



2010
Food & Beverage
Service
COMPETITION

SkillsUSA Maryland

Food & Beverage Service Competition

March 27, 2010

Purpose

To evaluate each contestants preparation for employment and to recognize outstanding students for excellence and professionalism in food and beverage hospitality service.

First, refer to general regulations

Clothing Requirements

1. Tennis Shoes, Shorts, Corduroy or Denim Slacks are not allowed.
2. Official SkillsUSA dress will be required. Refer to the SkillsUSA Handbook for official clothing description. Also, refer to the SkillsUSA Championships, Technical Standards: Clothing Requirements. Server uniforms are not permitted. The SkillsUSA blazer is not required, but may be worn.

Eligibility

Open to active SkillsUSA members enrolled in programs that include food and beverage service as a part of their instruction and occupational objective.

Equipment and Materials

1) Supplied by the technical committee

- a) All equipment, food, chairs, tables, and table settings.

2) Supplied by the contestant

- a) One ink pen (blue or black)
- b) (2) #2 pencil for written test
- c) Hair restraint if hair extends below the collar
- d) Tables crumbers, lighters, note pads are optional

Stages of the Competition:

Part I. Orientation Meeting: Will be held on **Saturday, March 27, 2010 @ 8:00am** at the Baltimore International College Culinary Arts Center. We will meet to discuss the contest format. Approximate time: (30) minutes total.

Part II. Exam: **March 27, 2010 @ 8:00 am** multiple choice. Time allotted: 30 to 45 minutes total.

Part III. Table Set Up: Arrange tablecloth, set polish and align table settings and centerpieces for (2) guests. Time allotted: 10 minutes per contestant.

Part IV. Host & Guest Relations: Greeting & Seating for (2) guests. Approximate Time: 10 minutes per contestant.

Part V. Greeting & Guest Services: For 2 “Guests”. Approximate Time: 25 minutes per contestant

Step-By-Step Guide Through Contest:

Part I: Group Orientation (30 minutes)

General introduction and discussion of contest format, timing, contestant sequence and basic guidelines. Any questions may be answered at this time. Also the *Maryland SkillsUSA Bistro* Menu, Daily Specials, Soup du Jour and descriptions of each (printed and distributed) will be provided to contestants.

Part II: Exam (approx. 30 to 45 minutes)

Taken as a group, the exam consists of multiple-choice questions covering food and beverage operations. Questions will include service styles, techniques, dining room equipment, limited wine knowledge, sanitation, culinary terms, and general SkillsUSA knowledge questions.

Part III: Table Set Up (10 minutes per contestant)

Each contestant will be provided with a blank table, settings and tablecloth. Contestants will then have 10 minutes to set up table including check of table base, chairs, cloth, centerpieces, and settings (including polishing). Table setting will accommodate two (2) guests for luncheon service (revised SkillsUSA Leadership Handbook). Contestants will be informed of a “Pivot-Point” in the dining area, which will guide table and tabletop placement and location. For judging purposes, standard will be 1” spacing from table edge to the base plate. Covers should be centered on the table, directly opposite one another. Two polishing cloths will be provided. Salt and Pepper, Sugars will be pre-filled. **Table Setting For Two Guest (general guidelines) refer to Revised SkillsUSA Leadership Handbook.**

Part VI: Host/Guest Relations (10 minutes per contestant)

Each contestant will be directed to an area intended to serve as the entrance to the dining room. A table or podium will be available to use to greet *two guests*. Contestants should inquire as to number in party, smoking or non-smoking, reservation or not, and then escort guest to dining room, seating guest, presenting menus and making closing remarks. Judging will be based on technique, skills, polish, poise, and student’s displayed knowledge of the role of host.

Part V: Greeting & Service Techniques (25 minutes per contestants)

The contestant will approach a table of two 2 guest, serving water into glasses from a pitcher, then proceeding with an introduction, briefly discussing the menu including description of the “catch” and “soup of the day.” The server can offer a beverage such as iced tea or coffee. Server may then proceed to take guest’s order.

Having taken the order, the server then begins with the first course (at the *Maryland SkillsUSA Bistro* bread & butter should accompany the first course and may be replenished with the entrée). The service sequence is: serving and clearing the first course, entrée, dessert, coffee and finally, the guest’s check. The check should be neatly written, totaled (***tax will not have to be added for this competition***) and presented. Closing remarks conclude service. Once service is completed, server will reset table for next contestant.

Note that the contest may or may not use actual food. If food is not used, plates will be labeled. Obviously, food will not be coming out of the kitchen hot, but should be treated as though this were the case. Beverages (tea and water) will be used.

Servers should be aware of the criteria for judging. Servers will be scored on appearance, tableside manner, professionalism, ease with guest, courtesy and verbal skills. Technically, judges will score on correct handling of china, flatware and glassware, bread and butter service, beverage service, merchandising, general knowledge, taking of the order, service sequence, clearing, awareness of table, overall perception and poise. In Short, all service skills are subject to evaluation.

Judges/Guest may ask questions about items on the menu. Judges may also ask the server general knowledge questions during service. Judges will be taking written notes and scoring notations *during service*. Servers should not allow this to be a distraction. Contestant should also note that time will be required for judges to record scores following each contestant and that this may affect scheduled times of completion.

Upon completion of the competition:

Following part IV, contestant may leave the competition area for rest room breaks only, first checking with a contest representative and you will be escorted. Contestants should come back as soon as possible as not to hinder the contest schedule. When Part V is completed, contestants must stay in the area for the final evaluation and cleanup. Lunch will be served in your contest area. **Contestants may not discuss any aspect of the competition with each other or advisors until contest is completed. Advisors may not enter contest area or communicate with contestants.** Group critique of each server will follow final judging so that contestants can receive brief, informal suggestions by judges. *Contestants attend this portion.*

MARYLAND SkillsUSA BISTRO

Appetizer

Soup of the Day	\$2.50
Chef's creation of the day.	
Garden Salad	\$2.50
Mixed baby greens topped with chopped, marinated Roma tomatoes	
French Onion Soup	\$3.50
Classic French Onion soup topped with Gruyere cheese	
Broccoli Cheese Quiche	\$6.95
Freshly baked "egg pie" with cream, broccoli, fresh herbs and a blend of 4 cheeses	
Pancetta Wrapped Shrimp	\$9.00
Jumbo shrimp stuffed with fresh mozzarella, basil, wrapped with pancetta and sautéed, laced with a basil Cream sauce	

Our salad dressings are Honey mustard, fresh herb vinaigrette, bleu cheese, and Creamy Ranch. Freshly Baked rolls & Butter are served with all appetizers and Entrees

Entrees

Mediterranean Pasta Salad	\$7.95
Bowtie pasta tossed with black olives, feta cheese, grape tomatoes, finished with olive oil and a fresh herbs vinaigrette	
Soup and Sandwich Platter	\$6.95
Our soup of the day with a hearty Half SkillsUSA Club and Steak fries	
The SkillsUSA CLUB	\$6.95
Freshly baked French loaf stacked high with ham, turkey, bacon, lettuce, tomato and served with steak fries	
Fresh Fruit & Yogurt	\$5.95
Fresh tropical fruits layered on fruit yogurt & served with a papaya & mango sorbet	
Grilled Catch of the Day	\$8.95
Our chef's specialty, you can never go wrong served with Rice pilaf and our vegetable of the day	

Sweet Endings

SkillsUSA House Cheese Cake	\$3.00
Fresh NY style cheesecake coated in panko breadcrumbs deep fried and served with a mango and raspberry sauce	
Fresh Berries Napoleon	\$2.75
Layers of puff pastry served with fresh berries, and a splash of grand Marnier & a Chantilly Crème	
Chocolate Diablo	\$2.75
Delicious chocolate pudding between layers of dark moist chocolate cake	
Coffee, Tea & Soft Drinks	\$1.00

MARYLAND SkillsUSA BISTRO DAILY MENU SPECIALS

Server must describe all specials

GRILLED MEDALLION OF TUNA SERVED WITH A LEMON LIME BUERRE BLANC

A 6 oz, fresh medallion of fresh gulf coast Tuna grilled on our oak fire. Served with a light lemon, lime, and white wine butter sauce. The Tuna is priced \$8.95 and will be served with rice pilaf and the vegetable of the day, French green beans.

**** NOTE TAKE A TEMPERATURE OF THE TUNA
WHEN TAKING THE ORDER***

SOUP OF THE DAY

Wild Mushroom Soup “One of specialties,” served piping hot made and with vegetable stock, fresh oyster, shitake, and crimini mushrooms then finished with heavy cream and seasoned to perfection.

VEGETABLE OF THE DAY

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

A lunch salad is listed on the menu. If ordered, note that server must inquire as to dressing with salad order.