



**NC STATE
RESTAURANT SERVICE CONTEST
HIGH SCHOOL
& POST SECONDARY
2026**

Restaurant Service Addendum

Clothing Requirement

- White long-sleeved dress shirt (with or without SkillsUSA logo)
- Black dress slacks with belt, or skirt (knee length minimum)
- Plain black tie with no pattern or SkillsUSA black tie
- Shined non-skid black leather work shoes or black flat heels
- Non-bib Bistro aprons are the official apron for Food & Beverage Service and are required
- Note: Wearing socks or hose is no longer required. If worn, socks must be black dress socks and hose must be either black or skin-tone and seamless/non pattern
- Note: Waiter's jackets, bow ties, vests, cummerbunds, or half aprons are not permitted

Clothing items do not have to have the official SkillsUSA logo but must otherwise match the descriptions above.

No facial jewelry is allowed. Earrings are not permitted even if covered by a bandage. A single wedding ring is the only jewelry that will be allowed during competition. All hair must be restrained and off the collar.

Cell phones or electronic devices are NOT allowed in the competition area.

No additional equipment beyond what is listed in the attached equipment list is allowed to be used in the contest.

Equipment & Materials

Mandatory Student-Provided Equipment	Mandatory Site-Provided Equipment
Wine key (post-secondary)	All equipment
Ink pen (blue or black)	All "food" and beverages
Equipment necessary to complete the table side task (we will have wine and napkins)	Flatware
	Trays
	Table settings
	Cloths
	Napkins
	Tax charts
	Guest checks
	Check presentation folders
	Menus and description of daily chef's featured dishes

Scope of Contest

- The competition will focus on guest service and guest relations in the dining room & front of the house, and skills of guest hospitality, food and beverage services.
- Competitors should be prepared to perform the duties of a dining room server as well as a host.
- Prepare table for meals: linen, silverware, and glassware.
- Meet and greet guests, direct them to their table, and get them seated and ready for service.
- Demonstrate safety and sanitation procedures for handling, preparing, storing, and serving food.
- Competitors will be judged on service of multiple courses including pre-bussing.
- There will not be actual food. Servers will serve empty plates.
- Competitors will be judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, menu knowledge, technical skills, and verbal skills.
- Presentations will be made to the guest who will not rate the competitors.
- A minimum of one table-side service will be demonstrated. This can either happen table side or as a stand-alone observation. This will depend on the service chosen from the list below.
 - Caesar salad for 2
 - Guacamole for 2
 - Wine Presentation (post-secondary only)
 - Mocktail for 2
- Competitors will perform eight napkin folds of their choosing.
- Presentation of a check to your guests with correct math.

Menu

*See attached

First Course

Citrus Seared Scallop with Gingered Beech Mushrooms,
asparagus and lime pearls

Second Course

Cauliflower and Jarlsberg Cheese Soup

Third Course

Braised Beef Short Ribs served with whipped root
vegetables, broccolini, and fried shallots

Fourth Course

Chocolate Croissant Bread Pudding served with
Pomegranate Sorbet, Vanilla Bean Praline Mousseline and
topped with a whisky sauce