

FRONT OF THE HOUSE

Front of the House, an individual or team state competitive event, recognizes participants who demonstrate “front of the house” skills within a dining atmosphere by setting a table with proper napkin fold, greeting and seating guests, presenting the menu, taking guests orders, serving guests mock food, demonstrating a tableside food presentation, and presenting a check. Throughout the simulated situation, evaluators from the food service industry will act as restaurant guests.

CAREER CLUSTER/ PATHWAY

- ◆ Restaurant and Food & Beverage Services

EVENT CATEGORIES

Senior: grades 10—12

Occupational: grades 10 – 12

EVENT PROCEDURE & TIME REQUIREMENTS

- Participants will attend a required Orientation Meeting at a time and place designated prior.
- Participants are required to bring a small, blank notepad and writing utensil.
- Participants will have 5 minutes to setup required equipment for the event.
- Participants will have 20 minutes to perform the following duties:
 - Accurately set a dining room table for two people for a four course meal (bread, soup, salad, entrée and dessert) using one napkin-style fold.
 - Greet and seat guests
 - Offer menu (sample provided)
 - Take guests’ orders
 - Serve guests mock food
 - Clear table for dessert
 - Tableside presentation and service of Bananas Foster or Cherries Jubilee
 - Present check
- Evaluators will have up to 5 minutes to ask questions, score, and write comments for each participant.
- Participants will have 10 minutes to clean workstation and table.

GENERAL INFORMATION

Individual or Team Event	Prepare Ahead of Time	Event Setup Time	Tableside Presentation	Evaluation Interview Time	Clean Up Time	Equipment Provide	Total Time
Individual	None	5 minutes	20 minutes	5 minutes	10 minutes	Equipment, food	40 minutes

PRESENTATION ELEMENTS ALLOWED

Audio	Costumes/ Uniforms	Easel(s)	File Folder	Flip Chart(s)	Portfolio	Equipment	Skits	Visual Equipment	Visuals
	X					X			

PERSONAL APPEARANCE

Participants will be well groomed and wear appropriate, clean attire meeting the following standards:

Uniform	Clean and appropriate, uniform including professional dining room attire (button down, pressed shirt, industry pants or commercial uniform pants; half apron; closed-toe, low heel, kitchen shoes made with non-slip soles and sealed non-melting uppers (canvas shoes are not appropriate). No chef coats for this event are allowed.
Personal Hygiene	Facial jewelry is concealed with bandages. No additional jewelry, except a watch, is allowed. Facial hair is permitted if appropriate covering is used. Hair is properly restrained if hair extends past the neck line. Minimal makeup, no cologne or nail polish. Hand washing is done frequently.

PERFORMANCE SKILLS

Participants will have 20 minutes to properly set a table, perform proper sequencing, and prepare a tableside dessert.

Work Organization	Works effectively and workstation is organized to complete tasks within time allowed.
Time Management	Completes all tasks within allotted time.
Guest Interaction	Confident interaction with guest that is engaging, polite, and pleasing.
Table Setting	Sets a dining room table for two people for a four course meal (bread, soup, salad, entrée and dessert).
Napkin Fold	Folds 2 napkins in a creative and consistent style.
Proper Sequence	Performs the proper sequence of service for guest. <ol style="list-style-type: none"> 1. Greet Guests 2. Seat Guests 3. Offer Menu 4. Take Orders 5. Serves Guest 6. Clears Dishes 7. Tableside Service of Dessert 8. Present Checks
Tableside Service	Prepares an appealing tableside dessert that meets industry safety and sanitation standards.
Sanitation	Workstation and performance is clean, neat, and sanitized to industry standards.

ORAL PRESENTATION

Participants will be asked questions by evaluators at the conclusion of the production time.

Response to Questions	Provide clear and concise answer to evaluator's questions.
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FRONT OF THE HOUSE MENU 2016

SOUP

TUSCAN TOMATO SOUP
FRENCH ONION SOUP

Salad

BALSAMIC VINEGRETTE WITH STRAWBERRIES ON MIXED GREENS
CUCUMBER AND YELLOW PEPPER WALNUT SALAD

Entrée

ROSEMARY GARLIC GRILLED STEAK WITH JICAMA SLAW
STUFFED PORKLOIN CHOP CAPONATA

Dessert

TABLESIDE BANANA FOSTER SERVED WARM WITH VANILLA ICE CREAM
TABLESIDE CHERRIES JUBILEE SERVED WARM WITH VANILLA ICE CREAM



Colorado

BANANAS FOSTER RECIPE**YIELD:** 2 servings

Amounts	Ingredients
2 Tbsp	Butter, <i>chunked</i>
4 Tbsp	Sugar, <i>granulated or brown</i>
1 each	Lemon, <i>halved</i>
1 each	Banana
1 Tbsp	Rum
1 tsp	Cinnamon, <i>ground</i>
1 Tbsp	Banana Liquor
1 pint	Vanilla Ice Cream

Method of Preparation:

1. Gather all necessary equipment and ingredients.
2. Peel banana and slice into quarters.
3. Melt butter in pan.
4. Add 4tbsp sugar to melted butter. Stir with lemon and allow to caramelize.
5. Stir in banana and coat with caramel
6. Remove pan from flame. Add rum.
7. Ignite with fire from burner. No lighter is allowed.
8. Sprinkle cinnamon over fire.
9. Remove pan from flame. Add Banana Liqueur.
10. Ignite with fire from burner.
11. Pour caramel and bananas over scooped ice cream in two separate bowls.

CHERRIES JUBILEE RECIPE**YIELD:** 2 servings

Amounts	Ingredients
2 Tbsp	Butter, <i>chunked</i>
4 Tbsp	Brown Sugar
1 each	Orange, <i>halved</i>
1/2 pound	Cherries, <i>stemmed and pitted</i>
Pinch	Salt
1 Tbsp	Brandy
1 pint	Vanilla Ice Cream

Method of Preparation:

1. Gather all necessary equipment and ingredients.
2. Melt butter in pan.
3. Add 4tbsp sugar to melted butter. Stir with orange until sugar has melted.
4. Stir in cherries and salt and cook until juices are released.
5. Remove pan from flame. Add Brandy
6. Ignite with fire from burner. No lighter is allowed.
7. Pour cherries over scooped ice cream in two separate bowls.

FRONT OF THE HOUSE RUBRIC

Name of Participant(s) _____
 Chapter _____ State _____ Team # _____ Group # _____ Category _____

Personal Appearance					Points
Uniform	0 Proper uniform not worn by team	1 Dirty uniform and/or missing 3—4 items of professional dining room and kitchen safe shoes/ visible jewelry or facial jewelry not concealed	2-3 Clean uniform but missing 1—2 items of professional dining room attire and kitchen safe shoes/ some visible jewelry or facial jewelry not concealed	4-5 Clean and proper uniform: professional dining room attire and kitchen safe shoes/ no visible jewelry or facial jewelry concealed	
	0 Personal hygiene is at unacceptable level	1 Personal hygiene is at acceptable level/ hair is not properly restrained	2-3 Personal hygiene is at good level/ hair is properly restrained	4-5 Personal hygiene is highly regarded/ hair is properly restrained	
Performance Skills					Points
Work Organization	0 There are incomplete products	1-2-3 Some food products completed/ food products were left unattended/ the workstation is unorganized	4-5-6-7 Tasks not completed in an organized manner/ food items prepared in order, but station may be slightly disorganized/ too much time spent on one task	8-9-10 Tasks are done in an efficient order/ workstation is kept clear and equipment is stored as it is used	
	0 Uninterested, rude to guests or teammate	1-2-3 Minimal interaction with the guests and does not show personality	4-5-6-7 Polite and have a pleasing personality but nervous, or lacking confidence	8-9-10 Polite, pleasing personality acting confident and engaged	
Table Setting	0 Table setting is incorrect	1-2-3 3-5 items are missing or misplaced	4-5-6-7 1-2 items are missing or misplaced	8-9-10 Accurately sets the table for two including: flatware, napkin, glassware, dishes are all in proper place	
Napkin Fold	0 No napkin folds provided	1 Inconsistent folds, no creative effort made	2-3 Basic fold used	4-5 Appealing, creative, both folds are consistent	

Proper Sequence <i>Greet Seats Guests Offers Menus Takes Orders Serves Guests Clears Table Tablesides Check</i>	0-1-2-3-4-5 Service is unacceptable or not completed	6-7-8-9-10 Improper sequence, unfriendly or unengaged service/ serves or clears incorrectly	11-12-13-14-15 Guests are greeted, menus offered/ takes order and serves and clears entrees/ presents checks/ does not go above and beyond.	16-17-18-19-20 Guests are greeted in a pleasant way/ menus are offered directly to guests/ chairs are pulled for guests/ efficiently takes order, serves and clears entrée from correct side and presents check appropriately	
	0-1-2-3 No engagement with guest/ many mistakes made during preparation/ plating of dessert unacceptable	4-5-6-7 Student is unorganized/ minimal engagement with guest/ several mistakes made during preparation/ plating of dessert acceptable	8-9-10-11 Student is organized/ 1-2 mistakes made during preparation/ good engagement with guests/ plating of dessert good	12-13-14-15 Mise en place on gueridon and no mistakes made during preparation/ excellent engagement with guests while making dessert/ plating of dessert appealing and appetizing	
Sanitation	0 Sanitation unacceptable	1-2-3 Lack of sanitation knowledge and food handling procedures/ minimal hand washing.	4-5-6-7 Equipment may be cleaned but not properly sanitized/ hand washing is not frequent	8-9-10 Equipment is cleaned, sanitized and properly stored/ frequent hand washing and use of gloves when appropriate	
	0 All were not performed within time limit	5 All tasks were performed within time limit.			
Oral Presentation					Points
Response to Questions	0 Did not answer evaluator's questions	1-2 Responses to questions did not indicate adequate understanding of skills needed	3-4 Responses to questions were appropriate and reflect good understanding of skills needed	5 Responses to questions were appropriate and reflect excellent understanding of skills needed	

Disqualification ___ Did not appear for final clean up

Total Score (Maximum 100): _____

Penalties (5 points each) ___ Did not attend orientation

Minus Penalty: _____

Additional Comments:

Final Score:

Evaluator # _____

Evaluator Initial _____

Consultant Initial _____

Circle rating achieved: Gold 90-100 points Silver 70-89.99 points Bronze 1-69.99 points