



CAREER CLUSTER
Hospitality and Tourism

CAREER PATHWAY
Restaurant Management

INSTRUCTIONAL AREA
Information Management

RESTAURANT AND FOOD SERVICE MANAGEMENT SERIES EVENT

PARTICIPANT INSTRUCTIONS

- The event will be presented to you through your reading of the 21st Century Skills, Performance Indicators and Event Situation. You will have up to 10 minutes to review this information and prepare your presentation. You may make notes to use during your presentation.
- You will have up to 10 minutes to make your presentation to the judge (you may have more than one judge).
- You will be evaluated on how well you demonstrate the 21st Century Skills and meet the performance indicators of this event.
- Turn in all of your notes and event materials when you have completed the event.

21st CENTURY SKILLS

- Critical Thinking – Reason effectively and use systems thinking.
- Problem Solving – Make judgments and decisions and solve problems.
- Communication – Communicate clearly.
- Creativity and Innovation – Show evidence of creativity.

PERFORMANCE INDICATORS

- Explain the need for hospitality and tourism business information.
- Identify information monitored for business decision making.
- Obtain needed information efficiently.
- Analyze trends in food habits/preferences.
- Recognize/Reward others for their efforts and contributions.

EVENT SITUATION

You are to assume the role of the general manager at VINTAGE ITALIAN, a restaurant specializing in Italian inspired dishes. The owner (judge) wants you to collect feedback from carry-out and delivery customers to determine why they do not dine inside the restaurant.

VINTAGE ITALIAN has a variety of Italian inspired appetizers, entrees, salads, pizzas and desserts on the menu. The restaurant's dining area seats 130 people, and the bar area seats another 30 people. In addition to dine-in, VINTAGE ITALIAN offers carry-out service that allows customers to place orders on the website and pick up the order at a specified pick-up counter. While VINTAGE ITALIAN does not offer delivery service, a third-party delivery service does partner with the restaurant to provide the service.

The owner (judge) is concerned because the number of customers dining in has declined significantly. The majority of customers have carry-out or delivery orders. The owner (judge) is concerned because customers that dine in tend to have larger bills. Customers that dine in are more likely to purchase beverages, appetizers and desserts. Carry-out and delivery customers tend to only order entrees.

The owner (judge) wants you to determine how VINTAGE ITALIAN can collect feedback from carry-out and delivery customers to determine why they do not dine inside the restaurant. The owner (judge) wants you to determine:

- Information needed
- Questions to ask
- Method to collect feedback
- Incentive to encourage participation

You will present your ideas to the owner (judge) in a role-play to take place in the owner's (judge's) office. The owner (judge) will begin the role-play by greeting you and asking to hear your ideas. After you have presented ideas and have answered the owner's (judge's) questions, the owner (judge) will conclude the role-play by thanking you for your work.

JUDGE INSTRUCTIONS

DIRECTIONS, PROCEDURES AND JUDGE ROLE

In preparation for this event, you should review the following information with your event manager and other judges:

1. Participant Instructions, 21st Century Skills and Performance Indicators
2. Event Situation
3. Judge Role-Play Characterization
Allow the participants to present their ideas without interruption, unless you are asked to respond. Participants may conduct a slightly different type of meeting and/or discussion with you each time; however, it is important that the information you provide and the questions you ask be uniform for every participant.
4. Judge Evaluation Instructions and Judge Evaluation Form
Please use a critical and consistent eye in rating each participant.

JUDGE ROLE-PLAY CHARACTERIZATION

You are to assume the role of the owner of VINTAGE ITALIAN, a restaurant specializing in Italian inspired dishes. You want the general manager (participant) to collect feedback from carry-out and delivery customers to determine why they do not dine inside the restaurant.

VINTAGE ITALIAN has a variety of Italian inspired appetizers, entrees, salads, pizzas and desserts on the menu. The restaurant's dining area seats 130 people, and the bar area seats another 30 people. In addition to dine-in, VINTAGE ITALIAN offers carry-out service that allows customers to place orders on the website and pick up the order at a specified pick-up counter. While VINTAGE ITALIAN does not offer delivery service, a third-party delivery service does partner with the restaurant to provide the service.

You are concerned because the number of customers dining-in has declined significantly. The majority of customers have carry-out or delivery orders. You are concerned because customers that dine in tend to have larger bills. Customers that dine in are more likely to purchase beverages, appetizers and desserts. Carry-out and delivery customers tend to only order entrees.

You want the general manager (participant) to determine how VINTAGE ITALIAN can collect feedback from carry-out and delivery customers to determine why they do not dine inside the restaurant. You want the general manager (participant) to determine:

- Information needed
- Questions to ask
- Method to collect feedback
- Incentive to encourage participation

The participant will present information to you in a role-play to take place in your office. You will begin the role-play by greeting the participant and asking to hear about his/her ideas.

During the course of the role-play, you are to ask the following questions of each participant:

1. Can you think of any strategies to get more customers to dine-in?
2. How long should we collect feedback from customers?

Once the general manager (participant) has presented information and has answered your questions, you will conclude the role-play by thanking the general manager (participant) for the work.

You are not to make any comments after the event is over except to thank the participant.

EVALUATION INSTRUCTIONS

The participants are to be evaluated on their ability to perform the specific performance indicators stated on the cover sheet of this event and restated on the Judge's Evaluation Form. Although you may see other performance indicators demonstrated by the participants, those listed in the Performance Indicators section are the critical ones you are measuring for this particular event.

Evaluation Form Interpretation

The evaluation levels listed below and the evaluation rating procedures should be discussed thoroughly with your event director and the other judges to ensure complete and common understanding for judging consistency.

Level of Evaluation	Interpretation Level
Exceeds Expectations	Participant demonstrated the performance indicator in an extremely professional manner; greatly exceeds business standards; would rank in the top 10% of business personnel performing this performance indicator.
Meets Expectations	Participant demonstrated the performance indicator in an acceptable and effective manner; meets at least minimal business standards; there would be no need for additional formalized training at this time; would rank in the 70-89 th percentile of business personnel performing this performance indicator.
Below Expectations	Participant demonstrated the performance indicator with limited effectiveness; performance generally fell below minimal business standards; additional training would be required to improve knowledge, attitude and/or skills; would rank in the 50-69 th percentile of business personnel performing this performance indicator.
Little/No Value	Participant demonstrated the performance indicator with little or no effectiveness; a great deal of formal training would be needed immediately; perhaps this person should seek other employment; would rank in the 0-49 th percentile of business personnel performing this performance indicator.



**RESTAURANT AND FOOD SERVICE MANAGEMENT SERIES
2026**

JUDGE'S EVALUATION FORM
DISTRICT EVENT 2

Participant: _____

INSTRUCTIONAL AREA:
Information Management

ID Number: _____

Did the participant:		Little/No Value	Below Expectations	Meets Expectations	Exceeds Expectations	Judged Score
PERFORMANCE INDICATORS						
1.	Explain the need for hospitality and tourism business information?	0-1-2-3-4	5-6-7-8	9-10-11	12-13-14	
2.	Identify information monitored for business decision making?	0-1-2-3-4	5-6-7-8	9-10-11	12-13-14	
3.	Obtain needed information efficiently?	0-1-2-3-4	5-6-7-8	9-10-11	12-13-14	
4.	Analyze trends in food habits/preferences?	0-1-2-3-4	5-6-7-8	9-10-11	12-13-14	
5.	Recognize/Reward others for their efforts and contributions?	0-1-2-3-4	5-6-7-8	9-10-11	12-13-14	
21st CENTURY SKILLS						
6.	Reason effectively and use systems thinking?	0-1	2-3	4	5-6	
7.	Make judgments and decisions, and solve problems?	0-1	2-3	4	5-6	
8.	Communicate clearly?	0-1	2-3	4	5-6	
9.	Show evidence of creativity?	0-1	2-3	4	5-6	
10.	Overall impression and responses to the judge's questions	0-1	2-3	4	5-6	
TOTAL SCORE						