



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.

Contestants are judged on personal appearance, standard SkillsUSA uniform, tableside manner, professionalism, ease with guests, hospitality, general knowledge, technical and verbal skills.

Contest Description:

The contest will have 2 technical components: Napkin Folds, and Food Service. Actual food from the kitchen will not be used – photographs of food may be used. Plates will be used in the competition. Menus will be distributed at orientation. Beverages can be served if available. Presentations will be to guests who may or may not rate contestants, as well as the judges who will be rating the students.

1. All contestants will make 4 unique napkin folds upon the beginning of the contest.
 - All contestants will have their uniforms inspected at this time. Bistro Aprons are REQUIRED!
2. Each competitor will set 1 table for 3 guests - guideline attached. Table must look like this picture.
3. The competitors will begin to compete simultaneously during this portion of the competition (provided we have enough "guests" & "judges") each round should take approximately 1 hour and will include the following components:
 - Set Table – Formal Set – see attached diagram (15 minutes)
 - Guest Greeting
 - Guest Seating
 - Menu Presentation
 - Beverage Order and Delivery
 - Food Order and Delivery (all courses) prepare to answer questions from the "guests"
 - Bussing and Pre-bussing
 - Calculate Guest Check – including 18% gratuity and tax rate of 8%
 - Present Check



Service Equipment Provided by ECC

- All service equipment will be provided by TSTC Waco

Scorecards:

The National score sheets will be used to evaluate competitors. These can be downloaded at www.skillsusa.org