



Restaurant Service- 2017

Food and Beverage Service Competition

Contestants must report to the TMCC Banquet room (RDMT 250) at 7:45 a.m. on **April 6th**-for roll call, orientation, and number assignments.

The Food and Beverage contest will follow the Scope of Work as listed in the National SkillsUSA Championships Technical Standards, 2014 Edition.

The testing process will be as follows:

- Written test on the critical aspects of the Food and Beverage Service profession.
- Practical test involving service in a formal restaurant setting.

This includes:

- Serving a meal from a predetermined menu.
- Procedures for greeting and seating guests.
- The ability to describe the Special of the day and any items on the menu.
- Properly set two table settings based on a random banquet menu.
- Evaluation of your page typed resume.
- Demonstrate proper opening of wine.
- Demonstrate at least two napkin folds.

Contestants must provide the following:

- Proper attire as described in the national rules but need not be official SkillsUSA clothing from the SkillsUSA Store
- Hair restraint if needed.
- Pen, pencil and note pad.
- Table crumber.