

**2024 INDIANA SkillsUSA CHAMPIONSHIPS  
TASK AND MATERIALS LIST**

SKILL OR LEADERSHIP AREA: RESTAURANT SERVICE

**CONTEST LOCATION:**

IVY Tech- The Corporate College and Culinary Center  
2801 N. Meridian St.  
Indianapolis, IN 46208

**Date:** Friday April 19, 2024

Registration and Unloading Equipment at 10:00 am  
Contest begins: 11:00 am- 5:00 pm

**FRIDAY APRIL 19- RECEPTION FOR ALL COMPETITORS AND TEACHERS AT IVY TECH FROM 4:30-6:30 PM WITH APPETIZERS AND DRINKS. 5:15 PM PROGRAM WILL BEGIN.**

**PURPOSE:**

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in food and beverage hospitality service. The service can range from

***EACH COMPETITORS MUST PROVIDE A 1 PAGE RESUME' AT THE BEGINNING OF THE CONTEST, THERE IS A 10 PT. DEDUCTION IF ONE IS NOT TURNED IN AT THIS TIME.***

**\*AWARDS CEREMONY DRESS CODE\***

*A Dress Code will be enforced during the Awards Ceremony. To accept an award "on-stage", the student must wear the "Official SkillsUSA Uniform", State T-Shirt or the competition attire. NO SHORTS OR HATS!!!*

# RESTAURANT SERVICES INFORMATION

## CLOTHING REQUIREMENTS:

### MEN/WOMEN:

- White long-sleeved dress shirt (*NO SCHOOL LOGO OR AFFILIATION – IF SO MUST BE COVERED COMPLETELY*)
- Black dress pants
- Plain black tie with no patterns
- Black socks (WOMEN: or black hose)
- Black shined leather work shoes (WOMEN: **shined black flats heels no open toe**)
- Bistro aprons
- **No waiter's jackets, bow ties, cummerbunds or vests are permitted.**

## Equipment and Materials:

### I. Supplied by the technical committee:

1. All equipment, “food,” beverages, chairs, tables, flatware, trays, table settings, cloths, and napkins. Guest checks, check presentation folders, contest materials, menus and description of the daily chef's feature dishes will be provided.

### II. Supplied by the contestant:

1. One ink pen (blue or black)
2. No. 2 pencil for written test
3. Hair restraint if hair extends below the collar.
4. Table crumbers, lighters, or note pads are optional.

# SEE CONTEST INFORMATION BELOW

## Competition Overview

Competitors will have three hours total to complete three sets of tasks including Table Setup and Service, Napkin Folds, and Tableside Service with fifteen-minute breaks between each session. Competitors will be randomly assigned a task to begin the rotation before proceeding to the next task in sequence.

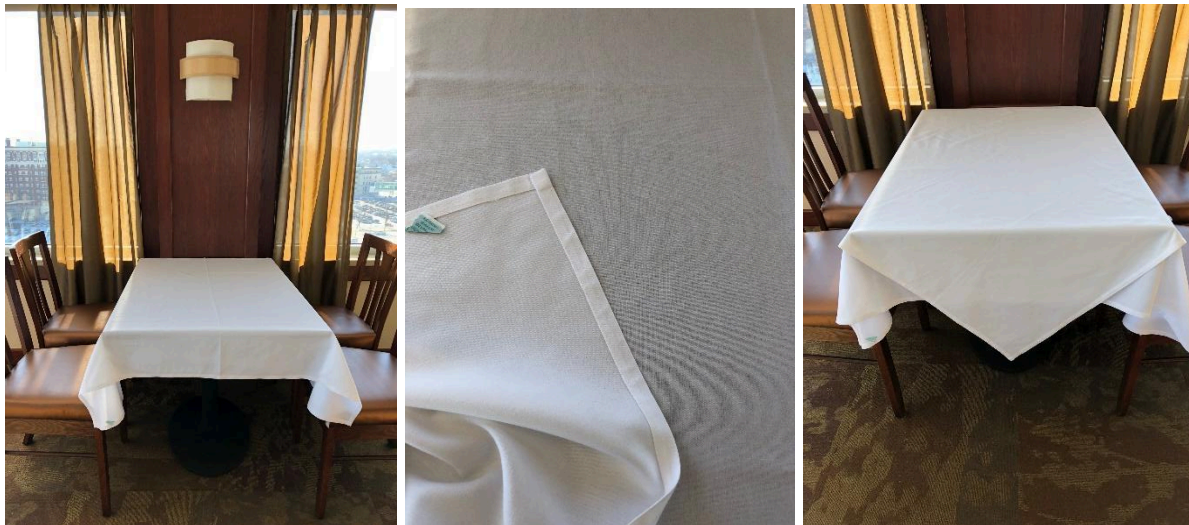
### Task 1: Table Setup & Mock Service

#### Table Setup

Competitors will have 20 minutes to set their tables based on what is offered on the menu. Competitors should determine ahead of time which pieces to include based on the menu.

**Table:** Table with seating for four (4) with linens. Two linens should be used to cover the table. One square to the table with an additional on top with points aimed downward on the sides.

Examples:



**Cover:** Set for two (2) across from each other. (Only two (2) diners needed)

**Silverware:** One and one half (1 ½) inches from the edge of the table.

Water glass at the tip of the knife.

Silverware must be clean and polished. Polishing cloths will be provided by the competition site.

Silverware should be selected to accommodate the menu provided. Competitors should plan ahead which pieces should be utilized. Silverware provided by the competition site will be more than is necessary for service, so competitors must take care to include only what is needed. An example of what is provided is included in the picture below.

Be sure that each place setting is uniform.



*Figure 1*

*In order of appearance from Left to Right: Escargot fork, Salad/Dessert Fork, Dinner Fork, Steak Knife, Dinner Knife, Butter Knife, Iced Tea Spoon, Table Spoon, Soup Spoon, Teaspoon, and Demitasse Spoon.*



Figure 2

*An example of a place setting for a three-course wine paired meal. Be sure you plan according to the needs of the menu provided. Some of these service pieces will not be required like the wine glasses and the escargot fork.*

**Napkin:** May be placed under the silverware or decoratively in the center of the setting.

**Table Set Up:** Salt and Pepper shakers  
Creamer and sugar bowl or caddy  
Center piece

**Example:** (See Image Below)

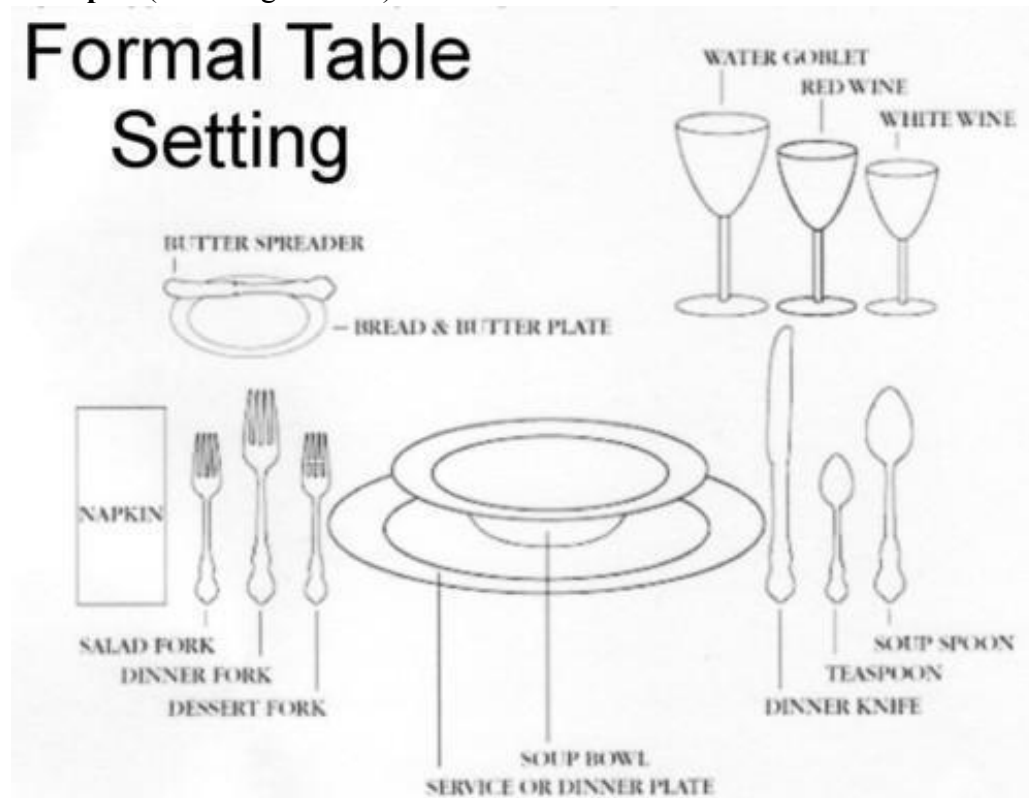


Figure 3

This example includes wine glasses that will not be required.

Mock Service

Competitors will then have 40 minutes to complete mock service including:

- Greeting and seating guests
- Taking orders
- Presenting Mock Beverage Service
- Presenting Mock Courses
- Calculating & Presenting the Check

Printed Menus will be provided by the competition site. The menu is included here in the packet below. It is highly recommended that competitors study the menu and be able to discuss each dish with guests during the competition.

Guests will order a beverage, an appetizer, entrée, and dessert. Competitors will present and clear each menu item on plates provided by the competition site.

Competitors should budget their time wisely to ensure that they have presented each component.



Competitors will calculate the final bill including Marion County Sales tax of 9% and present the check to their guests to close service. Competitors may use a calculator to complete this task. Guest checks presented should be professional, neatly written, and legible.

Evaluators will observe competitors during their service.

Competitors will then have 15 minutes to clear their table and make it ready for the next competitor.

## Task 2: Napkin Fold Demonstration

For Napkin Fold Demonstrations, each student will have 20 minutes to demonstrate 6 napkin folds to be reviewed by evaluators. Once evaluators have completed their review, competitors will reset their station for the next competitor.

Evaluators will look for neatness, cleanliness, and crispness of the folds.



Figure 4

Some napkin fold examples are included here.

## Task 3: Tableside Service Demonstration

For the Tableside Service Demonstration, competitors will demonstrate how to make a Caesar Salad in front of guests while still interacting with and explaining the process to their guests.

Each competitor will have 15 minutes to demonstrate the service and an additional 15 minutes for clean-up.

Competitors will be provided ingredients scaled for their recipe as well as a bowl, cart, plates, and utensils.



Figure 5

The video included is a demonstration of tableside Caesar Salad Service. Link to the video is included below as well.

[https://youtu.be/ZDGXjqKywAU?si=XwLCh-\\_3VfRkaFso](https://youtu.be/ZDGXjqKywAU?si=XwLCh-_3VfRkaFso)

### Tableside Caesar Salad Recipe:

Anchovies will be provided but may be omitted if necessary. Consult your competition coordinator.

Ingredients:

- 1 tbsp fresh garlic (minced fine)
- 3 each anchovy filet (minced fine) or 1 tbsp anchovy paste
- 1 tsp Dijon mustard
- ½ tsp Worcestershire sauce
- 1 each egg yolk (unbroken)
- 1 oz lemon juice (freshly squeezed)
- 1 oz red wine vinegar
- 6 oz salad or vegetable oil
- 3 oz extra virgin olive oil
- 1 oz Parmigiano Reggiano, Grana Padano, Pecorino Romano, etc.
- 16-20 oz romaine lettuce (whole or chopped depending on your preference)



16-20 croutons

Instructions:

1. Using a fork, mash the garlic, anchovy, mustard, Worcestershire in a small bowl till it forms a relatively smooth paste.
2. Add egg yolk and half of your lemon juice and vinegar, blend well
3. Making a small circular motion with your fork slowly add your salad oil till fully incorporated. If the mixture starts to get to thick, thin it out with more lemon juice or vinegar.
4. Next, slowly add your olive oil, alternating with your lemon juice and vinegar, still using the same technique, till all the ingredients are incorporated.
5. Lastly take your fork and cover the interior wall of the bowl with the dressing, once it is covered pour off any extra dressing for on the side. Place your lettuce gently in the bowl. With just a lifting motion, roll the lettuce over a couple time in the bowl, the lettuce will grab as much dressing as it can handle.
6. Gently arrange the dressed lettuce onto a plate and finish with fresh cracked pepper, freshly grated cheese and croutons

#### Task 4: Clean Up

Each competitor is required to assist the competition site in clearing the dining room from all three stations and assist in washing and stowing materials used in the competition.

Competitors will not be required to stow any perishable products but will be welcome to eat after cleaning up is completed.

# COURSES

RESTAURANT

## RESTAURANT SKILLS COMPETITION

### MENU

#### APPETIZERS

##### BEEF CARPACCIO

Thin slices of herb-crusted boeuf served raw with olive oil, balsamic vinegar, and capers. \$4

##### CHARCUTERIE PLATE

Today's selection of house-made sausages with pickled vegetables. \$4

##### SOUP DU JOUR

Ask your server for today's selection. \$3

#### SALADS

##### SALADE DE LA MAISON

Assorted lettuces served with pickled vegetables, tomato, and croutons. Served with vinaigrette or creamy herb dressing. \$4

##### SALADE CAESAR

Romaine and radicchio lettuces with a lemon-thyme Caesar dressing. \$4

##### ELLINKIKI SALATA

A Greek salad with red onion, feta cheese, olives, and tomatoes dressed with red wine vinaigrette. \$4

#### DESSERTS

##### SPICED PUMPKIN CHEESECAKE

Rich pumpkin cheesecake on a graham cracker crust with candied pecans. \$5

##### CHOCOLATE CAKE

Layers of rich chocolate cake with dark fudge frosting. \$5

##### CREME BRULE

Rich vanilla bean custard with caramelized sugar crust. \$5

#### ENTRÉES

##### STEAK AU POIVRE

Pepper-crusted beef steak with Cognac cream sauce. \$20

##### LAMB TAGINE

Moroccan lamb stew served with lemon and olives. \$20

##### DORO WAT

"Red chicken," bone-in chicken braised with East African Spices, including the fiery berbere. \$18

##### MOROCCAN VEGETABLE STEW

Fresh vegetables, chickpeas, and merquez sausage in a curried coconut broth. \$17

##### SAUTEED SHRIMP

Shrimp sautéed with tomatoes, feta cheese, and Ouzo. \$22

#### SPECIALS

##### PLAT DU JOUR

Carved Tableside. \$26

#### BEVERAGES

##### FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Mt. Dew, and Sierra Mist \$3

##### LEMONADE \$3

##### ICED TEA \$3

##### HOT TEA \$4

##### CAPPUCCINO \$4

##### COFFEE \$4

##### ESPRESSO \$4

## Competition Schedule

Competitors will be divided into three cohorts to move through each of the tasks in blocks of one hour with fifteen-minute windows between each. It may be necessary to use that fifteen-minute window to complete clean up from some of the tasks.

Competitors will be assigned at random to each of these cohorts at the start of competition.

	Competitor	Block 1	Block 2	Block 3
		11:00 AM- 12:00 PM	12:15 PM-1:15 PM	1:30 PM-2:30 PM
<b>Cohort 1</b>		Restaurant Service	Tablesides Demo	Napkin Folds
		Restaurant Service	Tablesides Demo	Napkin Folds
		Restaurant Service	Tablesides Demo	Napkin Folds
		Restaurant Service	Tablesides Demo	Napkin Folds
<b>Cohort 2</b>		Napkin Folds	Restaurant Service	Tablesides Demo
		Napkin Folds	Restaurant Service	Tablesides Demo
		Napkin Folds	Restaurant Service	Tablesides Demo
		Napkin Folds	Restaurant Service	Tablesides Demo
<b>Cohort 3</b>		Tablesides Demo	Napkin Folds	Restaurant Service
		Tablesides Demo	Napkin Folds	Restaurant Service
		Tablesides Demo	Napkin Folds	Restaurant Service
		Tablesides Demo	Napkin Folds	Restaurant Service