



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

- 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) black belt (optional)
- plain black tie with no pattern or SkillsUSA Black tie
- Shined black shoes or black flat heels
- Note: Bistro aprons are the official aprons for Restaurant Service and are required.
- 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, safety assurance form and conference program.**

EQUIPMENT AND MATERIALS

1. Supplied by the technical committee:
 - a. All equipment, “food,” beverages, chairs, tables, flatware, trays, table settings, cloths, napkins and tax charts. Guest checks, check presentation folders, competition materials, menus and description of the daily chef’s featured dishes will be provided.
2. Supplied by the competitor:
 - a. One ink pen (blue or black)
 - b. No. 2 pencil for written test
 - c. Calculator for tax rate
 - d. Table crumbers
 - e. All competitors must create a one-page resume. See “Resume Requirement” below for guidelines.

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 online. 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 chef'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 (ServSafe)
- 4.3. Exhibit good hygiene and cleanliness
- 4.4. Keep jewelry to a professional minimum (ServSafe)

SKILLS USA CAFE

Starters

Coconut-Ginger Carrot Soup	\$5.00
A tangy, sweet, velvety pureed vegetarian soup blending the flavors of the Islands	
Manhattan Clam Chowder	\$5.00
Tomato based clear soup with clams, bacon, potatoes	
Ahi Tuna Tartare	\$8.00
Ginger sesame vinaigrette, wasabi caviar	
Steak Tartare	\$7.00
Hanger steak, classic dressing, potato chips	
Caesar Salad	\$5.00
Creamy garlic dressing, herbed croutons	
Spring Salad	\$7.00
Frisee-watercress, blue cheese, port soaked currants, walnuts	
Wok Crisped Duck Salad	\$9.00
Chilled soba noodles, Thai vinaigrette	
Waldorf Salad with Roast Turkey	\$9.00
Diced apples, celery, grapes, raisins, walnuts and roast turkey Tossed with a mayonnaise dressing	

Beverages

Iced Tea, Soft drinks	\$2.00
Coffee, Decaf, Tea	\$2.00

SKILLS USA CAFE

Entrees

Hanger Steak	\$23.00
Herb-garlic fries, blue cheese sauce, steak house spinach	
Sautéed Quail Marinated with Mustard and Fennel	\$22.00
Quail marinated in whole grain mustard, fennel seeds are sautéed and served with mustard-fennel sauce. Accompanied by a ragout of new potatoes, artichokes, garlic, and herbs	
Chicken “BLT”	\$18.00
“Wilted” Bibb lettuce, bacon, market tomato salad, ranch dressing	
Bouillabaisse	\$25.00
Hearty seafood stew of cod, mackerel, and shrimp along with fennel, tomatoes, flavored with saffron and Pernod. Accompanied by baguette croûte and sauce Rouille	
Char-grilled Wild Salmon	\$21.00
Grilled wild salmon glazed with white wine, butter and honey. Accompanied by herbed mashed potatoes and gingered red cabbage	
Pork Tenderloin	\$21.00
Serrano ham wrapped, mint-apple gazpacho, potato cake, horseradish kraut	
Rack of Lamb	\$25.00
Curry-almond couscous, Moroccan BBQ glaze, preserved lemon yogurt	
Spaghetti Squash with Pesto	\$16.00
Roasted squash with pesto and parmesan served with Gluten Free Garlic toast (Vegetarian and Gluten Free)	
Desserts	
Chocolate espresso cake	\$7.00
Rich, dense flourless cake flavored with brewed espresso	
Apple Caramel Tart	\$7.00
Crisp, buttery pastry shell filled with sautéed apples and caramel sauce	
Petits Fours	\$7.00
An assortment of cookies; Coconut Rocher, Lemon Madeleines, Almond Macaroons	
Poached Figs and Honey Ice Cream	\$7.00
Figs poached in sweet red wine and served with a crisp sesame tuile and honey-vanilla ice cream	



Championships for 2024

Special Instructions to Contestants

Date submitted: Feb 28,2024

Contest Name Restaurant Service

Chairperson: Maria Montemagno

List any new special instructions for the contestants that are not listed or might be changed from the New York SkillsUSA Technical Standards for 2024. DO NOT list requirements already printed in the NYS standards.

Additional Materials & Supplies

- 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

- o d. 45/48" square table cloth
- o e. Two napkins to be folded –
 - contestant choice of fold
- o f. Two dinner plates
- o g. Two salad plates
- o h. Two bread plates
- o Two soup bowls
- o j. Two coffee/tea cups and saucers k. One coffee pot/carafe
- o l. Two water glasses
- o m. Sugar and creamer
- o n. Water pitcher
- o o. Silverware for two to match the table top requirements
- o p. Service tray small round and large oval
- o q. Service tray stand
- o r. Salt and pepper shaker
- o s. Guest checks
- o t. Guest Check presenter
- o u. Center piece (optional)
- o v. Calculator for taxing at the rate of 7% w. Table Crumbers, lighters, wine key are not optional and are part of a waiters uniform.
- o w. All ingredients and food needed to execute a tableside Caesar Salad. The products should be mise en placed and ready to execute tableside.

All competitors must create a one-page résumé, on white plain paper and submit a hard copy to the technical committee chair at Wednesday night orientation. Failure to do so will result in a 10-point penalty. Resumes will not be accepted after Wed. night