Scope of Contest
Contestants will be tested on skills required in the "front of the house" of a fine restaurant. The focus is sanitation, table set up, napkin folding, understanding the steps of service, and overall presentation.

Students should wear the SkillsUSA Uniform with proper grooming & hygiene, following ServSafe standards. These are evaluation areas.

Important Information
- Orientation attendance is mandatory.
- Wear Uniform to Orientation.
- Menu will be provided at orientation.
- Specific table setting format is attached to this document.
- Refer to National Technical Standards for contest regulations and overview.

Contest Description
Task #1: Appearance/Uniform, Sanitation, Table-Setting, Napkin Folds (20 min) (30% of score):

1. **Table-setting**: Set 3 formal place settings.
   - Use ServSafe sanitization standards.
   - All settings must be identical.
2. **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.
   - Napkin folds need to have labels with their proper names.

Task #2: Steps of Service (20 min) (45% of score)

1. **Hosting**: Competitor will act as restaurant host and complete all tasks from welcoming to seating the guest with menu and napkin breaking.
2. **Service**: Competitors will serve 2 courses to “guest(s)”.
   - Guest is not judge.
   - Menu will be provided at Orientation.
   - 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.
   - Students are expected to perform all steps of service correctly and in order.
   - **POST SECONDARY ONLY**: Students will present and pour “wine” at the table in front of guests.
2. **Check Calculation**: Using the “food & beverages” ordered by the guest to determine pricing, competitors will calculate a guest check, including tax and gratuity.
   - Standard guest checks will be used.
   - Guest check should be filled out, just as if competitor were handing check to guest at a real restaurant.
   - Tax Rate 8.25%
   - Gratuity 18%
Task #3: Tableside item (12 min) (25% of score): Tableside Caesar Salad
- This is performed in a similar style to the Job Demonstration A contest.
- Timeline: 3 min set up, max 7 min presentation, 2 min clean up.
- You will make the item from scratch in front of judge.
- Mise en place should be completed prior to beginning competition.
- Mise en place, sanitation, efficiency, and clean up are part of the score.

POST-SECONDARY ONLY
Task #4: Mocktail Creation (12 min): Contestant choice of any mocktail with a minimum of 3 liquid ingredients plus a garnish.
- This will be performed in a similar style to the Job Demonstration A contest.
- Timeline: 3 min set up, max 7 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.
- Make 2 identical drinks.
- Taste is a judging component.

Technical Test Study Sources
Remarkable Service, CIA
ServSafe, NRA

Scorecards
The National score sheets will be used to evaluate competitors
2022 SkillsUSA National Restaurant Service Test Project

Service Equipment to be provided by CONTESTANT

- **Mocktail Equipment & Ingredients:**
  - All ingredients necessary to create Mocktail items. Ingredients can be premeasured.
  - Any and all items, including ingredients & glassware, needed to create and display Mocktail task.
- **Tableside Equipment:**
  - Bowl to create tableside Ceasar, i.e., wooden bowl or other FOH mixing bowl.
  - Any utensils needed to create and present tableside task.
- **Linen for Napkin Folds** – this allows you to bring starched napkins vs using what we may have.
- **Check Presentation folders**
- **One ink pen (blue or black)**
- **Table crumbers.**
- Place cards with the proper name of each of the napkin folds, to be placed with corresponding napkin fold.

Contest equipment provided by SkillsUSA

- **Menu** – will be given at orientation.
- **All equipment including:**
  - Sanitation bucket with cloth
  - Cloth for polishing
  - “Food”
- **Pitcher/carafe, to refill water**
- **Table with 3 chairs**
- **Silverware & Glassware**
- **Large & Small serving trays (1 ea.)**
- **Tray Jacks**
- **Linen tablecloth.**
- **Ingredients needed to make the tableside item.**
- **Calculator**
- **Guest Checks**
Scorecards: The National score sheets will be used to evaluate competitors

Table Setting Guideline:
The students will duplicate the above place setting:

- No service or salad plate will be used in the set up.
- Napkin Fold goes in the middle of each setting, remaining 6 folds will go on table in empty area.

4/13/2022
Tableside Item *Sample Recipe

Tableside Caesar Salad

INGREDIENTS
- 2 cloves garlic, finely chopped
- 3 anchovy fillets (*we will provide anchovy paste*)
- ½ lemon, juiced
- 2 tablespoons red wine vinegar
- 1 tablespoon Dijon mustard
- 1 egg yolk (*we will provide a pasteurized egg product*)
- 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.

*This recipe is a sample only. Ingredients will be similar, based on availability, and students are encouraged to create their own flavors using the ingredients provided.*