Official Rules
NYS SkillsUSA Restaurant Service (Virtual)
(Please read ALL of the following information carefully before beginning so as not to be disqualified)

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
- 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.

Contest Clothing Notes (Apply ONLY to Virtual Competitions):
- Official SkillsUSA Competition Clothing recommended but NOT required.
- Contestant clothing options include the following:
  - Official Competition Clothing.
  - Trade Appropriate Clothing.
  - Professional Dress.
  - Business Casual.
- Clothing must meet industry safety standards.
- No identification of the contestant, school or state is allowed on clothing.
- No offensive, vulgar or inappropriate images or text are allowed on contestants clothing.
- No shorts or sleeveless shirts are allowed.
- Skirts must be at least knee-length.

Scoring deductions may only be given and/or disqualification of contestants if clothing safety standards are not met.

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.

Proper Personal Protective Equipment (PPE) must be worn by contestants to meet all state, local, and school requirements due to COVID-19.

NO facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single watch of wedding ring is the only jewelry that will be allowed to be worn during the orientation and contest periods. All hair must be restrained by either a hat or hairnet. Beards must be covered by a snood during all periods of food handling.

Watches should be kept on your work table or in your pocket. Cellphones are not permitted on the contest floor and cannot be used in place of a kitchen timer.

**NOTE** Contestants must wear their official contest clothing to the contest orientation ZOOM Meeting. Your resume should be submitted prior to the orientation for review.
SCOPE OF THE CONTEST

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
The skill performance portion of the contest will ask contestants to:
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 table-side 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. Fruit tray for two
   D. Cappuccino for two
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 (8) unique napkin folds with a 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.
EQUIPMENT AND MATERIALS:
The following items will be supplied by the technical committee
1. Contest menus, recipes, and instructions
2. Contest ZOOM or Google Meeting Links for orientation and competition prior to competition day.

Supplied by Contestant
For Judging, the contestant will need to have
1. Computer with high-speed internet capability and camera to use applications such as ZOOM, Teams, Etc. Recommended that you use a Chromebook or Laptop with a camera that has an external power source in case of a power outage. The minimum recommended internet bandwidth speeds for joining Zoom meetings, accessing the on-demand curriculum and other online operations is 2.0 Mbps up and down. You can test your current internet speeds by following this link: www.speedtest.net. Allow the page to load and click on GO.
2. A secondary camera(s) may be required to provide judges with the ability to view contestants from different angles.
3. A contest Proctor will be required to be on-site to assist judges. A local industry expert is preferred to serve as the Proctor and shall not be an individual that has been involved with the training of the contestant(s). The Proctor will serve as the onsite “hands and eyes” for the judges. Proctor will follow instructions from the judges for safety and operations related to the competition. Proctor may be asked by judges to perform several tasks such as operating a portable camera to show specific components or steps, measure parts, or any task that will provide judges with the information needed to assist in accurate scoring of the contestant’s work or presentation. However, the Proctor shall not serve as a judge nor have any influence on contestant scores.
4. The contestant’s instructor or advisor shall be on-site to observe all competition activities to ensure a safe and healthy competition experience for all participants. That instructor or advisor will not be allowed to interact or interfere with the competitor unless a safety issue arises that requires interaction. Any other support or interaction between the contestant and the instructor/advisor will result in disqualification.

For Contest
- One Ink Pen (Blue or Black)
- No. 2 Pencil for Written Test
- Calculator for tax rate
- Table crumbers are part of a waiter’s uniform

**ALL CONTESTANTS MUST CREATE A ONE-PAGE RESUME AND SUBMIT IT VIA EMAIL AS A PDF TO THE TECHNICAL COMMITTEE CHAIR SEVEN (7) DAYS PRIOR TO ZOOM ORIENTATION. Instructions for submission of the electronic résumé copy will be provided on the NYS SkillsUSA website at https://www.nysskillsusa.org/. Failure to do so will result in a 10-point deduction.**
Virtual SkillsUSA Restaurant Service

Knowledge Performance
The contest will include a Résumé and Live Google Meet with Oral Presentation demonstrating proper table setting and napkin folds. The contestant number must be visible at all times.

Contest Information
• PDF Résumé
Upload one file with contestant’s one-page résumé

• Google Meet Demonstration of Procedures
You will receive a specified date/time to participate in a virtual competition via Google Meet with industry professionals. You should be dressed in your SkillsUSA Competition attire for this session. You will be in a simulated restaurant service environment, demonstrating the required table setup.

Launch scheduled Google Meet session and join in two cell phones with quality cameras or USB cameras:
1. One camera should be tight on the contestant and the second camera should be distanced approximately 6-10 ft. from contestant
2. The entire demonstration from beginning to end will be live. Make sure that captured audio is high quality for judge’s review. No music should be included.
3. Narrate your actions/steps while you are performing them. Verbalize your process.
4. 15-minute time limit, continuous video of table setting. Contestants will prep and set the table for two (2) place settings. They will use the attached place setting. It does not matter what style of napkin folds they use for the setting. Please pay attention to the spoon on the picture as it should face the other way. See diagram below.
5. 10-minute time limit of 3 different napkin folds. Students should be talking while he/she demonstrates each fold and be sure to tell the name of what fold they are doing. Contestants should be talking while they demonstrate this skill and explain what they are doing and why. The 3 folds should be clearly seen and a close-up video of each.
SkillsUSA Contest Scoring Rules

SkillsUSA NY Leadership Conference and Skills Championships Skills and Technical Sciences Contests

Restaurant Service:

<table>
<thead>
<tr>
<th>Standard:</th>
<th>Max Points:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Table Setup</td>
<td>400</td>
</tr>
<tr>
<td>2. Explanation of Setup</td>
<td>100</td>
</tr>
<tr>
<td>3. Napkin Fold Demonstration</td>
<td>75</td>
</tr>
<tr>
<td>4. Resume</td>
<td>50</td>
</tr>
<tr>
<td>5. Appearance</td>
<td>50</td>
</tr>
</tbody>
</table>

Standard Points 775

Penalty:

<table>
<thead>
<tr>
<th>Penalty:</th>
<th>Points:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Resume</td>
<td>-10</td>
</tr>
<tr>
<td>Clothing</td>
<td>-50</td>
</tr>
</tbody>
</table>

Penalty Points 60
Standards and Competencies

Note for Virtual Competitions: Contestants may not be required to perform all the standards and competencies listed in this section. However, contestants should be prepared to perform components in all areas. Prior to the competition, the technical committee may determine which standards and competencies contestants will be performing for the virtual contests. The technical committee will determine if additional information is needed for contestants prior to the competition.

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

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.
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 entree
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 service
3.14 Eight (8) 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)