



SkillsUSA Florida Championships 2021

PREPARING FOR THE CONTEST

Introductory Information

This document serves as a supplement to the official SkillsUSA Technical Standards found online at absorb.skillsusa.org to be used to prepare for state-level virtual competitions. State-level contests will follow the "Standards and Competencies" outlined in the official SkillsUSA Technical Standards (Virtual). Contestants and instructors should review the contest's Technical Standards as a first step in preparing for a competitive event.

Any information contained in this document applies to state-level competitive events only. Download and review the State Virtual General Regulations at skillsusaf.org/state-conference for more information regarding virtual contests. The list of supplies and materials outlined below is subject to change; updates will be posted to our website on the contest updates page.

SkillsUSA Professional Members (advisors and teachers) can access the standards through SkillsUSA Absorb (absorb.skillsusa.org). To join as a Professional Member visit bit.ly/skillsusa-prof.

Clothing Requirements

Because of the nature of virtual competitions, official SkillsUSA competition clothing is not required, but is encouraged. Students may also compete in trade-appropriate attire if official contest attire is not available, competitors may dress in business attire. See State Virtual General Regulations for more information.

Class H: Contest Specific - Restaurant Service

- Official SkillsUSA white long-sleeved dress shirt, or long-sleeved plain white collared shirt
- Plain, solid black tie with no pattern
- Black dress slacks (accompanied by black dress socks or black or skin tone seamless hose) or black dress skirt (knee-length, accompanied by black or skin tone seamless hose)
- Shined black leather work shoes or black flat heel dress shoes
- Black bistro apron
- Note: waiter's jackets, bow ties, vests, cummerbunds or half aprons are not permitted.

Gather Materials

Contestants will need the following for the contest:

- 1:1 device for each contestant with camera, microphone and internet connection of at least 2 Mbps up/down
- Filming Device
A device to complete a video recording. This may be a laptop, phone or other device with support devices like a tripod, microphone, etc. Preferred file format is MP4.
- 1-page resume for each team member in PDF format

- One ink pen (blue or black)
- Calculator for tax rate
- Table crumber
- Cloth napkins for napkin folds
- Four standard place settings (salad plate, entrée plate, soup bowl, water glass, fork, knife, spoon, dessert spoon)
- Supplies and ingredients for tableside presentation
- Additional supplies and materials may be required. Contest supply and materials lists will be posted on the Contest Updates page by March 1.

SkillsUSA Florida will provide the following for the contest:

- Contest prompt and information
- Contest Prep Box, with materials needed for the contest like stopwatch, measuring tape, and large face digital clock that must be used in pre-recorded videos
- Meeting links and upload information

Local Proctor Information

A local contest proctor (non-advisor/program instructor) must be present for the recording of the contest. The proctor should review the technical standard, this document and the state contest which will include an integrity statement containing additional information for the proctor.

Once the contest is complete, the contestants, chapter advisor and onsite proctor will sign-off on the integrity statement. Additional contest proctor information can be found on our website.

Advisor Information

An advisor or instructor must be present for the duration of the competition to ensure safety and conduct standards are upheld. Advisors will not participate in judging or interfere in the contest, except in the event of safety or conduct violations, or equipment malfunction. Any communication between students and their advisors during the contest will result in disqualification.

CONTEST INFORMATION

Knowledge Performance

This contest includes one multiple choice knowledge assessments. Instructions and credentials to complete these assessments will be provided when the contest window opens. These assessments should be completed under the supervision of the contest proctor.

- **Restaurant Service Assessment** –
Based on the standards and competencies outlined in the Technical Standards.



- **Professional Development Career Readiness Assessment** – Assesses preparedness to enter the workforce as defined by the SkillsUSA Framework, which identifies skills that are essential for success in the workplace and life.

Skill Performance

The contest will focus on guest service and guest relations in the dining room and "front of house" skills of guest hospitality and food and beverage services.

Contest Guidelines

This contest will require that contestants submit a recording demonstrating the key "front of the house" skills of a fine restaurant.

The proctor, holding camera/recording device, will serve as the dining guest and the contestant will be asked to demonstrate the following stages of the dining experience:

- Table set up
- Greeting guests
- Reservations procedures
- Seating of guest(s)
- Presentation of the menu
- Ordering taking
- Serving of courses
- Clearing the table after each course,
- Preparation and Presentation of the check
- Closing remarks

A contest proctor will be required for each recording and live session. Recordings must be setup, started, monitored and stopped by the contest proctor. The camera must be setup in such a way as to show all materials and a clear workspace. The contestant and large face digital clock should be always visible in the recording. The recording must be unedited (continuous) to ensure no outside help was provided. Submit one, interrupted video for this contest.

Additional files may be required to be submitted. These requirements will be outlined in the state contest prompt.

The contestant will not mention their name, school, city or state. Basic safety practices related to the skill performed must be followed.

At the completion of the event, the contestant, chapter advisor and proctor will sign-off on the integrity statement. This integrity statement will need to be submitted with the entry.

SUBMISSION REQUIREMENTS

The following needs to be uploaded by the deadline. No late submissions will be accepted.

- Statement of Assurances: PDF file (*Upload by April 1)
- Resume: PDF file (*Upload by April 1)
- Video recording: MP4 file
- Integrity Statement: PDF file