CONTEST INFORMATION

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, courtesy, general knowledge, and technical and verbal skills.

Contest Description: the contest will have 3 technical components: Napkin Folds, Tableside Guacamole Service, and Service. Actual food from the kitchen will not be used. Plates will be used in the competition. 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.
2. There will be 4 tables to be set for 3 guests. The competitors will be broken into groups of 4 and will 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 – follow diagram attached
   - 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
3. Tableside will NOT be performed at District Level.
4. Bistro Aprons are REQUIRED

Service Equipment Provided by SkillsUSA Texas:
- Tables
- Flatware, and all table settings
- Guest Checks
- Mock Menu
- Linen for competition tables
- Calculator

Service Equipment Provided by CONTESTANT:
- Any utensils needed to create tableside item
- Crumber
- Linen for Napkin Folds
- Any other items necessary to complete the scope of the competition. Examples: pens, polishing cloths, etc…