

OKLAHOMA SKILLS USA

# Restaurant Services



2023

COMPETITION MANUAL

## Restaurant Services State Contest Information

**Date:** Monday, April 24th, 2023

**Location:** Owasso Tulsa Tech Campus Conference Center: Redbud Room

**Time:** Contestant orientation on site will begin promptly at 8:00am

**\*NEW FOR 2022 The PDP test will NO LONGER be used as a tie breaker. The New PD (Professional Development) written test will be given online and will be a score component in the contest and worth approx. 5% of total score. Please contact your school's testing proctor for the times and dates. The PD Test Study Guide can be found at this website: <https://www.okcareertech.org/students/student-organizations/skillsusa/conferences>**

Programs can enter any combination of four (4) secondary or post-secondary students per instructor. This year high school and adult students will compete at the same time but not against each other!

**Transportation:** Schools/Programs are responsible for their own transportation to and from the competition site.

**Lunch:** Will be provided for both student and instructor.

**Napkin Fold requirement:** 6

**Tablesides Service:** Bread and coffee

**Schedule:** Post-Secondary will compete at the same time as Secondary. Each contestant will have at least two judges that do not change throughout competition. Two tables will be set up for napkin folds. Each contestant must present their folds with name tags. See example of schedule rotation.

Napkin Folding (6)	Start Competition	Finish Competition	Post-Secondary Contestant #	Secondary Contestant #
9:00	9:15	9:40	101	502
9:30	9:45	10:10	102	503
10:00	10:15	10:40	103	504
10:30	10:45	11:10	104	505
11:00	11:15	11:40	105	506
11:30	11:45	12:10	106	507
12:00	12:15	12:40	107	508
12:30	12:45	1:10	108	509

# **Restaurant Services**

## **State Contest Information**

### **Scope of the contest:**

Contestants are tested on skills required in the “front of the house” of a fine restaurant. The focus is on guest service and guest relations in the dining room including: table set up, greeting guests, reservations procedures, presentation of menus, description of food drinks, soups and special of the day, taking orders, serving each course and clearing the table after each course and preparation and presentation of the check and closing remarks.

Please be sure to read the National Technical Description-this is not intended to replace information on that document, simply to give more explanation, and explain flow of the contest. For this competition we are selecting a contestant to represent Oklahoma at the National Skill Championships in Atlanta, GA in June. Therefore, we will follow the national rules, regulations, and contest content as closely as possible. We want our contestants to be prepared to compete at the national level. We have modified the contest length to accommodate time and resources.

- Resumes are due at orientation day of event
- Follow Uniform guidelines
- Menus and Table Setting diagram that will be used during competition is included in this package
- Tableside service (bread basket)
- Use of cell-phones will not be allowed
- Communication with advisors/spectators during the competition is not allowed

### **Service Equipment Provided by SKILLSUSA TEAM**

- All set-up essentials for the dining room and host stand including menus
- Linen for Napkin Folds
- All items for tableside service
- All items needed to calculate tax percentages

### **Service Equipment Provided by CONTESTANT**

- One blue/black ink pen
- Hair restraint if needed
- Table crumbers, lighter (required for nationals), wine key is optional
- Bistro Apron, Black Pants, White Shirt, Black Tie (see dress appearance card)
- Name Cards for napkins

Contestant will be judged in the following areas:

<b>Type</b>	<b>Skills Area</b>	<b>Max Points</b>
Standard	Personal Appearance/Uniform Standards	50
Standard	Table Set-Up and Sanitation	100
Standard	Host/Hostess	50
Standard	Service Greeting	200
Standard	Service Techniques	300
Standard	Check Calculations	20
Standard	Table Side Service	100
Standard	Napkin Folds/napkin tents with names	60
Standard	Interpersonal Communications Skills	50
Standard	Resume	20
PD TEST	Professional Development Test	50
	<b>TOTAL</b>	<b>1000</b>

## **CLOTHING REQUIREMENTS:**

### **“Personal Appearance”**

**The Uniform:** Clothing guidelines include white long-sleeve dress shirt, black dress slacks or skirt, plain black tie with no pattern, long black bistro apron, black leather work or dress shoes with black socks or hose. Uniforms must be clean, ironed and presentable. Contestants will be penalized for not adhering to national clothing requirements. Contestants should NOT wear clothing with school identification visible to the judges. If such clothing is to be worn, all identifying labels/tags will be covered with provided contestant tags.



**Grooming:** nails must be clean, trimmed and well-manicured. Nail polish should be conservative neutral and natural tones without any chips or peeling. Makeup and cologne/perfume must be lightly applied. Hair must be clean, well-groomed and away from face. Hair must be restrained if longer than shoulder length by more than 2 inches. Facial hair must be well-groomed, trimmed, and no 5 o'clock shadows. Jewelry must be conservative in nature, kept to minimum.

## **Contest Guide**

### **Group Orientation with all contestants (20 minutes)**

General introduction, walk through, and discussion of contest format, timing, contestant sequence and basic guidelines. Any questions may be answered at this time. Oklahoma Skills USA Bistro Menu, Daily Specials, Soup du Jour, table place setting diagram, dress appearance and descriptions of each have been provided to contestants via email and posted on the State website prior to same day competition.

### **Part I. Table Set Up and Sanitation (10 minutes per contestant)**

Each contestant will be provided with a blank table, linen tablecloth, full set of flatware, sugar caddy filled, salt and pepper shaker filled, linen napkins, bread plates, wine glass, water goblet and polishing cloths. Contestants will then have 10 minutes to set up. They will check table base, chairs, linen, and centerpieces (if provided). Table setting will accommodate two (2) guests for luncheon service. For judging purposes, standard will be 1" spacing from table edge to the base plate and focus is from place setting diagram. Covers should be centered on the table, directly opposite one another.

*Judging will be based on diagram set-up accuracy.*

### **Part II. Host/Hostess**

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, as well as menus, to use to greet two guests. Contestants should inquire as to name in the party, reservation, and confirm guest number. Contestants will escort guest to dining room, seat guest, and present menus and make closing remarks.

*Judging will be based on technique, skill, poise and students displaying knowledge of the role of a host.*

### **Part III. Service Greeting**

The contestant will approach a table of two (2) guests, serve water into glasses from a pitcher, then proceeding with an introduction, and briefly discuss the menu including description of the daily special and soup du jour. The server can offer a beverage such as iced tea or coffee. Server will allow time for them to look over the menu and return to the table with bread and butter.

*Judging will be based on initial greet, correct menu descriptions, and menu knowledge.*

### **Part IV. Service Techniques and Check Calculations**

Having taken the order, the server then begins with the first course, tableside service. The service sequence is: serving and clearing the first course (*tableside service*), entree, dessert, coffee and finally the guest's check. The check should be neatly written totaled and presented. Use 6% tax for this competition. Closing remarks conclude service. Once service is completed, server will clear table and leave clean for next contestant.

*Judging will be based on serving technique; serve left, clear right, professionalism, ease with guest, courtesy, verbal skills, handling of flatware and china correctly, awareness of table, beverage service, general knowledge, taking order, service sequence and presenting correct total on check.*

### **Tableside Service:**

All table-side components will be performed as the first course. Competitors may only use equipment and ingredient provided to ensure equality in the competition.

- Guacamole for two
  - Bowl (Black salsa)
  - Paring knife
  - Spoons
  - Forks
  - Lemon squeezer
  - Gloves
  - Ingredients: avocados, tomatoes, onions, cilantro, lime and salt
- Caesar Salad for two
  - Bowl (Bamboo)
  - Forks
  - Spoons
  - Gloves
  - Ingredients: Romaine Lettuce, anchovy paste, garlic, pepper, salt, wine vinegar, parmesan, lemon, egg and oil. Optional Croutons
- Bread and Butter
  - Bread basket
  - Linen
  - Bread
  - Butter





