**Restaurant Service Addendum 2020**

**Clothing Requirement**

White long-sleeved dress shirt (with or without SkillsUSA logo); black dress slacks with belt, or skirt; plain black tie with no pattern or SkillsUSA black tie; shined, non-skid black leather work shoes or black flat heels; black socks or hose. Non-bib Bistro aprons are the official apron for food and beverage service and are **required**.

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.

**Adjustments to the National Technical Standards**

There will no wine knowledge or presentation portion of the contest.

No wine key is required.

**Scope of Contest**

* Table Set Up based on menu
* Menu Presentation to Guests
* Table side guacamole preparation (recipe identified below)
* Napkin presentation (Bishop Hat, Candlestick, and 1 of contestant’s choice)

See national technical standards for more details on contest scope. SkillsUSA North Carolina reserves the right to make adaptations or changes based on time, materials, and facility requirements.

##

## **Guacamole Recipe**

**Ingredients**

* 2 ripe Hass Avocados, seeded and scooped from peel (about 26 oz before peeled and cored)
* 1/4 cup finely chopped red onion, rinsed under water in mesh strainer and drained
* 1 large Roma tomato, seeded then diced
* 1 Tbsp finely chopped cilantro
* 1/2  jalapeño, seeded and minced
* 1/2 clove garlic, minced
* fresh lime juice to taste
* Salt and freshly ground black pepper, to taste

**Instructions**

1. Add avocados to a larger bowl and cut into avocados with a pastry cutter until you've reached the texture you like (or use a fork if you don't have a pastry cutter).
2. Add red onion, tomato, cilantro, jalapeño, garlic, lime and season with salt and pepper to taste.
3. Toss mixture then serve immediately for best results.

**BISHOPS HAT Examples**



# ***Appetizer***

choose one appetizer

New England Clam Chowder

chopped clams bacon, onions,

and potatoes in a thick creamy clam stock

Spinach Salad

tender baby spinach leaves with mushrooms, egg, and bacon served with red wine vinaigrette

***Entrées***

choose one entree

 entrees served with sautéed whole green beans with almonds and potato pancakes

Grilled Marinated Salmon with Maple Glaze

salmon fillet marinated with light herbs, grilled and

glazed with maple syrup

Smoke-Roasted Spiced Chicken Breast

 with Fruit Salsa

smoked boneless chicken breast seasoned with cumin, paprika,

coriander, and thyme served with fruit salsa

*Dessert*

choose one dessert

Apple Pie alamode

White Chocolate Mousse Cake

*All meals include bakery fresh breads, butter, coffee,*

 *decaffeinated coffee, iced tea or water.*

|  |
| --- |
| SkillsUSARestaurant Service |

|  |  |
| --- | --- |
| **Site-Provided Equipment** | **Student-Provided Equipment** |
| * **All equipment**
* **All “food” and beverages (except for optional items next column)**
* **Flatware, trays, table settings, cloths, napkins**
* **Tax charts**
* **Guest checks and check presentation folders**
* **Menus and description of the daily chef’s featured dishes**
 | **MANDATORY EQUIPMENT**Students will not be allowed to compete without this minimum level of equipment.* **Table crumbers, lighters and wine key are not optional and are part of a waiter’s uniform.**
* **Knife kit or at least one knife for cutting onions, avocados and anything else they would want to add to the guacamole.**
* **One ink pen (blue or black)**
* **No. 2 pencil for written test**
 |