

Maine Restaurant Service

CONTEST INFORMATION

2/15/2022

Welcome to the SkillsUSA Maine Restaurant Service Contest. Please review the information so you are prepared for the contest.

Scope of Contest:

Contestants 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; reservations 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.

Please be sure to read the National Technical Description – this page is not intended to replace information on that document, simply to give more explanation, and explain flow of contest.

- Resumes are due at start of the contest.
- Menus are attached.
- USE OF CELL PHONES WILL NOT BE ALLOWED
- **COMMUNICATION WITH ADVISORS / SPECTATORS DURING THE COMPETITION IS NOT ALLOWED**
- Contestants who have not been evaluated cannot watch other competitors during their contest.
- Contestants will be serving guests that will not be evaluating them.
- There will be NO tableside service.
- NO real food will be served.
- Although a wine menu is provided and should be presented to the guests, high school contestants will NOT be evaluated on wine service. They will be evaluated on the wine menu presentation to the guest.

CLOTHING REQUIREMENTS Class H: Contest Specific — Restaurant Service

- Official SkillsUSA white long-sleeved dress shirt, or long-sleeved plain white collared shirt
- Black dress slacks (accompanied by black dress socks or black or skin-tone seamless hose) or black dress skirt (knee-length) (accompanied by black or skin-tone seamless hose)
- Plain black tie with no pattern or SkillsUSA black tie
- Black socks
- Shined black leather work shoes or 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.

Service Equipment Provided by United Technologies Center and NPT Region 3:

- • Please refer to the National Technical Standards

Service Equipment Provided by CONTESTANT:

- • Please refer to the National Technical Standards

Contest Flow:

- Each contestant will be assigned a table and will set it for 3 guests.
- Contestants will have 10 minutes to set the table according to the place setting diagram included in this document.
- 3 different napkin folds are required (1 per place setting).
- Contestant will have 3 minutes to greet and seat the guests acting as the host.
- Contestants will have 20 minutes to serve, clear and present check to the guests.
- Contestant will have 5 minutes to clean up.
- Students are allowed to leave after their contest but are encouraged to be present at the end of the contest to hear brief feedback from the judges. (contestant is not required to attend) Instructors are invited to hear feedback as well.