

# Restaurant Services

**CHAIR:** ---

**CO-CHAIR:**

**JUDGES:**

**CONTEST DATE:** April 26, 2018

**CONTEST LOCATION:** Domestics Arts Building, Hutchinson Fairgrounds  
2000 N Poplar St | Hutchinson, KS

**CONTEST TIME:** 8:00 am

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

**CLOTHING REQUIREMENT:** Official SkillsUSA white long-sleeved dress shirt; black dress slacks with belt or skirt; plain black tie with no pattern or SkillsUSA black tie; shined, non-skid black leather work shoes for men; shined, non-skid black flat heels for women; black socks or hose. Non-bib Bistro aprons are the official apron for food and beverage service and are not optional. Waiter's jackets, bow ties, vests, cummerbunds or half aprons are not permitted.

Official SkillsUSA white long-sleeved dress attire



## 2018 KANSAS STATE CHAMPIONSHIPS (KSC) CONTEST UPDATE



### **CONTEST UPDATES:**

#### **Supplied by the Technical Committee:**

Chairs/Tables  
Dishes  
Silverware  
Trays  
Cloths  
Napkins  
Tax Chart  
Guest Checks  
Check Presentation Folders  
Contest materials  
Menu  
Description of the daily chef's featured dishes

#### **Supplied by the Contestants**

One ink pen (blue or black)  
No. 2 pencil for written test  
Calculator for tax rate  
All competitors must create a one page resume using word processor.

### **CONTEST INFORMATION:**

The contest includes a written multiple choice knowledge test over food safety and sanitation, service styles, and techniques.

The contest 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.

#### Guidelines:

- Contestants should be prepared to perform the duties of a dining room server as well as seating host/hostess.
- Actual food will not be used. Mock plates will be used. Beverages will be served.
- Contestants will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge and technical and verbal skills.
- Presentations will be made to actual "guests" who will not rate contestants.
- The contestant will rotate through a series of stations that include the following demonstrations:
  - Phase 1: Grooming/Uniform & Written Test
  - Phase 2: Table Setup
  - Phase 3: Hostess
  - Phase 4: Tableside presentation

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- Phase 5: Tableside service
- Phase 6: Customer service
- Phase 7: Napkin Folds (8 different folds)

### JUDGES WILL SCORE OF THE FOLLOWING ITEMS EVALUATED:

- PHASE 1
  - Clean Uniform
  - Personal Appearance
- PHASE 2
  - Tray used for setup
  - Table & Chair wiped
  - Linen Seam (hem) side down
  - Center Pieces, salt/pepper, caddies filled & cleaned
  - Proper handling of flatware, spot free
  - Proper handling of glassware, spot free
  - Proper placement for plates
  - Proper placement for forks
  - Proper Placement for spoons
  - Proper Placement for knives
  - Proper placement of glassware
  - Napkin fold
- PHASE 3
  - Hostess greeting
  - Question of reservation & Number of party
  - Small conversation while seating
  - Chair pulled out for female guest
  - Proper menu presentation
  - Wine menu presentation
  - Name of their server
  - Cheerful departure
- PHASE 4
  - Waitress/Waiter introduction
  - Speaks clearly & concisely to all guests
  - Tone of speaking
  - Volume of speaking
  - Smiles
  - Water Service
  - Special presentation
  - Extra Settings removed
  - Drink order taken
  - Upselling
- PHASE 5
  - Proper use of Trays
  - Drinks served
  - Appetizer Suggestions
  - Meal Order Taken
  - Knowledge of Menu

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- Knowledge of Good Wine Pairing
- Repeated Order for verification
- Delivery of food
- Bread Basket Sliver Service before soup
- Serve from left to right & take from Right
- Each course removed before next is served
- Check with customer – refill of drinks
- Crumb Table with Napkin & Crumber
- Removal of unnecessary items
- Present Dessert Menu
- Upselling (Appertiff & Coffee)
- Deliver Dessert flatware
- Deliver Dessert & Accompaniments.
- Present check promptly & Correct
- Legible writing, name & table number
- Thank customer as returning paid check
- Finish clearing table
- PHASE 6
  - Mise-en-place
  - Explanation of Ingredients
  - Showmanship & Style of Conversation
  - Sanitary Practices
  - Taste
  - Waste Factor
- PHASE 7
  - Clean & fresh folds
  - Standing Straight (no leaning)
  - Clean Napkins – no smudges
  - Eight different folds
  - Proper name of folds
  - Interpersonal communications

# SkillsUSA Café Bistro

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## First

Soup of the Day | \$3

French Onion Soup | \$3

Classic French Onion soup topped with Gruyere cheese

Garden Salad | \$3

Mixed baby greens topped with marinated Roma tomatoes

Wedge Salad | \$3

Crisp iceberg with bacon, cherry tomatoes and blue cheese dressing.

*Our salad dressings are honey mustard, fresh herb vinaigrette, bleu cheese, and creamy ranch.*

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## Entrees

Steak Frites | \$12

Grilled 8oz sirloin served béarnaise sauce with fries

Catch of the Day | \$9

Our chef's specialty, served with herb risotto and our vegetable of the day

Mediterranean Pasta Salad | \$8

Bowtie pasta tossed with black olives, feta cheese, grape tomatoes,  
finished with olive oil and a fresh herb vinaigrette

The SkillsUSA CLUB | \$7

Fresh french loaf stacked high with ham, turkey, bacon, lettuce, tomato  
served with fries

Fresh Fruit & Yogurt | \$6

Fresh tropical fruits layered on vanilla bean yogurt  
served with a honey pecan granola

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## Dessert

House Cheese Cake | \$3

NY style cheesecake served with a mango and raspberry sauce

Fresh Berries Napoleon | \$3

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Layers of puff pastry served with fresh berries, and a splash of grand Marnier & a Chantilly Crème

☪ Coffee, Tea & Soft Drinks | \$1

SkillsUSA Café Bistro menu notes:

- Server must describe all specials
- A lunch salad is listed on the menu. If ordered, the server must inquire as to dressing with salad order
- A steak is on the menu. If ordered, the server must inquire as cooking temperature (Ex. rare, medium, well)
- Server should be able to explain menu items. For example, what is risotto? Béarnaise Sauce? Beurre Blanc?

### DAILY MENU SPECIALS

#### CATCH OF THE DAY:

Grilled medallion of Tuna served with lemon Beurre Blanc: A 6 oz, fresh medallion of fresh gulf coast Tuna grilled on our oak fire. Served rare with beurre blanc sauce. The Tuna is priced \$12 and will be served with herb risotto and the vegetable of the day, French green beans.

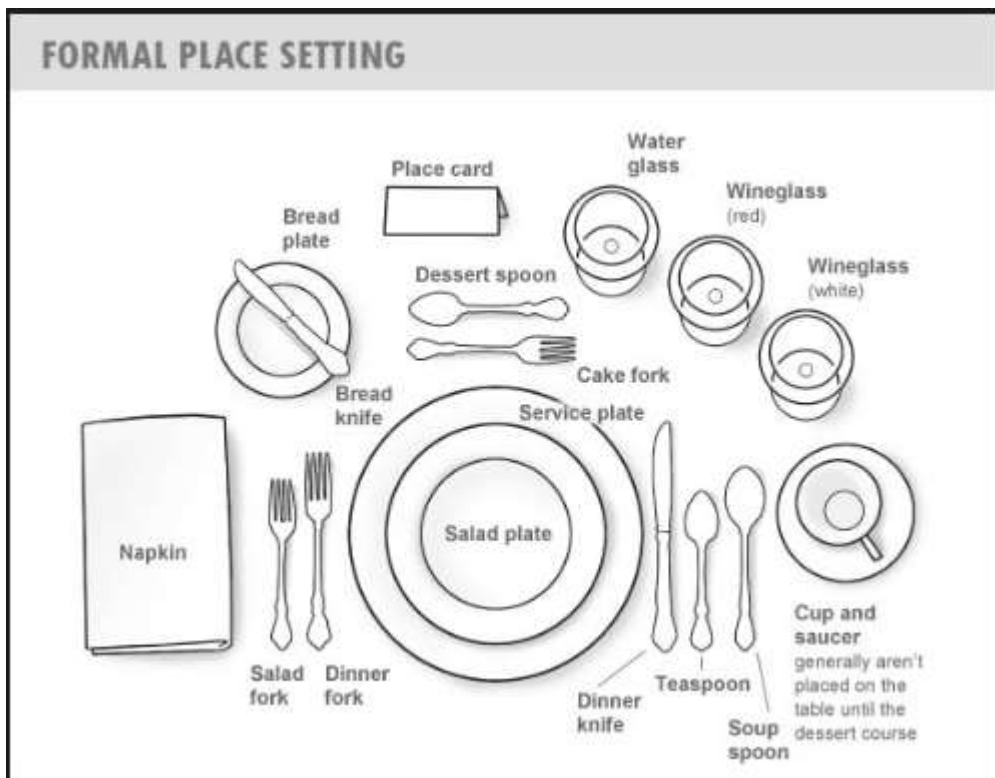
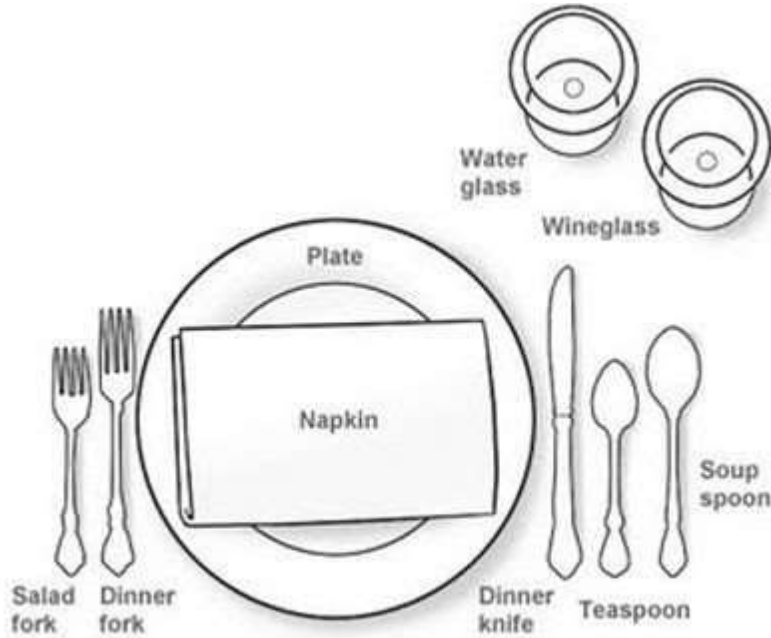
#### SOUP OF THE DAY:

Wild Mushroom Soup: Made with vegetable stock, fresh oyster, shitake, and crimini mushrooms then finished with heavy cream and seasoned to perfection. (Vegetarian item)

#### VEGETABLE OF THE DAY:

Sautéed French Green Beans: “sautéed in olive oil and seasoned with salt and pepper

Informal Plates Setting



**NAPKIN FOLDS:** <http://www.napkinwizard.com/2013/05/16/napkin-folding/>

Napkin Folding: in Style Buffet



Napkin Folding: Three-Stripe Fold



Napkin Folding: The Buffet Wrap



Napkin Folding: Splendid Fan



Napkin Folding: In House Fold



Napkin Folding: Orient Express



Napkin Folding: Bird of Paradise



Napkin Folding: French Lily





Napkin Folding: Flower in Bloom



Napkin Folding: Crown Royal

