

**Oklahoma State SkillsUSA
2026 Culinary Competitions**

Competitors Packet

**April 13-14, 2026
Francis Tuttle Technology Center – Rockwell Campus**

Oklahoma State SkillsUSA 2026 Culinary Competitions

Competition Schedules	Time
Baking & Pastry Arts	8:00 AM – 3:45 PM (# groups TBD)
Culinary Arts	8:30 AM – 3:00 PM (# groups TBD)
Restaurant Services	9:00 AM – 4:15 PM (# heats TBD)

Notes/Additional Items

- Check-in and orientation this year will be the day before on **Monday, April 13 at 3:00 PM**
- Competitor / Station # will be given at check-in
- All competitors will turn in resumes at check-in
- No names or school logos are allowed on uniforms or toolboxes
- Competitors must be in full uniform to enter their assigned kitchen and report to their station for competition day on **Tuesday, April 14**
- Each kitchen (or dining room) will have a 5-minute kitchen orientation at the beginning of the competition
- Culinary competitors will take one plate of each course to the demo kitchen for evaluation & tasting and take one plate of each course to the display area at their assigned competitor #
- Baking competitors will present their items for evaluation and presentation to the display area
- All competitors will be required to clean their own dishes and clear the area at the end of the heat and/or competition.
- Competitors must check out with the competition technical lead before leaving the kitchen
- **Lunch will be provided** to all competitors, sponsors, and judges at no charge
- Lead Judges in each competition area will monitor schedules and service windows and account for any delays that may happen
- Be flexible for any changes to the schedule that may occur. These will be communicated timely to competitors

Monday, April 13	Time	Location	Facilitator
Monday Check-in	3:00 PM - 4:00 PM	Commons	Dianna Stegmann Marisa Ramsey Ahu Richardson
Baking & Pastry Meeting & Questions	4:00 PM - 4:45 PM 4:00 PM - 4:45 PM 4:00 PM - 4:45 PM	Commons (Groups)	Competition Technical Leads
Culinary Meeting & Questions			
Restaurant Meeting & Questions			
Guest Chef (s) Demonstration	5:00 PM - 6:00 PM	Commons	TBD

Notes:

- Competitors will receive their station assignment at check-in and will have time to walk through their kitchen and see their station during the group meetings.
- All competitor equipment and/or tools (labeled) will be placed in a designated area in the Demonstration Kitchen (C1621) for inspection. Items will be secured and stored until arrival to competition the next day.

Tuesday, April 14	Time	Location	Facilitator
Tuesday Check-in	7:00 AM - 7:45 AM	Commons	Marisa Ramsey
Judges Meeting Judges Tasting Room	7:30 AM - 7:45 AM Variable	C1688 C1621	Tessa Isbell Gene Leiterman
Baking & Pastry Call & Announcements	7:45 AM - 7:50 AM 8:15 AM - 8:20 AM 8:45 AM - 8:50 AM	Commons	Competition Chair
Culinary Call & Announcements			
Restaurant Call & Announcements			
Baking Competition Culinary Competition Restaurant Competition	8:00 AM - 4:15 PM	See Competition Schedules	See Notes Below
Lunch	11:00 AM – 1:00 PM	Commons	Chef Jeff Waddle Chef Anna Banda
Presentation	Variable	Main Street	Judges Student Runners

Notes:

- Competitors will receive their station assignment at check-in and will have time to walk through their kitchen and see their station during the group meetings.
- All competitor equipment and/or tools (labeled) will be placed in a designated area in the Demonstration Kitchen (C1621) for inspection. Items will be secured and stored until arrival to competition the next day.
- All competitors must clean their stations and equipment and **MUST CHECK OUT** with the kitchen lead judge before leaving. Final scores will also take into account clean-up.

Important Contacts

Competition Technical Coordinator – Gene Leiterman (405-501-1963 mobile)

Baking & Pastry Arts Technical Lead – TBD

Culinary Arts Technical Lead – TBD

Restaurant Services Technical Lead – David Garner

Competition Awards Lead - Gene Leiterman

Registration Lead: Marisa Ramsey

Scoring Coordinator: Tessa Isbell

Lunch Food Service Lead: Jeff Waddle

Each lab (competition area will have 1 monitor and 1 runner)

CULINARY ARTS COMPETITION SCHEDULE & INFORMATION

	Group 1	Group 2	Group 3	Group 4
	C1685 (Station 1-4)	C1685 (Station 5-8)	C1685 (Station 9-12)	C1685 (Station 13-16)
	C1666 (Station 17-20)	C1666 (Station 21-24)	C1666 (Station 25-28)	C1666 (Station 29-32)
Competency	Judging Time			
Station Set	8:30 AM	8:45 AM	9:00 AM	9:15 AM
Start	8:45 AM	9:00 AM	9:15 AM	9:30 AM
Butchery	9:15 AM	9:30 AM	9:45 AM	10:00 AM
Knife Cuts	10:15 AM	10:30 AM	10:45 AM	11:00 AM
First Course	10:45 AM	11:00 AM	11:15 AM	11:30 AM
Lunch	11:15 AM - 11:45 AM	11:30 AM - 12:00 PM	11:45 AM - 12:15 PM	12:00 PM - 12:30 PM
Soup	12:30 PM	12:45 PM	1:00 PM	1:15 PM
Entrée #1	1:00 PM	1:15 PM	1:30 PM	1:45 PM
Entrée #2	1:30 PM	1:45 PM	2:00 PM	2:15 PM
Dessert	1:45 PM	2:00 PM	2:15 PM	2:30 PM
Clean Complete	2:15 PM	2:30 PM	2:45 PM	3:00 PM

Competition Guidelines

Noteworthy:

1. Competitors must be in full uniform to enter competition kitchen
2. Competitors must use provided plates and bowls (will be at assigned station)
3. Culinary competitors will take one plate to the demo kitchen for evaluation & tasting and one plate to the display area

Modified Market Basket Format:

1. Competitors will receive a market basket with various vegetables, fruits, and starches. The contents of the basket will be given beforehand with full packets.
2. Competitors must use a noticeable amount of each item in their market basket.
3. Competitors will also be given ingredients to complete the menu items (ingredient list will be given beforehand)
4. They can supplement those ingredients with items from the community pantry (full projected item list will be given beforehand)
5. The competitors will present four copies of a menu that includes (1) appetizer/first course, (2) soup, (3) entree #1, (4) entree #2, and (5) dessert following the competition guidelines. The menus must be turned in at the beginning of the competition and must include which market basket items will appear on each course. Your competitor number must be listed on top of each menu.

Menu:

1. Appetizer/first course (2)
2. Clear soup (2)
3. Sauté chicken breast with sauce, grains, vegetables (2)
4. Braised chicken with sauce, potatoes, vegetables (2)
5. Custard Dessert (2)

Evaluation:

1. Written Exam – 100 points
2. Sanitation – 135 points
3. Technical Skills – 120 points
4. Knife Skills – 50 points
5. Butchery – 40 points
6. Finished Product – 520 points
7. Written Menu – 10 points
8. SkillsUSA PD test – 25 points
9. **Total – 1000 points**

Deductions:

1. Poor clean-up – 10-50 points
2. Uniform infraction – 10 points
3. No resume – 10 points
4. Late service windows to missed service – 10-300 points

Tools & Ingredients

Tools

Competitors are to bring their own tools to complete the menu (see suggested list below). Host site will provide sheet pans, speed racks, and sanitizer buckets at each station. Standard white plates and bowls for presentation will be provided. No additional equipment will be allowed. Bring all equipment to check-in during orientation. Toolboxes should have no visible school markings. Toolboxes will be marked with the contestant number after check-in.

Sauté pan(s)	Boning knife	Parisienne scoop	Whisk
Sauce pan(s)	Slicing knife	Apple corer	Rolling pin
Small stock pot	Serrated slicing knife	Tourneur knife	Kitchen spoons
French cook's knife	Filet knife	Canape or biscuit cutters	Measuring cups/spoons
Paring knife	Utility knife	Offset spatula	Small mesh strainer
Knife steel	Cook's fork	Cook's tongs	Bench scraper(s)
Vegetable peeler	Citrus zester	Micro-plane	Piping bags and tips
Molds or timbals	Stainless mixing bowls	Food mill or ricer	Salad spinner
Cutting board(s)	Silpats	½ or ¼ sheet pans	Mise containers
Plastic squeeze bottles	Cheesecloth	Pocket thermometers	Battery clock or timer
Oven thermometer			

Ingredients

Recipe Ingredients (will be provided for each competitor at their station)

1 chicken, fresh whole	8 oz olive oil	8 oz butter	¾ pound red potatoes
1 onion	4 oz apple cider vinegar	8 oz heavy cream	1 head butter lettuce
½ bunch flat leaf parsley	3 oz dijon mustard	1 red bell pepper	1 shallot
2 tomatoes, Roma	8 oz vegetable oil	½ cup demi glace	vanilla extract
½ head garlic	12 oz long grain rice	8 oz AP flour	2 cups milk
2 eggs	¼ cup sugar		

Market Basket Ingredients (will be provided for each competitor at their station)

4 oz parships	6 oz green beans
4 oz mushrooms	1 lemon
2 oz berries	2 zucchini
½ head broccoli	

Common Ingredients (will be provided at a common commissary and scaling station)

kosher salt	honey	parmesan cheese
black pepper	panko	assorted fresh herbs
granulated sugar	almonds *	assorted dry spices
corn starch	butter	fresh eggs
tomato puree	cream	celery
AP flour	olive oil	bread
bacon	carrots	

*Allergen Alert

Skills Component Guidelines

Chicken Butchery

Each contestant will have one chicken to butcher. They will execute the following:

1. Two breasts – The breast should be skin on and boneless, except for the first bone of the wing, which should be attached. The tender should be intact and attached to the breast. The wing bone and tender can be removed after evaluation for use in the menu (first course) as desired.
2. Two leg/thigh portions – the leg and thigh should be separated, skin on and bone-in
3. Carcass meat, trim and bones are to be used for stock and soup.
4. Chicken may be further fabricated after evaluation.

Knife Cuts

Prepare the following vegetable cuts and/or tasks and present them for judging. These items will be used in other menu items:

1. Small Dice (1/4"x1/4"x1/4") - ½ Onion
2. Chopped Parsley - ¼ Bunch
3. Tomato Concassè - 1 tomato
4. Minced - 4 large cloves garlic
5. Julienne (1/8"x1/8"x2") Carrots 2 oz. prepared weight required.

Stock

Prepare stock to be used throughout the competition

Appetizer/First Course

Yield: 2 servings

Skill Components: Hot/Cold Appetizer, Salad, Flatbread

Prepare a plated appetizer or a salad. Required components:

1. Must contain a protein component (tender and/or wing from fabrication)
2. Must contain a scratch made crisp flour-based cracker component produced from a non-yeasted dough.
3. Three vegetable garnishes are required. One must be the tomato concasse prepared in the knife cut task

Clear Soup

Yield: 2 servings

Skill Components: Stock/Clear Soup

Prepare clear soup of choice. Must include a discernible garnish.

Entrée 1

Yield: 2 plates

Skill Components: Saute, Sauce, Grains, Vegetable

Protein: Sauteed chicken

Vegetables: At least two vegetables displaying distinct knife cuts. Vegetables must be prepared using the sauté method

Starch: Simmered grain, pilaf or risotto

Sauce: Pan sauce or derivative of a mother sauce

Entrée 2

Yield: 2 plates

Skills Components: Braise, Sauce, Roast, Vegetable (either vegetable or potato must be roasted)

Protein: Braised chicken

Vegetables: Prepare appropriate vegetables from knife cuts

Starch: Potatoes

Sauce: Fortified reduction of braising liquid

Dessert

Yield: 2

Skill Components: Baking, Custard, Fruit

Prepare two identical plates of basic custard following guidelines below. May be served hot or cold. Serve in soup cups and garnish with fruit.

2 cup Milk
2 eggs
¼ cup sugar
½ tsp vanilla

Heat milk until just bubbling at the edge of the pan. Whisk together eggs, sugar and vanilla. Pour a small amount of hot milk into the egg mixture to temper. Whisk continuously while slowly adding remaining milk. Pour mixture into cups. Cook in a water bath at 325°F (163° C) for 45 minutes or until set.

Alternate method:

Start a double boiler on the stove top, bring the water to a boil then reduce to a simmer.

Pour the milk into a bowl and place the bowl of milk on top of a double boiler over simmering water. Stir occasionally until milk is heated through. Beat eggs in a large bowl until light. Add sugar and mix well. Temper the egg mixture with a small portion of hot milk into egg mixture, whisking constantly, until warmed and thinned. Pour mixture slowly back into hot milk, whisking constantly. Cook and stir until the custard is thick enough to coat the back of a spoon. An instant read thermometer inserted into custard should read 180° F (82° C). Remove from heat and stir in vanilla.

Transfer custard to cups and serve warm or chilled with appropriate garnish.

BAKING & PASTRY ARTS COMPETITION SCHEDULE & INFORMATION

	Group 1	Group 2
	C1693 (Station 1-16)	C1691 (Station 17-32)
Competency	Judging Time	
Station Set	8:00 AM	8:00 AM
Start	8:15 AM	8:15 AM
Crème Patisserie	Anytime	Anytime
Lunch	11:15 AM - 11:45 AM	11:15 AM - 11:45 AM
Presentation	3:15 PM	3:15 PM
Clean Complete	3:45 PM	3:45 PM

Competition Guidelines

Noteworthy:

1. Competitors must be in full uniform to enter competition kitchen
2. Competitors may bring their own small stand mixer, otherwise one will be assigned from assorted brands
3. Competitors will have access to large 20-quart mixers
4. Ovens will be preset to temperatures required for the standardized recipes given
5. Competitors will receive the final cake order form at orientation
6. Competitors will have a 10-minute window at the end of the competition to present their work (recommend displaying as items are finished)

Buffet Display Format:

1. Competitors will receive standardized recipes.
2. Competitors will bring their own tools outside of common items provided (list will be given beforehand)
3. Competitors will be given ingredients to complete the menu items (ingredient list will be given beforehand)
4. Competitors will receive specific cake work order at orientation
5. Competitors must present all display items by the designated time and location with their competitor number on the presentation table
6. Competitors can bring finished goods to the display area once complete at any time

Evaluation:

1. Honey Orange Whole Wheat – 120 points
2. Pate Choux – 120 points
3. Cranberry Oatmeal Cookie – 120 points
4. Decorated Cake (Round) – 120 points
5. Crème Diplomat – 100 points
6. Knife Skills (supreme) – 50 points
7. Knife Skills (quiche) - 50 points
8. Vegetable Quiche - 120 points
9. General Performance – 100 points
10. SkillsUSA PD Test – 25 points
11. Written Exam – 100 points
- 12. Total – 1025 points**

Deductions:

1. Poor clean-up – 10-50 points
2. Uniform infraction – 10 points
3. No resume – 10 points

Menu

Honey Orange Whole Wheat Bread

(Formula #1)

Prepare

Rolls

Twelve (12) pieces at (90 g (3 oz.))

Six (6) each Shape 1 - Traditional Round

Six (6) each Shape 2 - Student Choice of shape

Total baked weight of roll ≈ 70 g (2½ oz.)

Three Braid Loaf

One (1) at 720 g (24oz). Total baked braid weight ≈ 690 g (23 oz)

Boule

Two (2) pieces at 480 g (16 oz). Total baked boule weight ≈ 450 g (15 oz)

Display All Products

Twelve (12) Rolls, One (1) Three Braid, Two (2) Boule

Orange Supreme

(Formula #2)

Prepare

Orange Supreme Slices

Display

Four (4) Orange Supreme slices along with your scraps

Pâte à Choux

(Formula #3)

Prepare

Twelve (12) Eclair

Twelve (12) Paris Brest

Display All Products

Display twelve (12) Eclairs

Two (2) left whole and filled with Crème Diplmate,
two (2) split in half and filled with filled with Crème Diplmate,
and eight (8) unsplit and unfilled.

Display twelve (12) Paris-Brest

Four (4) split in half and filled with filled with Crème Diplmate
and garnished with the Orange Supreme, and eight (8) unsplit and unfilled.

Menu

Cranberry Oatmeal Cookie

(Formula #4)

Prepare

Twelve (12) at 60g (2 oz)

Twenty-Four (24) at 30g (1 oz)

Display All Products

Twelve (12) Large Cookies

Twenty-Four (24) Small Cookies

Decorated Cake (Round)

(Formula #5)

Prepare

One (1) Decorated Cake Based on Work Order

Display

One (1) Decorated Cake

May be left on cake stand

Vegetable Quiche

(Formula #6A, 6B, 6C, 6D)

Prepare

Peppers, Onions,

Three (3) Vegetable Quiche

Display

Small amount of Julienned Peppers, Onions

Display All Products

Three (3) Vegetable Quiche

Leave in the Tart Pan

Crème Diplomate

(Formula #7A, 7B, 7C)

Prepare

Crème Diplomate

Display

Small amount on display plate

Tools & Ingredients

Tools

Competitors are to bring their own tools to complete the menu (see suggested list below). Host site will provide sheet pans, speed racks, and sanitizer buckets at each station. Electric mixers (small and large) will be available. Cake boards and standard white presentation platters may be provided. No additional equipment will be allowed. Bring all equipment to check-in during orientation. Toolboxes should have no visible school markings. Toolboxes will be marked with the contestant number after check-in.

Apple corer	Bowl scraper/card scraper	Stainless bowl (s)	Brush, bench
Brush, pastry (silicone)	Container, cooling	Container, dry measuring	Container, liquid measure
Couche, cloth	Cutting board or mat	Dough container	Dough cutter, bench knife
Flower nails	Fork, dough docker	Gloves, food service	Scaling containers
Knife, chef	Knife, paring	Knife, serrated	Lame, bread scoring
Marker, sharpie	Microplane	Oven mitts, pads	Pan, sauté
Pastry bags	Pastry tips	Pastry wheel	Rolling pin
Ruler	Saucepan, pot	Scale, digital	Scissors
Scoop, portion small	Scoop, portion large	Sifter, small	Silpat
Spatula, offset	Spoon (s), chef	Spoon, measuring	Thermometer
Timer (s)	Towels	Vegetable peeler	Whisk

Ingredients

All recipe ingredients will be available at ingredient and scaling stations. (2) 8” pre-made cakes will be provided for each competitor to complete their cake order (3-layer decorated cake).

RESTAURANT SERVICES COMPETITION SCHEDULE

Orientation All Competitors	Task 1 Napkin Folds Table Set	Task 2 Service Steps Check Calculation	Task 3 Tablesides (at assigned table)	Cleanup Reset Table	Table # 1 Comp #	Table # 2 Comp #	Table # 3 Comp #	Table # 4 Comp #
9:00 AM - 9:15 AM	9:15 AM - 9:35 AM	9:35 AM - 9:55 AM	9:55 AM - 10:10 AM	10:10 AM - 10:15 AM	1	2	3	4
9:00 AM - 9:15 AM	10:15 AM - 10:35 AM	10:35 AM - 10:55 AM	10:55 AM - 11:10 AM	11:10 AM - 11:15 AM	5	6	7	8
9:00 AM - 9:15 AM	11:15 AM - 11:35 AM	11:35 AM - 11:55 AM	11:55 AM - 12:10 PM	12:10 PM - 12:15 PM	9	10	11	12
12:15 PM - 2:00 PM	Lunch Hours							
9:00 AM - 9:15 AM	1:15 PM - 1:35 PM	1:35 PM - 1:55 PM	1:55 PM - 2:10 PM	2:10 PM - 2:15 PM	13	14	15	16
9:00 AM - 9:15 AM	2:15 PM - 2:35 PM	2:35 PM - 2:55 PM	2:55 PM - 3:10 PM	3:10 PM - 3:15 PM	17	18	19	20
9:00 AM - 9:15 AM	3:15 PM - 3:35 PM	3:35 PM - 3:55 PM	3:55 PM - 4:10 PM	4:10 PM - 4:15 PM	21	22	23	24

Competition Guidelines

Noteworthy:

1. Competitors will be assigned their competitor # at check-in
2. Competitors must be in full uniform to enter holding (private dining room) & competition area
3. Secondary and post-secondary competitors will compete together
4. All service equipment and supplies for table setup will be provided to the competitors
5. All tableside service ingredients and equipment will be provided to the competitors
6. Each competitor will present their napkin folds on the table assigned
7. Tableside service will be the third task and performed in front of one dedicated judge
8. Competitors will take orders for 1st and 2nd courses and serve the courses (no food, just plates)
9. All competitors will have the same lunch break schedule
10. Competitors will have 10 minutes at the end of their competition heat to clear their table and reset for the next competitor

Competition Guidelines

Uniform

- **For men:** Official SkillsUSA white long-sleeved dress shirt, or long-sleeved plain white collared shirt; black dress slacks with belt; plain black tie with no pattern or SkillsUSA black tie; black socks; shined black leather work shoes.
- **For women:** Official SkillsUSA white long-sleeved dress shirt, or long-sleeved plain white collared shirt; black skirt (knee-length) or black dress slacks with belt; black socks or black or skin-colored seamless hose; shined black flat heels.
- **Note:** Bistro aprons are the official apron for Restaurant Service and are required. Waiter's jackets, bow ties, vests, cummerbunds, or half aprons are not permitted



Scope of Competition

Competitors will be tested on skills required in the "front of the house" of a fine restaurant. The focus is sanitation, table set up, napkin folding, understanding the steps of service, and overall presentation. Students should wear the SkillsUSA competition clothing with proper grooming & hygiene, following ServSafe standards. The following information covers the evaluation areas.

Important Information

- Orientation attendance is mandatory
- Wear SkillsUSA competition clothing to Orientation
- Menu will be provided at Orientation
- Specific table setting format is attached to this document
- Refer to national technical standards for competition regulations and overview.

Competition Guidelines:

- **Group Orientation** with all contestants (15 minutes)
General introduction, walk through, and discussion of contest format, timing, contestant sequence and basic guidelines. Any questions may be answered at this time.
- **Task 1:** Appearance/ SkillsUSA competition clothing, Sanitation, Table-Setting, Napkin Folds (20 minutes) (____ points) (35% of score):
 1. Table-setting: Set 3 formal place settings (2 guests served, open spot for remaining 5 napkin folds)
 - Use ServSafe sanitization standards.
 - All settings must be identical (with exception of napkin fold)
 2. Napkin Folds: Competitors will create 8 unique napkin folds.
 - 3 of the folds will be used as part of the table setting, and the others will be set on an empty "seat" area on the table.
 - Napkin folds need to have labels with their proper names.

- **Task 2:** Steps of Service (20 minutes) (____ points) (40% of score):
 1. **Hosting:** Competitor will act as restaurant host and complete all tasks from welcoming to seating the guest with menu and napkin breaking.
 2. **Service:** Competitors will serve 2 courses to “guest(s)”.
 - A guest is not a judge.
 - Menu will be provided at orientation.
 - Students will “serve” 2 courses from the menu to the guest using no food, but actual correct dishware i.e., soup in a bowl, salad in a small place, etc...
 - Students will be expected to answer question(s) asked by the guest related to the menu.
 - Students are expected to perform all steps of service correctly and in order.
 - Postsecondary Competitors **NATIONALS ONLY:** Students will present and pour “wine” at the table in front of guests.
 3. **Check Calculation:** Using the “food & beverages” ordered by the guest to determine pricing, competitors will calculate a guest check, including tax and gratuity.
 - Standard guest checks will be used.
 - The guest check should be filled out, just as if the competitor were handing a check to a guest at a real restaurant.
 - Tax Rate 8.9%
 - Gratuity 22%

- **Task 3:** Tableside item (12 min) (____ points) (20% of score):
 1. Tableside Caesar salad
 - This is performed in a similar style to the Job Skill Demonstration A competition.
 - Timeline: 3 min set up, max 7 min presentation, 2 min clean up.
 - You will make the item from scratch in front of a judge.
 - Mise en place should be completed prior to beginning competition.
 - Mise en place, sanitation, efficiency, and clean up are part of the score.

- **Task 4:** (Postsecondary Competitors **NATIONALS ONLY**) Mocktail Creation (12 min):
 1. Competitor choice of any mocktail with a minimum of 3 liquid ingredients plus a garnish.
 - This will be performed in a similar style to the Job Skill Demonstration A competition.
 - Timeline: 3 min set up, max 7 min presentation, 2 min clean up.
 - You will make the item from scratch.
 - Mise en place, sanitation, efficiency, and clean up are part of the score.
 - Make 2 identical drinks.
 - Taste is a judging component.

Technical Test Study Sources

- Remarkable Service, CIA
- ServSafe, NRA

Tableside Service (first course)

Caesar Salad (ingredients and equipment provided)

Wooden bowl	2 cloves garlic, chopped	1 dash worcestershire	½ head romaine
Paring knife (1)	3 anchovy filets (or paste)	¼ cup olive oil	¼ cup grated parmesan
Spoon (1)	½ lemon, juiced	1 pinch salt	2 T croutons
Forks (2)	2 T red wine vinegar	1 pinch black pepper	
Tongs (1)	1 T dijon mustard		
Salad Plates (2)	1 egg yolk (pasteurized)		

Instructions

1. Mash garlic with anchovies in a large salad bowl. Whisk lemon juice, red wine vinegar, Dijon mustard, egg yolk, and Worcestershire sauce into the anchovy mixture until mixture is smooth and creamy. Gradually whisk olive oil into the dressing, pouring the oil into the dressing in a thin stream while stirring constantly. Season with salt and black pepper.
2. Gently mix romaine lettuce and Parmesan cheese into the dressing until thoroughly coated; serve salad (2 guests) topped with croutons.

Service Equipment Provided (Host Site)

Silverware & Glassware	Sanitation Bucket	Serving tray
Host stand setup	Menus (TBD)	Tray jack
Linen for napkin(s)	Polishing Cloth	Guest checks
Tablesides (see above)	Carafe to refill water	Plates for mock serve
Check pad & calculator	Table with 3 chairs	

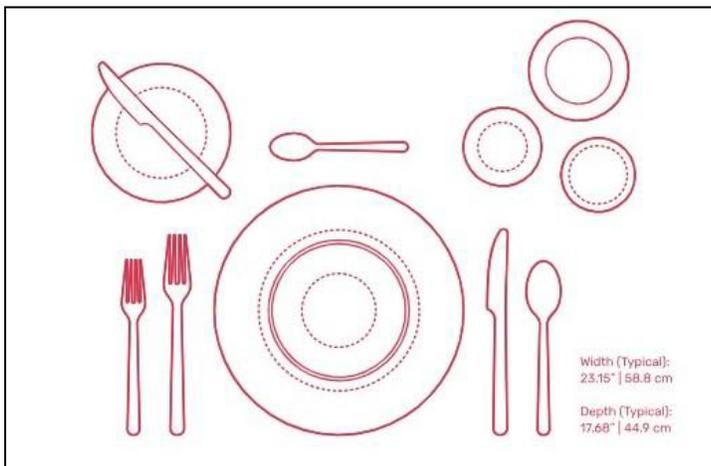
Service Equipment Provided (Competitor)

Blue or black pen		
Hair restraint (if needed)		
Table crumbers		
Appropriate attire (above)		
Name cards for napkins		

Table Setting Guideline:

The students will duplicate the place setting:

- Water glass is directly above the knife
- Wine glass(es) will be the same size



Menu:

Given at Competition Meeting

Evaluation Criteria:

Type	Skills Area	% of Score
Task 1	Professional Appearance	35%
Task 1	Table Setup and Sanitation	
Task 1	Napkin Folds with Labels	
Task 2	Host / Greeting / Interpersonal Skills	40%
Task 2	Steps of Service	
Task 2	Check Calculations	
Task 3	Tablesides Service	20%
	Resume	5%
	Professional Development Test	