



UTAH Restaurant Services

SECONDARY & POSTSECONDARY COMPETITIONS

CONTEST QUESTIONS CONTACT – MEGAN.LEWIS@MTEC.EDU

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DATE: FRIDAY, MARCH 29TH

TIME: 8:00 AM PRE-CONTESTANT MEETING – 8:30 AM CONTEST BEGINS

LOCATION: RESTAURANT FORTE - UCCU CENTER

<https://www.uccucenter.com/experience/plan-visit.html>

Competition Overview

– Location – RESTAURANT FORTE – UCCU CENTER

UVU CULINARY ARTS INSTITUTE 800 WEST University Parkway, Orem, UT 84058

*Parking will be available in the UCCU Center, Visitor Lot P

From the parking lot enter ground level through the West (ticket office) doors. Turn Right (South) down the long hallway until you reach Restaurant Forte.

Competition Name: Restaurant Service

Competition Description:

Competitors are tested on skills required in 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; reservations procedures; presentation of menus; menu knowledge; specials of the day; order taking; selling techniques; serving; clearing; preparation and presentation of the check and closing remarks. Competitors are judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge and technical and verbal skills.

Competition Level: State Championship

Competition Length: 5-6 hours

Number of Competitors (team or individual): 3 representatives per school

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>.

PLEASE NOTE: dress shirt and apron do not need to be official skillsUSA clothing.

Grooming Standards: General guidelines to follow

- You must 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 must be clean and pulled up and away from face and shoulders during service

Items Brought by Competitors (per the Technical Standards)

- Waiter tools - Ink pen (blue or black), crumber, waiter key
- Please review each “Task List” for more information

Competition Schedule

Note: There will be a written knowledge testing as a core component of Restaurant Services for the UTAH SkillsUSA Championships. Additionally, there will be a short test regarding the SkillsUSA organization. Information about this test will come through the State Director, contact your SkillsUSA state director for more information about how the written knowledge test will be offered in your state.

Time	Item	Description
8:00 am	Check-In	Pre-Contestant Meeting
8:15 am	Facilities tour	Host, Judges & Competitors
8:25 am	Questions for Judges	Competitors – confirm directions
8:30 am	Competition Begins	If competitor is late, orientation & questions will not be repeated
2:00 pm	Estimated end of competition	

CONTESTANT PACKET

The individual competitor schedule will be provided at the pre-contestant meeting and be determined by draw (secondary and post-secondary).

*Continental breakfast and all-day snacks will be provided in the holding area.

**Menu and full color packet will be provided to each contestant one week before the competition date.

TASK OUTLINE:

UNIFORM CHECK, NAPKIN FOLDING (8) (10 minutes)

TABLE & PLACE SETTING (15 minutes)

WINE SERVICE (Cider Service – Presented as wine for secondary competitors) (5 minutes)

TABLESIDE CAESAR (12 minutes + 3 clean up)

GUEST SERVICES TO INCLUDE MOCKTAIL SERVICE (20 minutes + 5 for closing)

ITEMS EVALUATED	POSSIBLE POINTS
Task – Table Setup	
Task – Guest Services	
Task – Tableside Caesar	
Task – Napkin Folding	
Task – Wine Service / Cider	
Task – Mocktails	
TOTAL POSSIBLE POINTS:	1000

TASK : TABLE & PLACE SETTING – 15 minutes

1. Contestants will be called to a common room to set the table they select.
2. The contestant will place their contestant number on the table.
3. All mise en place for formal table setting will be provided and discussed in pre-contestant meeting.
4. Each contestant will set a table for 3 guests
5. Once finished, contestants will return to the holding room.
6. NO CHARGER IS REQUIRED – NAPKIN WILL TAKE PLACE OF THE SERVICE PLATE.
7. All mise en place for place setting will be provided and presented during pre-contestant meeting.

Items Evaluated	Possible Points	Points Earned
Assessment – Check chairs / table base		
Sanitation – proper handling of service ware and use of tray.		
Table Setup – Correct table Set		

TASK : TABLESIDE CAESAR SALAD – Secondary & Post Secondary (12 minutes + 3 minute clean up)

The contestant will prepare and present a tableside Caesar salad for two.

Provided:

Washed, Cut Romaine lettuce

Pasteurized Egg Yolk

Lemon Juice

Grilled Lemons

Dijon Mustard

Anchovy – canned

Whole clove garlic & crushed garlic

Red Wine vinegar

Parmesan

Cracked Black Pepper

Sea Salt

Tabasco

Bowls and all necessary utensils will be provided by host. Contestant may bring their own service utensils if they choose.

TASK : Uniform Inspection, Napkin Folding, Wine Service / cider service (secondary) 15 minutes

The contestants will fold 8 unique napkins folds and provide a name card for each – Napkins and blank name cards will be provided by host. Contestants may choose to bring their own napkins.

Contestants should have knowledge of and be able to present the 8 most common wine varietals.

TASK : Guest Service & Mocktails (20 minutes + 5 closing)

Reservation handling, seating, and proper presentation of menus.

Greeting, menu knowledge, selling techniques, order taking, mocktail service.

Efficiency, presentation of courses, ease with guests, clearing techniques.

Check presentation

Mocktail Service: The following list will be provided by the host. Contestants may bring any additional barware, ingredients, or equipment they desire.

Provided by host:

Juice: Cranberry, Orange, Pineapple, Lime, Lemon

Soda: Club Soda, Tonic Water, Sparkling Water, Coke, Diet Coke, Sprite, Ginger ale

Garnish: Fresh Lemon, Lime, Orange, Mint, Maraschino Cherries

Flavorings: Grenadine, Simple Syrup, Huckleberry Syrup, Almond, Vanilla

Equipment: Shakers, Strainers, Muddler, Jigger, Spoon.

Ice