

SkillsUSA

District 8 Competition

Purpose:

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in the field of food and beverage hospitality service.

Clothing Requirements:

Official SkillsUSA white long-sleeved dress shirt, white oxford long-sleeve shirt, black dress slacks or skirt, plain black tie with no pattern or SkillsUSA black tie, black leather work shoes, black socks or hose and (optional) black belt.

No waiter's jackets, bow ties, cummerbunds or vests are permitted.

Eligibility

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

Equipment and Materials:

- All equipment supplied by school:
- Chairs
- Tables
- Table Setting Materials
- Table cloths
- Napkins Colored
- Guest Checks
- Tray Jacks
- Supplied by Contestant:
- Pen/Pencil
- Calculator
- Hair Restraint
- Center Pieces and Table Decorations
- Four Copies of own menu containing prices
- The judges will order from these menus and contestants will tabulate the check. Be prepared to ask questions from the judges: *answer*
- Your menu must include the following: appetizers, soups, sides, salads, entrees, desserts and beverages. Must include at least two of each item listed, with pricing.

Contest Specifications:

--Scope of the Contest

- A briefing session will be conducted prior to the competition by the contestant chair
- Each contestant will work independently without assistance from anyone

- Each contestant will be assigned to a designated area, and once the competition starts all questions should be referred to the judges
- Contestants are permitted to introduce themselves with first names only
- Judges are permitted to ask the contestants any necessary questions

A. Table Set-up

1. Set up four place settings using the following criteria
 - a. One Table—Common Dinner Cover
 - b. One Table—Common Breakfast Cover
2. Select table cloth arrangements
3. Use at least two different napkin folds with cloth napkins
4. Use of china and silverware
5. Placement of the chairs
6. Placement of center pieces (supplied by contestant)

B. Presentation of Menu

1. Present Menu
2. Answer any questions judges may have in regards to the menu

C. Greeting and Service

1. Take guest orders
2. Beverage Service
3. Serve ordered food in the proper sequence and service the table using mock foods
4. Clear all dishes in the proper order
5. Presentation of the tabulated check with 7% sales tax and 20% gratuity

D. Hot Buffet Set-up

1. Set-up of hot buffet line
2. Use of skirting and linen
3. Set-up of Chafing Units
4. Placement of china and flatware

---Contestant Rules

- Refer to SkillsUSA national guidelines for clothing requirements
- No cell phones permitted
- No talking to other contestants
- Refer all questions to judges
- Use of appropriate language at all times

---Criteria for Judging

- Personal Appearance
- Appropriate table set-up
- Napkin Fold
- Placement of tablecloth, napkin, condiments and centerpiece
- Tableside Manner
- General Knowledge

- Menu
- Service Technique
- Professionalism
- Tabulation of the Guest Check

