

RESTAURANT SERVICE

(NC VIRTUAL SPECS & ALTERATIONS)



** Refer to the National Contest Technical Standards for full information for this contest.*

SUPPLIED BY THE CONTESTANT

1. Computer for access Canvas.
2. Linen Table Napkin(s) for displaying your napkin folds.
3. Recording Device to record the presentation. Recording must be in MP4 or MOV format only.

NC CONTEST NOTES & CHANGES

1. Contestant will make and submit 2 videos:
 - Video # 1: Presentation of the Selling of the Menu:** Greeting, Beverage, Creativity of sales, and Explanation of Menu. The video must include the contestant presenting/selling. The Menu to use is below.
 - Video # 2: Napkin Folds** (all 3 folds in 1 video). The 3 Napkin Folds to demonstrate: **Candlestick, Bishop's Hat, Contestant Choice**. The video must show contestant's face while demonstrating the napkin fold. It is not required to explain the napkin fold, but you are welcome to do so.
2. **Recorded Presentations** must be submitted into the Canvas State Contest Access Platform by **April 15 midnight**.

SkillsUSA 4 Course Menu

First Course

Tarte a l'Oignon

*Custard of eggs, caramelized onions, Swiss cheese,
roasted red pepper aioli, spring greens*

Second Course

Coulibiac de Salmon

*Salmon filet, spinach, wild rice soubise, mushroom duxelle in puff pastry,
lemon-dill aioli, house grown microgreens*

Third Course

Schnitzel de Porc

*Pan fried breaded pork cutlet, crabmeat soubise sauce,
warm tarragon potato salad, house grown microgreens*

Fourth Course

Soufflé à la vanille

*Warm vanilla bean soufflé, vanilla crème anglaise,
fresh berry of the day*