

State Leadership & Skills Conference 2024

Restaurant Service

Competitors will be judged in multiple areas for this year's competition.

1. Professional Appearance
2. Formal Table Setting
3. Host / Hostess
4. Service Introduction & Order Service
5. Meal Service
6. Check Service
7. Food – Tableside
8. Written Test (online in advance)

Please see the additional pages in this update for more information regarding specific portions of the judged areas.

Date of Competition → Wednesday, March 27, 2024

Time of competition → Orientation at 9:00 am with competition to follow

Format → Rotation

Number of Guests during service (role players) → Between 1 and 3.

Equipment Needs → See the Food – Tableside section, PLUS any items within the technical standards listed for competitors.

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Formal Table Setting

Table setting will be for between 1 and 3 individuals and will be provided.

Table Edge:

Napkins must be placed between the silverware only. You must complete two (2) different napkin folds of your choice.

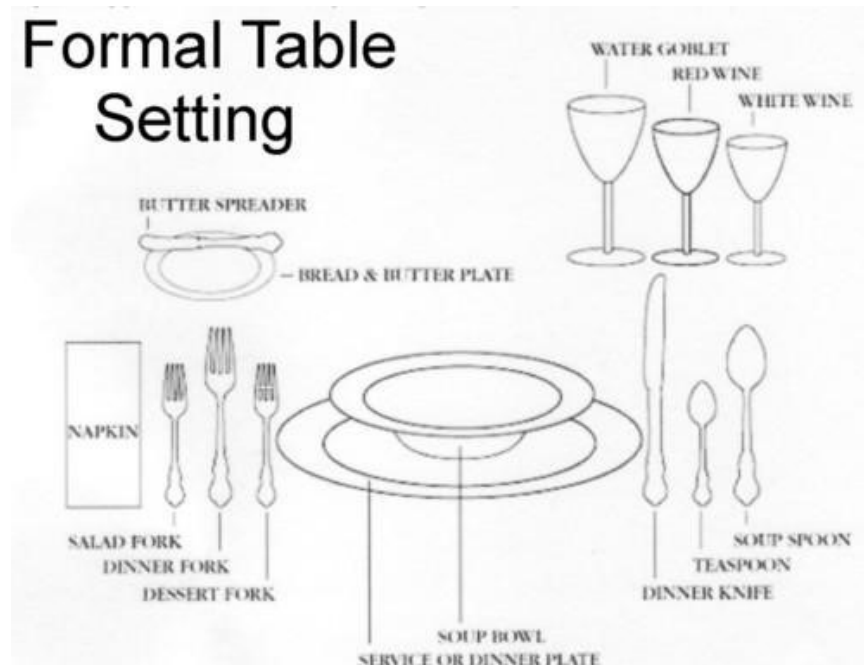
Flatware: (Left to Right) Salad fork, Dinner fork, Dinner knife, Dinner spoon, Soup spoon.

Note: Flatware can be offset vertically as long as one (1) piece per side is positioned at the set line.

Table Set Up: Salt and Pepper shakers.

 Creamer and sugar bowl or caddy

 Center piece



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Host / Hostess, Service Introduction & Order Service, Meal Service, Check Service

The printed menu will be provided at a designated time after orientation and prior to you greeting guests.

Task Summary:

1. Each competitor, in order, will greet the guests: seat them, and present menus.
2. Each competitor will take the guests' orders.
3. Each competitor will serve the order, clear the order, calculate and present the guest check.
4. Guests will place silverware on plates or turn the food pictures over when they have completed the meal.

Food – Tableside

Make and serve a tableside dish. This activity should include 5 minutes for set up, 507 minutes for the demonstration, and 3 minutes for cleanup.

Contestants will be putting together a Caesar Salad using the ingredients and methods below. A table will be in place to complete this task.

Contestants are responsible for bringing ALL the utensils and ingredients for this portion. None of it will be provided. They may want to keep items in a cooler as needed.

Equipment List for Tableside

- 2 Bowls (wooden is preferred)
- Disposable 2 oz portion cups for tableside mise en place (ingredients)
- 2 forks for spreading garlic around bowl and mixing dressing
- 2 sets of salad spoon and fork (wooden is preferred)
- Serving / Sanitary gloves

(recipe on next page)

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Tablesides Caesar Salad

Ingredients:

- 1 Romaine head
- 1 Baguette
- 1 oz. Egg Yolk, pasteurized.
- 0.5 oz Lemon juice, fresh.
- 1 tsp. Dijon mustard
- 1 Anchovy fillet
- 1 Garlic clove
- 0.5 oz. Red Wine Vinegar
- 1 oz. Water
- 3 oz. Parmesan cheese
- Cracked black pepper, to taste.
- Sea Salt, to taste.

Method of Preparation:

First, stick a fork into the garlic and rub around wooden bowl. Next add anchovy and mash into bowls center. Add egg yolk and slowly incorporate oil by whisking fork. Once the emulsion sets, add lemon juice, vinegar, and a touch of water to regulate texture. Season with salt and pepper and taste. Gently tare romaine into bite-sized pieces into bowl. Add parmesan cheese and croutons and toss, fully incorporating the dressing.

Written Test

Reminder, the written tests were moved to the online platform and to be done prior to the conference.