**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 and 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 Requirements**

**Contest Specific — Restaurant Service**
- Official SkillsUSA white long-sleeved dress shirt, or long-sleeved plain white collared shirt
- Black dress slacks (accompanied by black dress socks or black or skin-tone seamless hose) or black dress skirt (knee-length) (accompanied by black or skin-tone seamless hose)
- Plain black tie with no pattern or SkillsUSA black tie
- Black socks
- Shined black leather work shoes or black flat heels

*Note:* Bistro aprons are the official apron for Restaurant Service and are required. Waiter’s jackets, bow ties, vests, cummerbunds or half aprons are not permitted

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

**Equipment and Materials**
1. Supplied by the technical committee:
   a. All equipment, “food,” beverages, chairs, tables, flatware, trays, table settings, cloths, napkins and calculator.
   b. Guest checks, check presentation folders, contest materials, menus and description of the daily chef’s featured dishes will be provided.
2. Supplied by the contestant:
   a. One ink pen (blue or black)
   b. No. 2 pencil for written test
   c. Table crumbs are part of a waiter’s uniform (wine tool for college/postsecondary)
   e. All competitors must create a one-page résumé and submit a hard copy to the technical committee chair at orientation. Failure to do so will result in a 10-point penalty.

*Note: Your resume may be judged as part of your contest* Check the Contest Guidelines and/or the updates page on the NYS SkillsUSA Web site: [http://www.nysskillsusa.org](http://www.nysskillsusa.org)

**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 and will be created from the information in Remarkable Service, 3rd edition

**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.
Contest Guidelines

1. Contestants should be prepared to perform the duties of a dining room server as well as seating host/hostess.
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 will not rate contestants.
5. A minimum of one tableside service will be demonstrated, which could include any of the following (Demos will be done in front of customers and/or judges.):
   a. Caesar salad for two
   b. Guacamole for two
   c. Wine presentation (college/postsecondary only)
   d. Fruit tray for two
   e. Mocktail Creation Mystery Basket
6. Judging will be in separate increments: grooming/uniform, napkin folds, table setup and service, host and greeting, tableside service, check calculations and presentation.
7. Eight unique napkin folds with name card for each fold.
8. One tableside presentation will occur during the competition. Can be held as part of the service or stand-alone competition station.
9. For college/postsecondary, a basic wine knowledge to include proper glass and wine service will be included.
10. Menu knowledge and possible chef’s special will also be evaluated.

Standards and Competencies

RS 1.0 — Set up various table arrangements per standards outlined by the technical 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
1.4 Tray service will be evaluated

RS 2.0 — Perform the role of host to guests per standards outlined by the technical 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
2.5 Proper presentation of wine menu

RS 3.0 — Perform the role of dining room server/waiter/waitress per standards outlined by the technical committee
Each contestant will have 60 minutes (20 minutes for table setup and 40 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 Explain the chef’s special
   3.1.2 Ask if there are any food allergies the chef should be aware of
3.2 Perform basic upselling techniques such as appetizer, wine by the glass 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
3.6 Serve the soup or salad
3.7 Present guests with bread and butter. Served with the first course after the appetizer – Silver Service
3.8 Serve the entrée
3.9 Serve dessert and coffee or aperitif
3.10 Clear the table after each course
3.11 Prepare and properly present the check
3.12 Pick up the check
3.13 Return the form of payment and conclude the service
3.14 Eight unique napkin folds — must include name card for each fold
3.15 Tableside component(s) may be included as part of service or held as a stand-alone station

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 (ServSafe)

4.3 Exhibit good hygiene and cleanliness

4.4 Keep jewelry to a professional minimum (ServSafe)

4.5 Uniforms should be clean and pressed
Skills Café

New York State Competition

Horticulture Building
April 22-24, 2020

Orientation April 22\textsuperscript{nd}
Competition April 23\textsuperscript{th}
**Starters**

**Baba Ghanoush $10**
Oven Roasted Eggplant, Lemon & Tahini Spread, Caramelized Onion, Shiitake Mushrooms, Smoked Salt, House Focaccia

**Toasted Corn and Chesapeake Crab Cake $12**
Served with Sizzled Spinach & Classic Remoulade

**Brie En Croûte $10**
Fresh Berries & Caramelized Nuts

**Sweet Potato Gnocchi $6**
House made tossed in Sage Brown Butter & Pecorino Romano

**Pork Belly Beans and Greens $8**
with Sautéed Canellini Beans & Swiss Chard

**House Salad $8**
Mixed Greens, Caramelized Walnuts, Tart Cherries & Balsamic Vinaigrette

**Sprouted Organic Falafel Salad $10**
Local Greens, Marinated Olives, Pickled Local Feta, Julienne Vegetables & Lemon Tahini Dressing

**Classic Caesar Salad $12**
Crispy Romaine, Garlic, Olive Oil, Dijon & Anchovies
Prepared Tableside
Entrees

**Lobster Raviolis $26**
Saffron & Sherry Cream Sauce served with Seasonal Vegetables

**Tomato Brined Cod $21**
Fresh Filet of Cod over Herbed Polenta Cake with Kale & Sweet Potato Hash

**Herb Panko Crusted Lamb Rack $32**
Garlic Smashed Potatoes, Demi Glace & Seasonal Vegetables

**Mushroom Risotto $22**
Oyster, Shitake & Crimini Mushrooms, Leeks, Pine Nuts, Pecorino & Truffle Oil Drizzle

**American Kobe Stockyard Steak $30**
Snake River Wagyu Beef, Tamari Garlic Butter, Pickled Peppers, Wagyu Tallow French Fries, Duck Fat Aioli & Local Vegetable

**Chicken and Waffles $25**
Fried Local Pastured Chicken Breast, Cheddar and Chive Belgian Waffle, Smoked Pepper, Butter, Sriracha Maple Syrup served over Sweet Potato and Kale Hash
Desserts

**Dark Chocolate Lava Cake $10**
Flourless Chocolate Cake with Molten Mint White Chocolate Center, Vanilla Bean Ice Cream, Whipped Cream, Natural Peppermint Stick

**Bananas Foster Flambé for Two $22**
A tablesided flambé of bananas with Caribbean rum, brown sugar, banana liqueur, & vanilla bean ice cream

**One Scoop or Two $4/$7**
Chocolate Merlot Cherry Ice Cream, Mochaccino Ice Cream, Sea Salted Caramel Ice Cream, Vanilla Bean Ice Cream, Seasonal Sorbet

**Peanut Butter Chocolate Tart $9**
Organic Peanut Butter Cream, Chocolate Ganache, Peanut Graham Crust & Coconut Whipped Cream

**Caramel Apple Tart $10**
Flaky pastry filled with sautéed apples and caramel

Beverages

Iced Tea, Soft Drinks $3
Coffee, Decaf, Hot Tea $2
Cappuccino or Spiced Chai $4