



# Restaurant Service

# Career Competition

Career Cluster: Hospitality and Tourism/ Human Services

State Qualifying Exam: Yes

National Contest: Yes

Participation: Individual

**Competition will be held off-site at Illinois Central College.  
Transportation will be provided from the Peoria Civic Center.**

### Competition Description

Competitors will be tested on skills required in the "front of the house" of a fine dining restaurant. The focus is on guest service and guest relations in the dining room including table set up, greeting and seating of guests, presentation of menus, description of food, drinks, soups and specials of the day; taking orders, serving each course and clearing the table after each course; and preparation and presentation of the check and closing remarks.

Competitors are judged on personal appearance, standard SkillsUSA uniform, tableside manner, professionalism, ease with guests, courtesy, general knowledge, and technical and verbal skills.

### Clothing Requirement

#### National Requirement:

**Class H:** Competition Specific: Restaurant Service

- Official SkillsUSA white long-sleeved dress shirt or long- sleeved plain white collared shirt
- Black dress slacks or black dress skirt (knee-length minimum)
- Plain black tie with no pattern or SkillsUSA black tie
- Official SkillsUSA bistro apron
- Shined black leather work shoes or black flat heels.

#### State Requirement:

National Requirement OR

- White long-sleeved dress shirt, Black dress slacks or black dress skirt (knee-length minimum)
- Plain black tie with no pattern
- Shined black leather work shoes or black flat heels.
- Any embroidered names or school patches must be covered, if applicable.

### Provided by Competitor

- Table crumber
- Black or blue ink pen
- Calculator
- Any other items necessary to complete the scope of the competition.

### Provided by Technical Committee

- Tables
- Flatware, china, glassware and all table settings
- Guest checks
- Mock menu
- Linen for competition tables
- Linen for napkin folds

### Additional Information

Start time will be determined by random draw and will be notified the week of competition.

# SkillsUSA Illinois Championships 2025

## Restaurant Service Career Competition

**Tech Standards:** Please review the SkillsUSA Tech Standards for Restaurant Service

**Before the Contest:**

- Practice, practice, and more practice
- Review the menu Thursday night after briefing and be ready with questions at orientation Friday morning.

**Other Notes:**

- No cell phones, computers, iPhones, or electronic devices will be allowed. Basic calculators are allowed for check calculations.
- Judges will speak to students and ask questions about their work or product. They will not give advice or be allowed to answer questions regarding the competition.
- Remember this is about learning and having fun. It is a time to show off your skills and learn to improve even more.

**Resume Requirement:** All contestants are required to bring one copy of their one-page resume to the Thursday night briefing. Points will be deducted if they are not presented at this time.

### Competitor Schedule

Groups	A	B	C	█	█
Orientation	7:30 AM	8:30 AM	9:30 AM	█	█
Table Setup	8:00 – 8:20	9:00 – 9:20	10:00 – 10:20	█	█
Dining Room Service	8:20 – 9:00	9:20 – 10:00	10:20 – 11:00	█	█
Napkins Folds	9:00 – 9:20	10:00 – 10:20	11:00 – 11:20	█	█

## Additional Information

Menu will be distributed to competitors at Thursday night briefing. Menus will not be available before the briefing on Thursday night. Chef specials will be described at orientation on Friday morning.

All competitors will make six unique napkin folds.

All competitors will have their uniforms inspected at orientation.

Table Setup and Dining Room Service will include the following components:

- Set Table – formal setting (see below) Table is to be set for two guests.
- Guest Greeting
- Guest Seating
- Menu Presentation
- Beverage Order and Delivery
- Take Food Order (appetizer, soup, and entrée) - Be prepared to answer questions from the “guests”
- Appetizer Course
- Bread Service – Silver Service onto b&b plate
- Soup Course
- Entrée Course
- Dessert Menu Presentation
- Dessert Course – offer coffee
- Bussing and Pre-bussing between courses
- Calculate Guest Check – including 18% gratuity and tax rate of 9%
- Present Check
- Pickup Check – cash payment
- Conclude Service

### Restaurant Service Table Setting

1: Bread and Butter Plate

2: Dessert Spoon

3: Dessert Fork

4: Water Glass

5: Appetizer Fork

6: Dinner Fork

7: Napkin

8: Steak Knife

9: Dinner Knife

10: Soup Spoon

11: Teaspoon

12: Coffee Cup and Saucer

