SkillsUSA - UTAH

Restaurant Service

Secondary and Postsecondary Competition 2025

Contest questions contact -

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Special thanks to Chef Ryn, her team and Mountainland Technical College for hosting secondary and postsecondary competitions!

Competition details

Location:
Mountainland Technical College, Lehi Campus
2301 W Ashton BLVD, Lehi, UT 84043

Date and Time:
3/27/25 @ 9:00am **(please note the precontest meeting time)**
*****Secondary AND Postsecondary competition is at the same time*****

Pre Contest Meeting:
PART 1: This will be a *virtual* meeting on Tuesday, 3/25 @ 7pm. Zoom invitations will be sent out to the email students registered with. It is vital you attend this meeting.
PART 2: Starts at 8:15am sharp on 3/27! This will include a walkthrough and short Q&A to answer any last minute questions.

Number of competitors:
Individual, 2 per school, per category, maximum

Description:
Competitors are tested on skills required in the front of the house of a fine dining restaurant. The focus is on guest service and guest relations in the dining room including table set up; greeting guests; reservation procedures; presentation of menus; description of food, drinks, soups and specials 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. Competitors are judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge, as well as technical and verbal skills.

Competition level:
State championship

Competition length:
5 hours

Competition clothing:
SkillsUSA championships clothing requirements included in the technical standards have been established for the National Leadership and Skills Conference. The clothing classifications can be reviewed at https://skillsusa.egnyte.com/dl/zqBfetodFz

Uniform clarification for state competition
-Dress shirt and apron do not need to be official skillsUSA clothing.
-Competitors should be clean shaven, with sideburns not exceeding the middle of the ear for men.
-Beards are not permitted without a beard net.
-Mustaches must be neatly trimmed and may not extend below or beyond the corner of the lips.
-Facial jewelry, including jewelry in eyebrows, eyelids, lips, tongue, upper ear, or nose is not permitted. This includes clear plugs.
-Hair should be clean and pulled up and away from face and shoulders during service.
Points will be deducted for any competitor that does not meet the required uniform standards listed here.

Supplies
(per technical standards):
Supplied by host: All equipment (except mocktail supplies), "food", beverages, chairs, tables, flatware, trays, tray jacks, pitchers, sanitation buckets, polishing cloths, table settings, napkins, tablecloths, guest checks, check presentation folders, competition materials, and menus, cards for labeling napkin folds.
Supplied by competitor:
One ink pen
Calculator for tax rate
Table crumber
Mocktail supplies
Postsecondary competitors: wine tool

Prohibited devices:
Cellphones, electronic watches, and/or other electronic devices are *NOT* allowed in the competition area.

Judging categories:
Grooming/uniform
Napkin folds
Table setup and service
Hosting and greeting
Tableside service
Check calculations and presentation

Competition breakdown:
TASK #1: Appearance/SkillsUSA competition clothing, sanitation, table and place setting, napkin folds (20 minutes)
-Table-setting: Set 3 formal place settings

- Use servsafe sanitation standards
- All settings must be identical

-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.

Other notes:
-Proper attire/uniform will be judged prior to table setup.
-Contestants will be called to a common room to set the table they select.
-The contestant will place their contestant number on the table.
-All mise en place for the formal table setting (see figure A) will be provided and discussed in the pre contest meeting, part 2.
-Contestants may bring their own napkins.
-Once finished, contestants will return to the holding room.
-No service/salad plate, or charger will be used in the place setting.
-Place one of the napkin folds in the middle of each setting, where a plate would normally go.

-There will only be 2 different sized forks (salad/dessert and dinner)
-The dinner knives will be the same.
-Competitors should use tray and tray jack.
-Judging criteria: sanitation during table setup, proper handling of all items, proper use of service ware and proper use of tray, proper uniform

TASK #2: Steps of service 20 minutes

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 "guests".
3) CHECK CALCULATION: Using the "food and beverages" ordered by the guest to determine pricing, competitors will calculate a guest check, including tax and gratuity.

Other notes:

- A guest is not a judge.
- **Menu will be provided two weeks prior to the competition.**
- Competitors will serve 2 courses from the menu to the guest using pretend food, but actual correct dishware ie., soup in a bowl, salad on a small plate, etc.
- Students will be expected to answer questions asked by the guest related to the menu.
- Students are expected to perform all steps of service correctly and in order.
- Standard guest checks will be used.
- Guest check should be filled out, just as if competitor were handing check to guest at a real restaurant.
- Tax rate: 8.9%
- Gratuity: 22%
- Competitors will be allowed to use a basic calculator (competitor responsibility)
- POSTSECONDARY COMPETITORS ONLY: will present and pour "wine" at the table in front of guests. See note at end of packet.

TASK #3: Tableside item 12 minutes

-The contestant will prepare and present a tableside guacamole for two.
-Timeline: 3 min set up, max 7 min presentation, 2 min clean up.

Other notes:

- The competitor will make the item from scratch in front of the judge.
- Mise en place should be completed prior to beginning the competition.
- Competitors may bring their own ingredients and equipment.
- Judging criteria: mise en place, sanitation, efficiency, and cleaning

Provided ingredients:

Avocados, tomatoes, salt, pepper, garlic, onion, cilantro, lime, jalapenos
-Bowls and all necessary equipment will be provided by the host.

Sample recipe:

Ingredients:

1.5 - 2 avocados, ripe
¼ yellow onion, minced
1 roma tomato, diced
⅛ tablespoons fresh cilantro, chopped
½ jalapeno pepper, seeds removed, diced
1 garlic clove, minced
½ lime, juiced
Salt, to taste

Preparation:

Slice the avocados in half, remove the pit, and scoop into a mixing bowl.

1. Mash the avocado with a fork and make it as chunky or smooth as you'd like.
2. Add the remaining ingredients and stir together. Give it a taste test and add a pinch more salt or lime juice if needed.
3. Serve the guacamole with tortilla chips.

*This recipe is a sample only. Competitors are encouraged to create their own flavors using the ingredients provided.

TASK #4: Mocktail creation 12 min

-Competitor choice of any mocktail with a minimum of 3 liquid ingredients, plus a garnish.

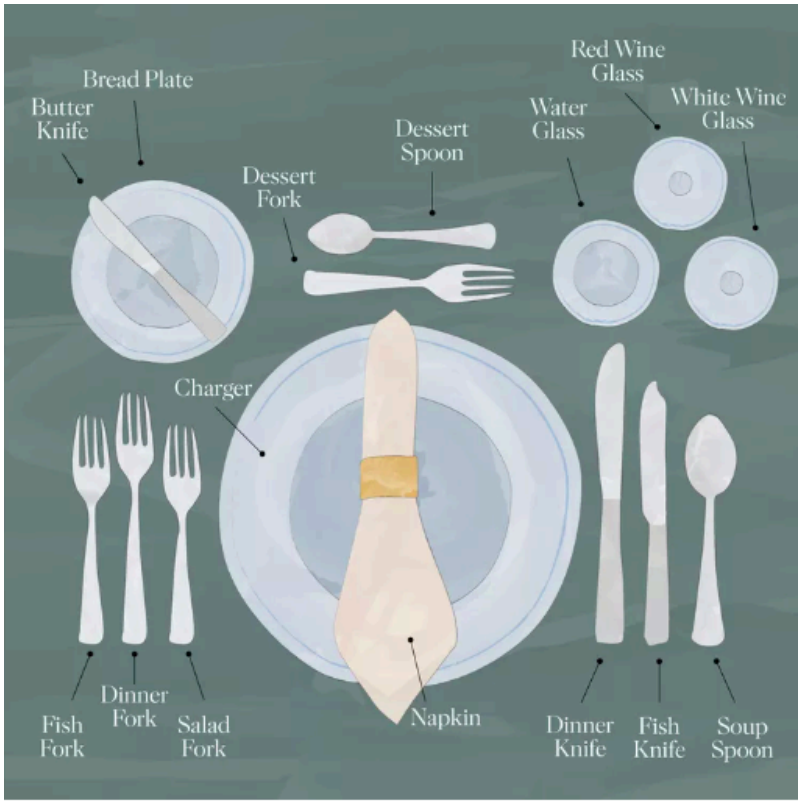
-Timeline: 3 min setup, max 7 min presentation, 2 min clean up.

-Provided mocktail ingredients: orange juice, cranberry juice, sparkling water, lemons, maraschino cherries, limes, oranges, grenadine syrup, 7UP, mint, ice, heavy cream, Dr. Pepper, pink lemonade, mountain dew, pepsi, ginger ale.

Other notes:

- Mocktail should be made from scratch
- Any equipment needed to make the mocktail, is the responsibility of the competitor
- Make 2 identical drinks
- Contestants may bring their own mocktail ingredients
- Judging criteria: taste, mise en place, sanitation, efficiency, clean up

FIGURE A (formal place setting)



Other notes:

- Your competitor number must be visible. We recommend it be taped or pinned to your back for least distraction.
- Competitors may bring their own approved ingredients/supplies/equipment if they desire.
- Resumes must be turned in PRIOR to the competition ONLINE. Paper resumes will not be accepted this year. Submission information forthcoming.
- PRIOR to the competition, competitors will take two online tests. One, will be a SkillsUSA test and the other will be a restaurant service skills test. Information forthcoming. Basic calculators are allowed on these tests.

Looking forward to a great competition this year! We are here to help in any way we can. Don't hesitate to reach out.

POSTSECONDARY WINE SERVICE NOTE:
This part of the competition will include the following:

Wine presentation
Uncorking wine bottle
Choosing appropriate wine glass
Pouring wine

Competitors should be familiar with the 8 most common wines (Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Pinot Noir, Syrah, Pinot Grigio, Riesling) and should know basic information about the wine (origin, tannin, acidity, interesting fact, what the wine pairs well with)