

**CT FCCLA SKILL EVENT**  
**DINING ROOM SERVICE Checklist**

- A standardized menu will be sent to the chapter when registration has been received at the state office.
- You must demonstrate a knowledge in basic menu terminology
- Participant will wear a clean uniform appropriate for dining room service.
- Participant will begin his/her presentation with an introduction of himself/herself.
- You must demonstrate a skill in working with the customer from start to finish.
- Each participant will perform the following tasks:
  - set table for two (2) customers based on current industry standards
  - approach customer, greet and escort to table
  - present menu
  - take order and answer questions
  - write customer check
  - serve customer (carry tray and use side towel)
  - clear table
  - total guest check (you may bring a calculator)
  - present check
  - clear the table (and leave unset for next person)
- Students will use empty dishes to serve the customer.
- Type of dinner service, including cover will be based on menu provided.
- Participants will use a common guest check that will be provided for them.
- Evaluators will be allowed 5 minutes to question the participant.
- Participants must fill out the top of evaluation form (typed) to hand into judges before competition

CT FCCLA SKILL EVENTS  
DINING ROOM SERVICE  
 Rating Sheet

Name: \_\_\_\_\_ Grade: 10 11 12

School: \_\_\_\_\_ City: \_\_\_\_\_

**Judges Instructions: Write in the appropriate rating under the "Score" column. Where information or evidence is missing assign "0". Total the points. Make comments to help participants determine strengths or weaknesses.**

	<u>Poor</u>	<u>Fair</u>	<u>Good</u>	<u>Excellent</u>	<u>Score</u>	<u>Comments</u>
1. Grooming: clean uniform and appearance	1-4	5-6	7-8	9-10		
2. Communication with customers, volunteers information	1-9	10-11	12-13	14-15		
3. Table setting	1-9	10-11	12-13	14-15		
4. Order: familiarity with menu and ordering procedures	1-4	6-10	7-8	9-10		
5. Service at table	1-9	10-11	12-13	14-15		
6. Accurate and neat guest check design and display	1-4	5-6	7-8	9-10		
7. Cleared table efficiently and quietly. Used tray and tray stand	1-9	10-11	12-13	14-15		
8. Knowledge of table service and answered questions with poise	1-4	5-6	7-8	9-10		

TOTAL \_\_\_\_\_

Circle Rating Achieved:

3 Star 90 to 100 Gold Medal    2 Star 70 to 89 Silver Medal    1 Star Up to 69 Bronze Medal

Evaluators: Please initial after rating event \_\_\_\_\_