

3. Contestants will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge and technical and verbal skills.
4. Presentations will be made to actual "guests" who will not rate contestants
5. A minimum of one tableside service will be demonstrated, which could include any of the following (Demos will be done in front of customers and/or judges.):
 - a. Caesar salad for two
 - b. Guacamole for two
 - c. Wine presentation (college/postsecondary only)
 - d. Fruit tray for two
 - e. Cappuccino (two)
6. Judging will be in separate increments: grooming/uniform, napkin folds, table setup and service, host and greeting, tableside service, check calculations and presentation.
7. Eight unique napkin folds with name card for each fold.
8. One tableside presentation will occur during the competition. Can be held as part of the service or stand-alone competition station.
9. For college/postsecondary, a basic wine knowledge to include proper glass and wine service will be included.
10. Menu knowledge and possible chef's special will also be evaluated.

- 2.3 Escort guests to tables and provide the name of their server
- 2.4 Proper presentation of food menu
- 2.5 Proper presentation of wine menu

RS3.0 Perform the role of a dining room server/waiter/waitress per standards outlined by the technical committee

Each contestant will have 60 minutes (20 minutes for table setup and 40 minutes from introducing themselves to guest check presentation. One tableside service must be completed. Only one will be ordered from the guest.

- 3.1 Answer food selection questions on the menu
 - 3.1.1 Explain the chef's special
 - 3.1.2 Ask if there are any food allergies the chef should be aware of
- 3.2 Perform basic upselling techniques such as appetizer, wine by the glass and dessert with coffee or aperitif

Standards and Competencies

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RS 10 Perform the role of a server per standards outlined by the technical committee

- 1.1 The formal table setup to be used will be posted on updates and again during orientation
- 1.2 Sanitation during the table setup will be judged, e.g., glasses clear of smudges and spotless silverware, proper handling of all items used for setup
- 1.3 Any napkin fold may be used

RS2.0 Perform the role of a host to guests per standards outlined by the technical committee

- 2.1 Greet and welcome guests to the restaurant
- 2.2 Make small conversation during seating

- 4.4 Keep jewelry to a professional minimum (ServSafe)

Committee Identified Academic Skills

The technical committee has identified that the following academic skills are embedded in this contest.

Math Skills

- Solve practical problems involving percents
- Construct three-dimensional models
- Use basic addition, multiplication, division and subtraction

Science Skills

None Identified

Language Arts Skills

- Provide information in conversations and in group discussions
- Provide information in oral presentations
- Demonstrate use of such verbal communication skills as word choice, pitch, feeling, tone and voice
- Demonstrate use of such nonverbal communication skills as eye contact, posture and gestures using interviewing techniques to gain information
- Use text structures to aid comprehension

Connections to National Standards

State-level academic curriculum specialists identified the following connections to national academic standards.

Math Standards

- Numbers and operations
- Geometry
- Measurement
- Problem solving
- Communication
- Connections
- Representation

Source: NCTM Principles and Standards for School Mathematics. For more information, visit: <http://www.nctm.org>.

Science Standards

- Understands the nature of scientific inquiry

Source: McREL compendium of national science standards. To view and search the compendium, visit: <http://www2.mcrel.org/compendium/browse.asp>.

Language Arts Standards

- Students adjust their use of spoken, written and visual language (e.g., conventions, style, vocabulary) to communicate effectively with a variety of audiences and for different purposes
- Students use spoken, written and visual language to accomplish their own purposes (e.g., for learning, enjoyment, persuasion and the exchange of information)

Source: IRA/NCTE Standards for the English Language Arts. To view the standards, visit: www.ncte.org/standards.