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