



RESTAURANT SERVICE



PURPOSE

The NYS SkillsUSA Restaurant Service competition aims to evaluate competitors' preparedness for employment in the food and beverage industry while recognizing excellence and professionalism in hospitality service. This includes a wide range of service styles, from bistro and banquet to fine dining.

ELIGIBILITY

Open to active NYS SkillsUSA members currently enrolled in programs that include food and beverage service as part of their curriculum and career objectives.

CLOTHING REQUIREMENTS

NYS Restaurant Service Dress Code

Competitors must adhere to the following dress code during the competition:

- **Shirt/Blouse:** Long-sleeved white dress shirt or plain white collared blouse tucked in (must be ironed).
- **Pants/Skirt:** Black dress slacks or black knee-length skirt (paired with black dress socks or black/skin-tone seamless hosiery). A black belt is required if there are belt loops.
- **Tie:** Plain black tie (without patterns) or the official SkillsUSA black tie.
- **Footwear:** Shined black shoes or black flat heels (no part of the foot should be visible).
- **Apron:** Bistro aprons are mandatory for Restaurant Service.
- **Prohibited:** Waiter jackets, bow ties, vests, cummerbunds, and half aprons are not allowed.

Note: Contestants must wear their official competition attire to the orientation meeting. Additionally, bring a #2 pencil, resume, safety assurance form, and the conference program.

EQUIPMENT AND MATERIALS

Provided by the Technical Committee:

1. Tables and chairs
2. Real food (e.g., mac and cheese) for serving. Guests will "order" from the menu, and real food will be provided as a thank-you for their participation. You will take the guests' order and simulate serving the requested items.
3. A coffee station with coffee, creamer and sugar. Cups and saucers will not be provided.

Provided by the Competitor:

1. One ink pen (blue or black)
2. No. 2 pencil for the written test
3. Calculator for tax rate calculations (cell phones are not permitted for this).
4. All necessary serving equipment for food and beverages, including but not limited to flatware, trays, table settings, cloths, napkins, and tax charts.
5. Bread and butter to serve to guests
6. Supplies for a side salad to serve to guests
7. Beverages to serve to guests
8. Table crumbers
9. A one-page resume (see "Resume Requirement" below for guidelines).

RESUME REQUIREMENT

Competitors must submit a one-page resume during the orientation.

DEVICES

Cell phones or any other electronic devices not approved by the NYS Chairperson must be submitted to the contest chair during the competition. The acceptance of devices will be announced during orientation. In case of an emergency, advisors should make arrangements for competitors to keep their phones with them. Unauthorized use of devices during the competition may result in penalties to the competitor's score.

SCOPE OF THE COMPETITION

KNOWLEDGE PERFORMANCE

All competitors are required to complete the NYS SkillsUSA professional development test online prior to the competition. The written knowledge test will assess areas such as food safety and sanitation, service styles, techniques, and basic wine knowledge. The test will be administered at orientation.

SKILL PERFORMANCE

The competition will focus on evaluating guest service, hospitality, and food and beverage service skills in a "front of the house" setting. Competitors will be judged on their ability to interact with guests, demonstrate professionalism, and perform tasks such as taking orders, serving food and beverages, and presenting checks.

COMPETITION GUIDELINES

1. Competitors 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 be used as mock plates.
3. Beverages will be served.
4. Competitors will be judged on personal appearance, tableside manners, professionalism, ease with guests, courtesy, general knowledge and technical and verbal skills.
5. Presentations will be made to actual "guests" who may or may not also rate contestants as well as the judges also present.
6. Judging will be in separate increments: grooming/uniform, napkin folds, table setup and service, host and greeting, tableside presentation will be optional during the service time. Menu knowledge and the chef's special will also be judged.

STANDARDS AND COMPETENCIES

RS 1.0 — Table Setup

- 1.1 Set up table arrangements per standards outlined by the technical committee
- 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 — Host Role

- 2.1. Greet and welcome guests to the restaurant.
- 2.2. Engage in small conversation as you seat guests.
- 2.3. Escort guests to their table and introduce their server.
- 2.4. Properly present the food menu to the guests.

RS 3.0 — Dining Room Server Role

Each competitor will have 60 minutes: 20 minutes for table setup and 40 minutes for service (from greeting guests to check presentation).

- 3.1 Answer food-related questions from the menu. (e.g., describe the soup of the day, explain the chef's special).
- 3.2 Inquire about any food allergies and make necessary accommodations
- 3.3 Demonstrate upselling techniques (e.g., suggesting appetizers, wine by the glass, or desserts with coffee/aperitifs)
- 3.4 Accurately take guests' orders.
- 3.5 Serve beverages such as water, iced tea, coffee, wine, cordial, or aperitifs in the appropriate glassware.
- 3.6 Serve bread and butter after the appetizers.
- 3.7 Serve the salad course.
- 3.8 Serve the entrée.
- 3.9 Serve dessert and coffee/aperitifs.
- 3.10 Clear the table after each course.
- 3.11 Prepare and present the guest check.
- 3.12 Collect payment and conclude the service professionally.

RS 4.0 — Grooming and Uniform Standards

- 4.1 Hair must be restrained if it extends below the collar.
- 4.2 Nails should be trimmed, clean, and unpolished (ServSafe standards).
- 4.3. Competitors should maintain good hygiene and cleanliness.
- 4.4. Jewelry should be minimal and professional (ServSafe standards).



Championships for 2025

Special Instructions to Contestants

Date submitted: April 1, 2025

Contest Name Restaurant Service

Chairperson: _____

List any new special instructions for the contestants that are not listed or might be changed from the New York SkillsUSA Technical Standards for 2025. DO NOT list requirements already printed in the NYS standards.

Replace the previous Standard with this new standard for the competition.

Along with menu and table setting.

Appetizers

Bruschetta \$12

Toasted baguette topped with fresh tomatoes, basil, and balsamic glaze.

Stuffed Mushrooms \$14

Mushrooms filled with garlic, cheese, and breadcrumbs.

Mozzarella Sticks \$10

Golden-fried mozzarella served with marinara dipping sauce.

Soups & Salads

Tomato Basil Soup \$6

A creamy, comforting tomato soup with fresh basil.

Caesar Salad \$12

Crisp romaine lettuce, Parmesan, croutons, and Caesar dressing.

Mixed Green Salad \$10

A medley of fresh greens with a light vinaigrette dressing.

Dinner Entrees

Mac and Cheese \$18

A creamy, cheesy blend of cheddar and mozzarella on tender macaroni.

Grilled Chicken Breast \$22

Served with roasted vegetables and mashed potatoes.

Pan-Seared Salmon \$28

A flavorful salmon fillet served with rice pilaf and steamed asparagus.

Desserts

Chocolate Lava Cake \$8

A rich, warm chocolate cake with a molten center.

Cheesecake \$6

Classic cheesecake with a graham cracker crust and raspberry sauce.

Apple Pie \$6

Homemade apple pie, served warm with vanilla ice cream.

