SkillsUSA
District 9
Restaurant Services Competition

Purpose: To evaluate each contest’s preparation for employment and to recognize outstanding students for excellence and professionalism in food and beverage hospitality service. This service will range from bistro and banquet service to fine dining.

Please refer to the District 9 SkillsUSA Competition Regulations.

Eligibility: Open to active SkillsUSA members enrolled in programs that include food and beverage service as a part of their instruction and occupational objectives.

Clothing requirement

1. While long-sleeved button-down dress shirt.
2. Black dress slacks or skirt.
3. Plain black tie with no pattern or SkillsUSA black tie.
4. Black work shoes – non-slip
5. Black socks or hose.
7. Bistro aprons are the official aprons for this contest.

Note: all clothing should be free of school emblems or names. No waiter’s jackets, bow ties, cummerbunds or vests are permitted.

Contestants must wear their official contest clothing to the contest orientation meeting.

Equipment and Materials

Supplied by the technical committee:

1. Table settings
2. Check presentation folders, guest checks, menus
3. Description of the chef’s featured special
4. Solid white napkins
5. Table cloths

Supplied by the contestant:

1. One ink pen (blue or black)
2. Calculator
3. Table crumber (optional)
4. Six (6) different napkin fold name cards on white card stock paper, typed.
5. All competitors must create a one-page resume and submit a hard copy to the technical committee chair at orientation. Failure to do so will result in a 10-point penalty.
Scope of the contest

Knowledge performance
District 9 will not include a written knowledge test.

Skill performance
This contest will focus on a guest service and guest relations in the dining room and “front-of-the-house: skills of guest hospitality and food and beverage services.

Contest guidelines:
1. Submit a resume to the technical chair at registration.
2. There will be a required orientation before the contest begins.
3. Judges will inspect all uniforms and contestants will be scored for proper uniform.
4. Contestants will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge, and technical and verbal skills.
5. Contest material and cell phones will not be allowed after students have registered and are in the competition seating area.
6. Advisors may not enter contest area or communicate with contestants.
7. Contestants will have an opportunity to participate in an open question and answer session with the technical chair regarding the menu. If a contestant is late and misses this session, the questions will not be repeated or re-answered.
8. Actual food will not be used. Mock plates will be used.
9. Restaurant Services
   a. Napkin folding – contestants will demonstrate 6 different napkin folds and display each napkin with a napkin fold name card. Students must bring their own napkin fold name cards with them.
   b. Table Setting and Rose of Host to Guest – Each contestant will be provided with a table and linen. Each competitor will set one table for 3 guests – guideline attached.
   c. Server/Waiter/Waitress Greeting – A hostess station will be available to use to greet guests. Menus will be available at the hostess station. **The daily special will be announced at orientation.**
   d. Table Service – Guest checks will be provided. Contestant will add 8% tax and 18% gratuity to the total bill for the district competition.
   e. There will NOT be table-side service at the district level.

Note: For clarity of standards and competencies, refer to the SkillsUSA technical standards.
SkillsUSA
Bistro-9

Appetizers

Classic Wedge Salad $4.50
Crunchy iceberg lettuce, tomatoes, crispy bacon, green onions and tangy blue cheese dressing

Garden Salad $3.50
Mixed greens, tomatoes, cucumbers and red onions topped with your choice of dressing

Loaded Potato Soup $4.50
Creamy potato soup topped with cheddar cheese, bacon, and green onions

Salad dressing selection - Honey Mustard, Red Wine Vinaigrette, Bleu Cheese, Ranch

Entrees

Pork Loin Steak $15.95
Thick cut pork loin steak, wrapped in bacon and grilled to perfection topped with a cherry plum sauce and served with broccolini

Flank Steak Sandwich $12.95
Grilled flank steak, sliced thin, served on a hard roll with mushrooms and green onions that have been sautéed in butter and soy sauce. Served with crinkle cut potatoes.

Ratatouille with Penne Pasta $8.95
Vegetables stew with eggplant, zucchini, onions, green peppers, tomatoes, and garlic, served over penne pasta.

Desserts

Orange Cake $7.95
Orange layer cake with a blueberry filling and orange cream cheese frosting.

Crème Brulee $6.95
A rich custard topped with caramelized sugar and garnished with fresh raspberries.

Strawberry Sorbet $4.95
Sweet, non-dairy, frozen dessert served with a shortbread cookie

Beverages

Sweet tea 2.00
Unsweet tea 2.00
Coke, Sprite, Diet coke and Dr. Pepper 2.00