# **Scope of Competition**

Competitors will be tested on skills required in the "front of the house" of a fine restaurant. The focus is sanitation, table set up, napkin folding, understanding the steps of service, and overall presentation. Students should wear the SkillsUSA competition clothing with proper grooming & hygiene, following ServSafe standards. The following information covers the evaluation areas.

# **Important Information**

* Orientation attendance is mandatory.
* Wear SkillsUSA competition clothing to Orientation.
* Menu will be provided at Orientation.
* Specific table setting format is attached to this document.
* Refer to national technical standards for competition regulations and overview.

# **Competition Description**

**Task 1:** Appearance/ SkillsUSA competition clothing, Sanitation, Table-Setting, Napkin Folds (20 min) (35% of score):

1. Table-setting: Set 3 formal place settings.
* Use ServSafe sanitization standards.
	+ - All settings must be identical.
1. Napkin Folds: Competitors will create 8 unique napkin folds.
	* 3 of the folds will be used as part of the table setting, and the others will be set on an empty “seat” area on the table.
	* Napkin folds need to have labels with their proper names.

**Task 2:** Steps of Service (20 min) (40% of score)

1. Hosting: Competitor will act as restaurant host and complete all tasks from welcoming to seating the guest with menu and napkin breaking.
2. Service: Competitors will serve 2 courses to “guest(s)”.
	* + - * A guest is not a judge.
				* Menu will be provided at orientation.
				* Students will “serve” 2 courses from the menu to the guest using pretend food, but actual correct dishware i.e., soup in a bowl, salad on small place, etc...
				* Students will be expected to answer question(s) asked by the guest related to the menu.
				* Students are expected to perform all steps of service correctly and in order.
				* **Postsecondary Competitors ONLY**: Students will present and pour “wine” at the table in front of guests.
3. Check Calculation: Using the “food & beverages” ordered by the guest to determine pricing, competitors will calculate a guest check, including tax and gratuity.
	* + - * Standard guest checks will be used.
				* Guest check should be filled out, just as if competitor were handing check to guest at a real restaurant.
				* Tax Rate 8.9%
				* Gratuity 22%

**Task 3:** Tableside item (12 min) (25% of score): Tableside Caesar Salad

* This is performed in a similar style to the Job Skill Demonstration A competition.
* Timeline: 3 min set up, max 7 min presentation, 2 min clean up.
* You will make the item from scratch in front of the judge.
* Mise en place should be completed prior to beginning competition.
* Mise en place, sanitation, efficiency, and clean up are part of the score.

**Tableside Item Sample Recipe\*:**

Tableside Caesar Salad Ingredients:

* 2 cloves garlic, finely chopped
* 3 anchovy fillets (we will provide anchovy paste)
* ½ lemon, juiced
* 2 tablespoons red wine vinegar
* 1 tablespoon Dijon mustard
* 1 egg yolk (we will provide a pasteurized egg product)
* 1 dash Worcestershire sauce
* ¼ cup olive oil
* 1 pinch salt and ground black pepper to taste
* ½ head romaine lettuce, chopped
* ¼ cup grated Parmesan cheese
* 2 tablespoons croutons

Instructions

1. Mash garlic with anchovies in a large salad bowl. Whisk lemon juice, red wine vinegar, Dijon mustard, egg yolk, and Worcestershire sauce into the anchovy mixture until mixture is smooth and creamy. Gradually whisk olive oil into the dressing, pouring the oil into the dressing in a thin stream while stirring constantly. Season with salt and black pepper.
2. Gently mix romaine lettuce and Parmesan cheese into the dressing until thoroughly coated; serve salad topped with croutons.

*\*This recipe is a sample only. Ingredients will be similar, based on availability, and students are encouraged to create their own flavors using the ingredients provided.*

**Postsecondary Competitors ONLY:**

Task 4: Mocktail Creation (12 min): Competitor choice of any mocktail with a minimum of 3 liquid ingredients plus a garnish.

* This will be performed in a similar style to the Job Skill Demonstration A competition.
* Timeline: 3 min set up, max 7 min presentation, 2 min clean up.
* You will make the item from scratch.
* Mise en place, sanitation, efficiency, and clean up are part of the score.
* Make 2 identical drinks.
* Taste is a judging component.

**Technical Test Study Sources**

* Remarkable Service, CIA
* ServSafe, NRA

**Service equipment provided by competitor:**

* Mocktail Equipment & Ingredients: *postsecondary only*
	+ All ingredients necessary to create Mocktail items. Ingredients can be premeasured.
	+ All items, including ingredients & glassware, needed to create and display Mocktail task.
* Tableside Equipment:
	+ Bowl to create tableside Ceasar, i.e., wooden bowl or other FOH mixing bowl.
	+ Any utensils needed to create and present tableside task.
* Linen for Napkin Folds – this allows you to bring starched napkins vs using what we may have.
* Check Presentation folders.
* One ink pen (blue or black)
* Table crumbers
* Place cards with the proper name of each of the napkin folds, to be placed with corresponding napkin fold.

**Competition equipment provided by SkillsUSA National Technical Committee:**

* Menu – will be given at Orientation.
* All equipment including:
	+ Sanitation bucket with cloth
	+ Cloth for polishing
	+ “Food”
* Pitcher/carafe, to refill water
* Table with 3 chairs
* Silverware & Glassware
* Large & Small serving trays (1 each)
* Tray Jacks
* Linen tablecloth
* Ingredients needed to make the tableside item
* Calculator
* Guest Checks

**Table Setting Guideline:**

The students will duplicate the place setting:

* No service or salad plate will be used in the set up.
* Place one of the eight napkin folds in the middle of each setting. Place the remaining 5 folds on the table, in the empty area.
* There will only be two (2) different sized forks (salad/dessert and dinner).
* The dinner knives will be the same.

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