

RESTAURANT SERVICE NYS



PURPOSE

To evaluate each contestant'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, Banquet service to Fine Dining.

ELIGIBILITY

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

CLOTHING REQUIREMENT

Long-sleeved white dress shirt or long sleeved plain white collared blouse. White shirt can be winged or straight collar. Black dress slacks or black skirt, plain black tie with no pattern or SkillsUSA Black tie, shined black shoes for men, shined black flat heels for women, black socks or dark hose and black belt (optional). Black aprons/Bistro apron (optional) are the official apron for the contest. Waiter jackets bow ties, vests, cummerbunds and half aprons are not permitted.

Note: Contestants must wear their contest clothing to the contest orientation meeting. Also bring #2 pencil, resume, and safety assurance form.

EQUIPMENT AND MATERIALS

1. Supplied by the NY chair/committee:
 - a. Menus and description of the daily Chef featured dishes will be provided.
 - b. Linen for host station & linen for side station
2. Supplied by the contestant:
 - a. Two (2) ink pen (blue or black)

- b. Two No. 2 pencil for written test
- c. Hair restraint if hair extends below the collar
Each Competitor must bring complete table set up for two covers to include
- d. 45/48" square table cloth
- e. Two napkins to be folded – contestant choice of fold
- f. Two dinner plates
- g. Two salad plates
- h. Two bread plates
- i. Two soup bowls
- j. Two coffee/tea cups and saucers
- k. One coffee pot/carafe
- l. Two water glasses
- m. Sugar and creamer
- n. Water pitcher
- o. Silverware for two to match the table top requirements
- p. Service tray small round and large oval
- q. Service tray stand
- r. Salt and pepper shaker
- s. Guest checks
- t. Guest Check presenter
- u. Center piece (optional)
- v. Calculator for taxing at the rate of 7%
- w. Table Crumbers, lighters, wine key are not optional and are part of a waiters uniform.

All competitors must create a one-page résumé, on white plain paper and submit a hard copy to the technical committee chair at Wednesday night orientation. Failure to do so will result in a 10-point penalty. Resumes will not be accepted after Wed. night

Note: Your contest will require a hard copy of your résumé as part of the actual contest. Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site:
<http://www.nysskillsusa.org>

table side presentation will be mandatory during the service time. Menu knowledge and chef's special will also be judged.

SCOPE OF THE CONTEST

Knowledge Performance

The contest includes a written knowledge test consisting of approximately 30 true/false and multiple-choice questions assessing food safety and sanitation, service styles, techniques and limited wine knowledge. The test will be given at orientation.

Skill Performance

The contest will focus on guest service and guest relations in the dining room and "front of the house" skills of guest hospitality and food and beverage services. Menu will be posted as a Special Instructions to Contestant form on the website.

Contest Guidelines

1. Contestants should be prepared to perform the duties of a dining room server as well as seating host.
2. Actual food from a kitchen may or may not be used, depending on the facility. Mock plates will be used. Beverages will be served.
3. Contestants will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge, and technical and verbal skills.
4. Presentations will be made to actual "guests" who may or may not also rate contestants, as well as the judges also present.
5. A table-side service will be demonstrated which could include any of the following in front of customer or judge:
 - a. Caesar salad
 - b. Guacamole
 - c. Fruit tray for two
6. Judging will be in separate increments: grooming/uniform, table setup and service, host and greeting. One

Standards and Competencies

RS 1.0 — Set up various table arrangements per standards outlined by the contest committee

- 1.1 The formal table setup to be used will be posted on updates and again during orientation.
- 1.2 Sanitation during the table setup will be judged, e.g., glasses clear of smudges and spotless silverware, proper handling of all items used for setup
- 1.3 Any napkin fold may be used

RS 2.0 — Perform the role of host to guests per standards outlined by the contest committee

- 2.1 Greet and welcome guests to the restaurant
- 2.2 Make small conversation during seating
- 2.3 Escort guests to tables and provide the name of their server
- 2.4 Proper presentation of food menu

RS 3.0 — Perform the role of dining room server/waiter/waitress per standards outlined by the contest committee

Each contestant will have 90 minutes (20 minutes for table set-up and 70 minutes from introducing themselves to guest check presentation. One tableside service must be completed. Only one will be ordered from the guest.

- 3.1 Answer food selection questions on the menu
 - 3.1.1 Describe the soup of the day
 - 3.1.2 Explain the chef's special
 - 3.1.3 Ask if there are any food allergies the chef should be aware of
- 3.2 Perform basic upselling techniques such as appetizer, and dessert with coffee or aperitif
- 3.3 Take guests' orders accurately and efficiently
- 3.4 Bring beverages to guests including water, iced tea, coffee and wine, cordial,

and aperitif in proper glassware

3.5 Serve the appetizer (tableside can be done here)

3.7 Serve the soup

3.8 Present guests with bread and butter.

Served with the first course after the appetizer

3.9 Serve the salad (tableside can be done here)

3.10 Serve the entree

3.11 Serve dessert and coffee or aperitif

3.12 Clear the table after each course

3.13 Prepare and properly present the check

3.14 Pick up the check, conclude service

3.15 Return the form of payment and conclude the service

RS 4.0 — Display appropriate grooming and uniform per guidelines of the contest technical committee

4.1 Restrain hair if it extends below the collar

4.2 Nails should be trimmed, clean and unpolished

4.3 Exhibit good hygiene and cleanliness

4.4 Keep jewelry to a minimum and in good taste