

# Waiters Relay Competition

## Eligibility

A team must consist of students from the same school or career center. They may include Hospitality and Tourism students as well as Culinary Arts students.

## Purpose:

1. Participating teams will demonstrate their ability to set a table with the designated table setting and napkin folds while racing against the clock.

## Procedure:

1. The order in which teams compete in the Waiters Relay will be announced at the competition. Team start times will be drawn at random.
2. Contestant(s) must complete the task without coaching from anyone. One warning will be given by the Floor Judge and will result in removal of spectator from floor; second infraction will result in immediate disqualification of competing team.
3. There are three required place settings. The required place settings are **American Place Setting, Russian Place Setting and French Place Setting**. The place setting diagrams are found in the **Second Edition of ProStart Level 1 on page 446**. Examples are attached. These examples will be provided to the judges for comparison during judging. There will only be three places to set at the table, so each setting must be done just once.
4. There are three required napkin folds. The required napkin folds are **Rose, Diamond, and Pinwheel**. Examples can be found on YouTube: Rose <https://youtu.be/TbeLumQf9hw>; Diamond <https://youtu.be/jeAz0-H2IPE>; Pinwheel [https://youtu.be/t-g\\_F\\_uidKE](https://youtu.be/t-g_F_uidKE). Photos of these examples will be provided to the judges for comparison during judging.
5. It is up to the team's discretion as to which napkin fold is placed with each place setting. The only requirement is that each place setting and each napkin fold be demonstrated.
6. At the start/finish line, NO demonstration table will be set. There will be no examples of the designated place setting and/or napkin folds.
7. Stations will be set up throughout the relay. Various items needed to set the new table can be found at the stations.
8. Once all team members have crossed the finished line, the team should have set a new table using the designated place setting and napkin folds.
9. Prior to a team member beginning his/her leg of the competition, he/she must receive the team wrist coil key chain from the previous team member in order to proceed. The team member cannot hand off the wrist coil key chain until he/she crosses the start/finish line. If the wrist coil key chain is handed off prior to the start/finish line, the receiving team member must return to the start/finish line to begin again.
10. Judges will be placed throughout the relay to determine if a team member drops any items. If an item is dropped the team member will be sent back to his/her starting point to begin again.

## Rules:

1. The team(s) must consist of students from the same school or Orange Technical College (OTC) campus. If the students are not from the same school or OTC campus, the team will be disqualified.
2. A student may compete in only one (1) competition.
3. A team will consist of three (3) team members.
4. Team members must present a uniformed appearance and will be expected to wear appropriate apparel. Appropriate apparel will consist of chef uniforms (i.e. chef coat, chef pants, apron, chef hat and closed toe, hard sole shoes) or front of the house attire (i.e. apron, white shirt, black pants, and closed toe shoes). This can also include polo shirts or dress shirts, dress pants/skirts and dress shoes. Sponsor logo T-shirts will be acceptable. The emphasis will be on team uniformity. See Penalties for time added.

## Waiters Relay:

### 1. First Leg:

The first team member must take the wrist coil key chain and proceed to the table linen and dish area. The team member must bring a tablecloth and the required dishes to the table they are setting. When the team member arrives at the new table, he/she must put the tablecloth on the table. The team member must place the dishes in the appropriate place on the table according to their designated place setting. The team member will be responsible for putting all of the dishes on the table. If at any point the wrist coil key chain, tablecloth, and/or dishes touch the ground, the team member must go back to the table linen and dish area to start again. Once the team member completes the task, he/she must go back to the start/finish line to hand off the wrist coil key chain to the second team member.

### 2. Second Leg:

The second team member must take the wrist coil key chain and proceed to the silverware and glassware area. The team member must put all of the necessary silverware and glassware on a tray. The team member must deliver all of the items to the table they are setting without dropping anything. If the wrist coil key chain, silverware, and/or glassware touch the ground, the team member must go back to the silverware and glassware area to start again. The team member may make as many trips as necessary to collect all of the items. The team member must set the table exactly as the designated place setting requires. Once the team member completes the task, he/she must go back to the start/finish line to hand off the wrist coil key chain to the third team member.

### 3. Third Leg:

The third team member must take the wrist coil key chain and proceed to the napkin area. The team member must pick up three (3) napkins and bring them to the table they are setting. The team member must then proceed to fold one of each of the three napkin folds. The three required napkin folds are Pyramid, Diamond, and Basic Silverware Pouch. Napkin fold examples will be provided to the judges for judging. These examples will come from the website listed above. The team member may place each napkin at the place setting of his/her choice. If the wrist coil key chain and/or napkins touch the ground, the team member must go back to the napkin table to start again. Once the team member completes the task, he/she must cross the start/finish line. When the third team member crosses the finish line, the timer will record the time.

## Scoring:

1. Each team will be timed while completing the Waiters Relay Competition.
2. Any penalties will be added to the final time.
3. The team with the fastest time will be the event winner

## Penalties:

1. Incorrectly setting items in the relay (i.e. incorrect placement of knives) during the leg. If a team member fixes the problem later the team still receives one (1) minute.  
For example, if one knife is set incorrectly, the team receives 1 minute added to their final score. If two knives are set incorrectly, the team receives 2 minutes added to their final score.
  - Addition of one (1) minute for each dinner plate
  - Addition of one (1) minute for each bread plate
  - Addition of one (1) minute for each knife
  - Addition of one (1) minute for each fork
  - Addition of one (1) minute for each spoon
  - Addition of one (1) minute for each glass
  - Addition of one (1) minute for each napkin
2. Napkin fold must closely resemble the designated napkin fold. If the judges decide the napkin fold does not resemble the designated napkin fold:
  - Addition of one (1) minute per napkin not resembling the designated napkin fold. The maximum penalty is three (3) minutes. That is a one-minute penalty per incorrect napkin fold.

3. If a team member drops anything, the team member must return to his/her starting point. If the table cloth is dropped the team member must start off, however, if the table is short and the table cloth is long and touching the floor that is acceptable.
4. Inappropriate attire (i.e. jeans with a GAP t-shirt) and/or non-uniformity among team members:
  - Addition of one (1) minute.

**Disqualification:**

1. **Team received coaching and/or assistance during the event.**
2. If team is not present at their appointed time to compete, the team is disqualified.

**In case of a tie:**

1. The teams will participate in a “finals” relay race. In the event of a tie, all of the above rules will apply to this tie breaker.
3. Even number of teams will compete. Total number of teams will determine the schedule and or mass check-in.