



April 29th, 2017
Restaurant Service
State Championships

Stratford University
210 South Central Avenue
Baltimore, MD 21202

Purpose

Our purpose is to evaluate each contestant's preparation for employment in the food and beverage industry. We also want to recognize outstanding students for their excellence and professionalism in food and beverage, and hospitality service.

First, refer to technical standards as available on SKILLSUSA.ORG

Clothing Requirements

Solid non-slip black shoes, black socks, black slacks and a white button front oxford style shirt are required. Please wear a black tie and a black bistro apron.

No other attire will be acceptable.

Eligibility

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

Equipment and Materials

Supplied by Stratford University

All equipment for production,
Food and fake food,
Chairs and tables,
All table settings and utensils .
Guest Checks

Supplied by you, the Contestant

One ink pen (blue or black).
(2) #2 pencil for written test.
Hair restraint if hair extends below the collar
Tables crumbers
Note pads are optional

Step-By-Step Guide Through Contest:

Part I: Group Orientation (30 minutes)

General introduction and discussion of contest format, timing, contestant sequence and basic guidelines. Any questions may be answered at this time. Also the Maryland SkillsUSA Bistro Menu, Daily Specials, Soup du Jour and descriptions of each (printed and distributed) will be provided to contestants.

Part II: Table Set Up (10 minutes per contestant)

Each contestant will be provided with a blank table, settings and tablecloth. Contestants will then have 10 minutes to set up table including check of table base, chairs, cloth, centerpieces, and settings (including polishing). Table setting will accommodate two (2) guests for luncheon service (revised SkillsUSA Leadership Handbook). Contestants will be informed of a "Pivot-Point" in the dining area, which will guide table and tabletop placement and location. For judging purposes, standard will be 1" spacing from table edge to the base plate. Covers should be centered on the table, directly opposite one another.

-Two polishing cloths will be provided. Salt and Pepper, Sugars will be pre-filled.

-Table Setting For Two Guest (general guidelines) refer to Revised SkillsUSA Leadership Handbook.

Part III: Host/Guest Relations (10 minutes per contestant)

Each contestant will be directed to an area intended to serve as the entrance to the dining room. A table or podium will be available to use to greet two guests. Contestants should inquire as to number in party, reservation or not, and then escort guest to dining room. Seat the guest, present the menus and make closing remarks. Judging will be based on technique, skills, polish, poise, and student's displayed knowledge of the role of host.

Part IV: Greeting & Service Techniques (25 minutes per contestants)

The contestant will approach a table of two 2 guest, serving water into glasses from a pitcher, then proceeding with an introduction, briefly discussing the menu including description of the "catch" and "soup of the day." The server can offer a beverage such as iced tea or coffee. Server may then proceed to take guest's order.

Having taken the order, the server then begins with the first course. Bread & butter should accompany the first course and may be replenished with the entrée. The service sequence is: serving and clearing the first course, entrée, dessert, coffee and finally, the guest's check. The check should be neatly written, totaled (tax will not have to be added for this competition) and presented. Closing remarks conclude service. Once service is completed, server will reset table for next contestant.

Faux food will be used for this competition and food will not be coming out of the kitchen hot, but should be treated as though this were the case.

Servers should be aware of the criteria for judging. Servers will be scored on appearance, table-side manner, professionalism, ease with guest, courtesy and verbal skills. Technically, judges will score on correct handling of china, flatware and glassware, bread and butter service, beverage service, merchandising, general knowledge, taking of the order, service sequence, clearing, awareness of table, overall perception and poise. In short, all service skills are subject to evaluation.

Judges/Guest may ask questions about items on the menu. Judges may also ask the server general knowledge questions during service. Judges will be taking written notes and scoring notations during service. Servers should not allow this to be a distraction. Contestant should also note that time will be required for judges to record scores following each contestant and that this may affect scheduled times of completion.

Upon completion of the competition:

Following part IV, contestant may leave the competition area for rest room breaks only, first checking with a contest representative and you will be escorted. Contestants should come back as soon as possible as not to hinder the contest schedule. When Part V is completed, contestants must stay in the area for the final evaluation and cleanup. Lunch will be served in your contest area. Contestants may not discuss any aspect of the competition with each other or advisors until contest is completed. Advisors may not enter contest area or communicate with contestants. Group critique of each server will follow final judging so that contestants can receive brief, informal suggestions by judges. Contestants attend this portion.

Keys to Success

Know your menu.

Promote your specials.

Up-sell appetizers & desserts.

Wine knowledge will not be included.

Dress professionally, carry yourself in the same manner.

Be yourself. You are a champion.

Menus are attached...