District 2 SkillsUSA
2020 Restaurant Service Contest

Chef Victor Bagan

Odessa College
201 W. University,
Odessa, TX 79764

West Entrance of the ET (Electronics Technology) Building
See map at end of document
Welcome to the District 2 SkillsUSA Restaurant Service Contest. Please review the following 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. Please read the National Technical Standards to become familiar with all specific requirements. The focus for this contest 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, courtesy, general knowledge and technical and verbal skills.

**Contest Description:** The contest will have 3 technical components: Napkin Folds, Table Side Service, and Service. Contestants will not use actual food items for service. Table cloths and service items will be provided by Odessa College.

1. All uniforms will be inspected prior to the beginning of the contest.

2. All contestants will make **8 unique napkin folds** upon the beginning of their contest. Linens will be provided for the napkin folds.

3. **Tableside Service will be performed for an individual judge.** Competitors will perform *Cesar salad, and must provide all items and groceries needed for the tableside service.*

4. Menus: Menus will be given out during orientation and collected at the end of the contest.

**Equipment to be provided by CONTESTANT** • Items necessary to complete the scope of the competition. Examples: pens, check presentation books, etc...

**Scorecards:** The National score sheets will be used to evaluate competitors

USE OF CELL PHONES WILL NOT BE ALLOWED COMMUNICATION WITH ADVISORS / SPECTATORS DURING THE COMPETITION IS NOT ALLOWED
Competitors will recreate this table setting – without the dinner plate. A napkin will be placed in that area.

Cutlery should be 1” from table edge and the space between fork and knife should be 12”