

**2023 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 14, 2023

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

**PURPOSE:**

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in food and beverage hospitality service. **This service will range from Bistro, Banquet service to Fine Dining (Red indicates updates from National)**

**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.**

**\*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!!!*

***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.***

**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**

# C O U R S E S

## **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**

### **SALAD DE LA MAISON**

Assorted lettuces served with pickled vegetables,  
tomato, and croutons 4  
Vinaigrette or Creamy Herb Dressing

### **SALADE CAESAR**

Romaine and radicchio lettuces with a  
lemon-thyme Caesar Dressing 4

### **ELLINIKI SALATA**

A Greek Salad with Red Onion, Feta Cheese, Olives  
and Tomatoes dressed with Red Wine Vinaigrette 4

# C O U R S E S

## ENTREES

### **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 berberé 18

### **MOROCCAN VEGETABLE STEW**

Fresh Vegetables, Chickpeas, and Merquez Sausage in a Curried Coconut Broth 17

### **SAUTÉED SHRIMP**

Shrimp sautéed with Tomatoes, Feta Cheese, and Ouzo 22

## SOFT BEVERAGES

Soda (Coke, Diet Coke, Sprite) 3

Hot Tea 4

Ice Tea 3

Cappuccino 4

Coffee 3

Lemonade 3

Espresso 4

# CŌURSES

## **SPECIALS**

### **PLAT DU JOUR**

Carved Tableside 26

# C O U R S E S

## DESSERTS

### **SPICED PUMPKIN CHEESECAKE**

Rich Pumpkin Cheesecake on a graham cracker crust with candied pecans 5

### **NEW YORK STYLE CHEESECAKE**

Classic New York style cheesecake with a raspberry coulis 5

### **CHOCOLATE CAKE**

4-Layer Rich Chocolate Cake with Dark Fudge Frosting 5

### **CRÈME BRÛLÉE**

Rich Egg Custard, Vanilla, Caramelized Sugar Crust 5

