

2026 SkillsUSA Restaurant Service | Competition Update

Scope of Competition

Competitors will be tested on skills required in the "front of the house" of a fine restaurant. The focus is sanitation, table set up, napkin folding, understanding the steps of service, and overall presentation. Students should wear SkillsUSA competition clothing with proper grooming & hygiene, following ServSafe standards. The following information covers the evaluation areas.

Important Information

- Orientation attendance is mandatory.
- Wear SkillsUSA competition clothing to Orientation.
- Menu will be provided at Orientation.
- Specific table setting format is attached to this document.
- Refer to national technical standards for competition regulations and overview.

Competition Description

Task 1: Appearance/ SkillsUSA competition clothing, Sanitation, Table-Setting, Napkin Folds (20 min) (35% of score):

1. Table-setting: Set 3 formal place settings.
 - Use ServSafe sanitization standards.
 - All settings must be identical.
2. Napkin Folds: Competitors will create 8 unique napkin folds.
 - 3 of the folds will be used as part of the table setting, and the others will be set on an empty "seat" area on the table.
 - Napkin folds need to have labels with their proper names.

Task 2: Steps of Service (20 min) (40% score)

1. Hosting: Competitor will act as restaurant host and complete all tasks from welcoming to seating the guest with a menu and napkin breaking.
2. Service: Competitors will serve 2 courses to "guest(s)".
 - A guest is not a judge.
 - The menu will be provided at orientation.
 - Students will "serve" 2 courses from the menu to the guest using pretend food, but actual correct dishware i.e., soup in a bowl, salad on small plate, etc...
 - Students will be expected to answer questions asked by the guest related to the menu.
 - Students are expected to perform all steps of service correctly and in order.
3. Check Calculation: Using the "food & beverages" ordered by the guest to determine pricing, competitors will calculate a guest check, including tax and gratuity.
 - Standard guest checks will be used.
 - Guest checks should be filled out, just as if competitors were handing checks to guests at a real restaurant.
 - Tax Rate 8.9%
 - Gratuity 22%

Task 3: Tableside item (12 min) (25% of score): Tableside Caesar Salad

- This is performed in a similar style to the Job Skill Demonstration A competition.
- Timeline: 3 minutes set up, max 5 minutes presentation, 2 minutes clean up.
- You will make the item from scratch in front of the judge.
- Mise en place, sanitation, efficiency, and clean up are part of the score.

Tableside Item Sample Recipe*:

2026 SkillsUSA Restaurant Service | Competition Update

Tableside Caesar Salad Ingredients:

- Romaine lettuce
- Caesar dressing
 - Anchovy paste
 - Garlic - Minced
 - Pasteurized egg yolk
 - Dijon mustard
 - Lemon juice
 - Olive oil
 - Parmesan cheese
 - Salt and pepper
- Parmesan cheese
- Toasted croutons

**This ingredients list is a sample only. Ingredients will be similar and provided by contestant.*

Service equipment provided by competitor:

- Tableside Equipment:
 - Bowl to create tableside Caesar, i.e., wooden bowl or other FOH mixing bowl.
 - Any utensils needed to create and present tableside task.
- Linen for Napkin Folds – this allows you to bring starched napkins vs using what we may have.
- Check Presentation folders.
- One ink pen (blue or black)
- Table crumbers
- Place cards with the proper name of each of the napkin folds, to be placed with corresponding napkin fold.

Competition equipment provided by SkillsUSA:

- Menu – will be given at Orientation.

2026 SkillsUSA Restaurant Service | Competition Update

Table Setting Guideline:

The students will duplicate the place setting:

- Water glass is directly above the knife.
- Wine glasses will be the same size.

