LEVEL UP 2026 - 2027

NYS SkillsUSA

RESTAURANT SERVICE

PURPOSE

To evaluate each competitor'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 NYS SkillsUSA members enrolled in programs that include food and beverage service as a part of their instruction and occupational objective.

CLOTHING REQUIREMENTS

NYS Restaurant Service

- Ironed long-sleeved white dress shirt or long sleeved plain white collared blouse.
- Black dress slacks (accompanied by black dress socks or black or skin-tone seamless hose) or black skirt, (knee length) (accompanied by black or skin-tone seamless hose) when the pants or skirt have belt loops a black belt is to be worn.
- plain black tie with no pattern or SkillsUSA Black tie
- Shined black flat heel shoes that are appropriately sized, comfortable, supportive, shock-absorbent, and slip-resistant.
- Note: Bistro aprons are the official aprons for Restaurant Service and are required. The primary difference between bistro and waist aprons is that bistro aprons are longer. They extend down to the shin area for more leg coverage.
- 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 technical 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 competitor:

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 tablecloth
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/teacups 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 tabletop 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 waiter's uniform.
x. All competitors must create a one-page résumé and submit a hard copy at orientation. Failure to do so will result in a 10-point penalty.

RESUME REQUIREMENT

Competitors must create a one-page resume to submit at orientation.

DEVICES

Cell phones or other electronic devices 'not approved' by the NYS Chairperson will be collected by the contest chair during the competition. Chairpersons will announce their acceptance by listing it on their standard or at the orientation meeting. In case of emergencies advisors should allow the competitors to take their phones to the contest areas.

If the competitor uses their device in a manner which compromises the integrity of the competition, the competitor's score may be penalized.

SCOPE OF THE COMPETITION

KNOWLEDGE PERFORMANCE

All competitors are required to take the NYS SkillsUSA professional development test at orientation.

The competition includes a written knowledge test assessing food safety and sanitation, service styles, techniques, and limited wine knowledge. The test will be given at orientation.

SKILL PERFORMANCE

The competition 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.

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 or may not be used, depending on the facility. Mock plates will be used. Beverages will be served.
3. Competitors will be judged on personal appearance, tableside manners, 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, in front of the customer and judge. The item will be a Caesar salad
6. Judging will be in separate increments: grooming/uniform, napkin folds, table setup and service, host and greeting, tableside presentation will be mandatory during the service time. Menu knowledge and the chief's special will also be judged.

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

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

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

Each competitor 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. 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, 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. Present guests with bread and butter. Served with the first course after the appetizer – Silver Service

3.6. Serve the salad

3.7. Serve the entree

3.8. Serve dessert and coffee or aperitif

3.9. Clear the table after each course

3.10. Prepare and properly present the check

3.11. Pick up the check, Conclude service

3.12. Return the form of payment and conclude service

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

4.1. Restrain hair if it extends below the collar

4.2. Nails should be trimmed, clean and unpolished (SERV Safe)

4.3. Exhibit good hygiene and cleanliness

4.4. Keep jewelry to a professional minimum (SERV Safe)



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.

DinnerEntrees

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.

kif(+ Stool'\

"\,d&sc.<..\. """"-

