



Restaurant Service
State Championships 2021

Review Technical Standards

This contest will follow the "Standards and Competencies" outlined within the SkillsUSA Technical Standards (virtual). Review the contest's technical standards prior to competing.

Contest Elements:

Students may begin working on this contest immediately.

Students will complete both the Restaurant Service test and the SkillsUSA Knowledge test.

Students will upload two videos.

Video #1: Maximum length 5 minutes – Napkin folding

- Competitors are to create 6 unique napkin folds, 2 of the folds will be used as part of the table setting in the second video.
- Participants must demonstrate, in a video recording, the 6 different unique napkin folds, explaining the thought process and techniques used for each fold

Video #2: Maximum length 5 minutes - Table setting – set 2 formal place settings

- Settings are to include, at minimum, 3 forks, 2 spoons, 1 knife, 1 B&B knife, 1 B&B plate, 3 different glasses (water, white wine, red wine)
- Both table settings are to be identical

Again, students may begin working on this project immediately. Submissions will be due at 7 p.m. on Wednesday of the SLSC. Submitted videos must be done in one take, no editing, and no special effects

Submit Contest Submission

Submit the following:

- One-page typed resume.
- SkillsUSA Knowledge Test
- Restaurant Service Test
- Upload of URL to two videos