

**(Notes from BIC Food & Beverage Service Contest Orientation Meeting
January 21, 2010)**

FOOD & BEVERAGE SERVICE COMPETITION

- Menu knowledge is key.
- Recommendation to remove smoking question since MD is non-smoking state.
- Students should be encouraged to promote appetizers, desserts and any other up sales.
- Wine knowledge is simplistic – ‘white with fish’ and ‘red with steak’. Wine-related “trick questions” will not be included (i.e. – “Pinot Noir with seafood pasta is a great match.”).
- All equipment, “food” (pictures of food) chairs, tables, flatware, trays, table settings, cloths and napkins, Guest checks, check presentation folders, menus and description of the daily chef’s featured dishes will be provided by BIC.