

FINAL REPORT
PROFESSIONAL DEVELOPMENT GRANT

2012 SkillsUSA Food and Beverage Competition

Tech Chair
Hot Springs Convention Center
April 9th-11th

Susan E. West
August 28, 2012

This final report outlines the results of a professional development grant that funded travel, lodging, and meals during April 9th through April 11th 2012. The grant was approved in support of my position as Tech Chair for the Food and Beverage Service of SkillsUSA. I responsible for coordinating four judges, setting up the entire event, recording and tallying score sheets from the judges as well as oversee the event. The scope of the contest is attached.

A. Title Page (see previous page)

B. Restatement of professional enhancement opportunity

SkillsUSA is a partnership of students, teachers and industry working together to ensure America has a skilled workforce. SkillsUSA helps each student excel. SkillsUSA mission is to help its members become world-class workers, leaders and responsible American citizens. The Arkansas Department of Career Education works with secondary and post-secondary schools to bring students from all over the state of Arkansas to compete. I have been asked by the Arkansas Hospitality Association to assume the role of a Tech Chair this year to coordinate and lead the Food and Beverage component of the Hospitality and Tourism Competition. My role as Tech Chair included: customize national contests to meet state timeframe, provide state contest scope to Judges, Vice Chair & Skills State Director, Provide scorecard from contests, provide materials to conduct the contest, provide enough Judges for the competition (4 total), set-up, run, and tear-down the contest, meet several times for contest updates, needs and planning, train judges on scorecards, turn scorecards into headquarters. All of these responsibilities required me to stay in Hot Springs to be at the convention center early morning, coordinate the contest and then tear-down as day progresses.

C. Brief review of the professional enhancement opportunity

I believe the significance of this competition was a recruiting opportunity for the Hospitality Administration Department at Arkansas Tech. With our new AS Culinary Degree, this competition brought in numerous students interested in food. In addition, it was also an opportunity to promote the BS in Hospitality. This was also a service to the entire state of Arkansas. This program brought together educators and industry leaders to work together for a common goal. It was an excellent networking opportunity to meet with Hospitality leaders to work towards internships and job opportunities for our students here at Arkansas Tech.

D. Summary of experiences

This experience allowed me to network and gain insight into how the public schools are developing their students in the hospitality industry. This allowed me insight into what secondary students were learning and how the Hospitality Administration Department can better accommodate through our curriculum development. I also was allowed the privilege of meeting culinary and food leaders in the state.

E. Conclusions and Recommendations

I recommend funds continue to be used for such endeavors as a program chair position. It reflects positively on Arkansas Tech University, the department and our program. I feel that if a professor is asked to participate in a similar program, it should be encouraged.

Scope of contest:

Food and Beverage Service

Purpose:

To evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in food and beverage hospitality service.

Clothing Requirement:

Official SkillsUSA white long-sleeved dress shirt, black dress slacks or skirt, plain black tie with no pattern or SkillsUSA black tie, black leather work shoes, black socks or hose and (optional) black belt. No waiter's jackets, bow ties, cummerbunds or vests are permitted.

These regulations refer to clothing items that are pictured and described at:

www.skillsusastore.org. If you have questions about clothing or other logo items, call (501) 682-1271.

Note: Contestants must wear their official contest clothing to the contest orientation meeting.

Eligibility:

Open to active SkillsUSA members enrolled in programs that include food and beverage service as part of their instruction and occupational objective.

Equipment and Materials:

1. Supplied by the contestant

- a. All equipment, flatware, trays, table settings, cloths, napkins, guest checks, check presentation folders, one ink pen (blue or black), and No. 2 pencil for written test.
- b. Hair restraints appropriate for service if hair extends below the collar
- c. Table crumbers, lighters or note pads are optional
- d. Resume's should have been uploaded during registration, but you may bring a hard copy to the competition area (optional).

2. Supplied by the Tech Committee

- a. The chairs and tables will be provided on site. "Food" and beverages will not be used during this competition.