. Add the tomatoes, cilantro, and jalapeno and gently stir until combined.
5. Serve immediately!

**Tableside Caesar Salad**

**INGREDIENTS**
- 2 cloves garlic, finely chopped
- 3 anchovy fillets
- ½ lemon, juiced
- 2 tablespoons red wine vinegar
- 1 tablespoon Dijon mustard
- 1 egg yolk
- 1 dash Worcestershire sauce
- ¼ cup olive oil
- 1 pinch salt and ground black pepper to taste
- ½ head romaine lettuce, chopped
- ¼ cup grated Parmesan cheese
- 2 tablespoons croutons

**INSTRUCTIONS**
1. Mash garlic with anchovies in a large salad bowl. Whisk lemon juice, red wine vinegar, Dijon mustard, egg yolk, and Worcestershire sauce into the anchovy mixture until mixture is smooth and creamy. Gradually whisk olive oil into the dressing, pouring the oil into the dressing in a thin stream while stirring constantly. Season with salt and black pepper.
2. Gently mix romaine lettuce and Parmesan cheese into the dressing until thoroughly coated; serve salad topped with croutons.

5/26/2021