



- vases, flowers, candles, condiments and base plates
- 1.4 Set up silverware, china and flatware for both formal and informal table settings
  - 1.5 Place chairs around table

**FBS 2.0 — Perform the role of host to guests per standards outlined by the technical committee**

- 2.1 Greet and welcome guests to the restaurant
- 2.2 Make dining reservations for guests
- 2.3 Escort guests to tables
- 2.4 Seat guests at tables
- 2.5 Present guests with menus

**FBS 3.0 — Perform the role of dining room server/waiter/waitress per standards outlined by the technical committee**

- 3.1 Describe food selections on the menu
  - 3.1.1 Describe the soup of the day
  - 3.1.2 Explain the chef's specials
  - 3.1.3 List overall menu items including beverages, salad dressings and desserts
- 3.2 Perform basic menu selling techniques
- 3.3 Answer guest questions
- 3.4 Address guest complaints
- 3.5 Address problems with product availability
- 3.6 Take guests' orders accurately and efficiently
- 3.7 Bring beverages to guests including water, iced tea and soft drinks
- 3.8 Present guests with bread and butter
- 3.9 Serve the first course
- 3.10 Serve the entrée
- 3.11 Serve dessert and coffee
- 3.12 Clear the table after each course
- 3.13 Prepare and present the check
- 3.14 Pick up the check
- 3.15 Return the form of payment and conclude the service

**FBS 4.0 — Display appropriate grooming and uniform per guidelines of the contest technical committee**

- 4.1 Restrain hair if it extends below the collar
- 4.2 Wear appropriate uniform and shoes
- 4.3 Exhibit good hygiene and cleanliness
- 4.4 Keeping jewelry to a minimum and in good taste

**Committee Identified Academic Skills**

The technical committee has identified that the following academic skills are embedded in this contest.

**Math Skills**

- Solve practical problems involving percents
- Construct three-dimensional models
- Use basic addition, multiplication, division and subtraction

**Science Skills**

None identified

**Language Arts Skills**

- Provide information in conversations and in group discussions
- Provide information in oral presentations
- Demonstrate use of verbal communication skills, such as word choice, pitch, feeling, tone and voice
- Demonstrate use of nonverbal communication skills, such as eye contact, posture and gestures using interviewing techniques to gain information
- Use text structures to aid comprehension

**Connections to National Standards**

State-level academic curriculum specialists identified the following connections to national academic standards.

**Math Standards**

- Numbers and Operations
- Geometry
- Measurement
- Problem Solving
- Communication
- Connections
- Representation

*Source:* NCTM Principles and Standards for School Mathematics. To view high school standards, visit: [standards.nctm.org/document/chapter7/index.htm](http://standards.nctm.org/document/chapter7/index.htm). Select "Standards" from menu.

**Science Standards**

- Understands the nature of scientific inquiry

*Source:* McREL compendium of national science standards. To view and search the compendium, visit: [www.mcrel.org/standards-benchmarks/](http://www.mcrel.org/standards-benchmarks/).

**Language Arts Standards**

- Students adjust their use of spoken, written and visual language (e.g., conventions, style, vocabulary) to communicate effectively with a variety of audiences and for different purposes
- Students use spoken, written and visual language to accomplish their own purposes (e.g., for learning, enjoyment, persuasion and the exchange of information)

*Source:* IRA/NCTE Standards for the English Language Arts. To view the standards, visit: [www.readwritethink.org/standards/index.html](http://www.readwritethink.org/standards/index.html).

**CONTEST SCORECARD**

<b>Items Evaluated</b>	<b>Possible Points</b>
Table Setup — Polishing Quality .....	50
Table Setup — Check Chair/Table Base .....	50
Table Setup — Correct Table Setup .....	50
Host/Guest Relations — Uniform and Shoes .....	50
Host/Guest Relations — Jewelry .....	50
Host/Guest Relations — Personal Grooming .....	50
Host/Guest Relations — First Impression.....	50
Host/Guest Relations — Guest Information .....	50
Host/Guest Relations — Escorting Guests to Table .....	50
Greeting/Guest Service — Initial Contact.....	50
Greeting/Guest Service — Menu Discussion.....	50
Greeting/Guest Service — Demeanor, Remarks, Menu Removal .....	75
Greeting/Guest Service — Plate/Flatware Placement/Replacement, Beverage, Depart, Clear Dishes .....	75
Greeting/Guest Service — Service of Entrée — Plate Placement, Beverages .....	50
Greeting/Guest Service — Service of Entrée — Return to Check on Guests.....	50
Greeting/Guest Service — Service of Entrée — Clear Dishes, Dessert, Coffee .....	50
Greeting/Guest Service — Service of Dessert — Plate Placement, Beverages .....	50
Greeting/Guest Service — Service of Dessert — Clear, Check Inquiry .....	50
Greeting/Guest Service — Service of Dessert — Serve Check, Closing Remarks .....	50
<b>Sub Total</b>	<b>1,000</b>
<b>Résumé Penalty</b>	_____
<b>Clothing Penalty</b>	_____
<b>TOTAL</b>	_____