



2016 Michigan ProStart Competition March 20-21, 2016

ServSafe Knowledge Bowl Discipline **Procedures & Rules**

Participating teams, educators and mentors are responsible for understanding and following all of the procedures and guidelines contained in this document. Please read through these rules carefully to avoid receiving any penalties during the competition.

Questions regarding competition rules should be sent to Amanda Smith
asmith@mramail.org or 517.377.3927 **PRIOR** to the start of the competition.

Eligibility:

Student and Teams

1. All high school students, currently enrolled in a **confirmed ProStart program recognized by the National Restaurant Association**
2. Participating teams will consist of two (2) to four (4) team members. One (1) alternate may attend. However, the alternate may only participate if an original team member is injured or unable to participate. In case of student injury, an alternate, with judge's approval, may replace the injured student.

Disqualifications:

1. All teams must arrive in the holding tank by the scheduled time or they will be disqualified. The time and room will be released with the Master Schedule two weeks prior to event date.
2. Teams must arrive at the appointed time to compete or they will be disqualified. The only exception made will be for travel delays beyond the control of the team.
3. Teams may not receive coaching or any form of communication from anyone during the competition time or they will be disqualified. There will be no verbal or non-verbal communication allowed between any spectators, educators, mentors or coaches and competing teams. **NO EXCEPTIONS.**
4. Misconduct, which includes any nonprescription drug use, alcohol use, or any activity that is illegal under federal, state or local laws, at the event, during competition or in activities or locations related to the event, may disqualify a participant or the participant's team from awards or further participation. Should any misconduct come to the MRA ESF's attention, the matter will be investigated as the MRA ESF deems appropriate. Any decision and sanction as to appropriate action due to misconduct is at the sole discretion of the MRA ESF and is final. By entering into the contest, the student and the team he/she represents accept this requirement as well as all other conditions of the program.
5. Teams must compete in each round of the competition or they will be disqualified. There are two rounds and when necessary a tie-breaker.
6. The presence of electronic communication devices constitutes communication, whether or not the device is actually used. Any team that brings electronic devices into the Bowl holding tank will be disqualified (the entire team).
7. Team does not follow the procedures outlined for challenging the judges' decision in the Bowl, nor act in a professional manner during challenges.

Uniform:

Each team will be required to dress in uniform for both rounds of the Bowl. The uniform consists of: solid color, button down dress shirts or Polo shirts; dress pants or skirts; and professional footwear. All team members should wear matching shirts and pants. All clothing should be worn appropriately and professionally (not sagging, etc.). No jeans, ties, jackets and/or suits. Hair should be properly restrained. Shirt tails must be tucked. Sponsor logos are allowed on the shirts. **There will be a penalty if the team does not dress in uniform.**

ServSafe Knowledge Bowl

Purpose:

Participating teams will demonstrate their knowledge of the restaurant and foodservice industry by competing in the Bowl, which is a question and answer “game show” style event. **Questions and Answers for the ServSafe Knowledge Bowl will come directly from the ServSafe Manager Book 6th edition Updated with 2013 FDA Food Code.**

Procedures:

1. Teams will be drawn prior to the event and will be slotted into predetermined matches. A match will consist of two competing teams.
2. The objective of this event is to answer as many of the questions correctly as possible in order to accumulate the highest number of points.



The image shows a sample game board for the National ProStart Invitational. It features a grid of 16 question categories, each with a point value. The categories are: Safety & Risk Management, Operations Management, Food, and Service. The point values are 10, 20, 30, and 40. At the bottom, there are two team score boxes for Arkansas and Illinois, both currently at 0. The ProStart logo is also visible in the bottom left corner.

National ProStart Invitational			
Safety & Risk Management	Operations Management	Food	Service
10	10	10	10
20	20	20	20
30	30	30	30
40	40	40	40
Arkansas 0		Illinois 0	

(Sample Game Board)

3. The game will consist of two rounds, giving each team the opportunity to play twice. There will be four categories to choose from with four questions per category. In all, there are 16 questions available per round, for a total of 32 questions per game.
4. Round two will follow Round one. Each team will compete in both rounds. All teams play the same two game boards. If there are an odd number of teams competing, there will be a third game board.
5. Prior to each round of the competition starting, all teams will be secluded in a room designated as the “holding tank”, so that these teams will not be able to see or hear any matches before/after they compete. Event Organizers will provide a “walker” to escort students to and from the “holding tank”.
 - a. Once the teams are in the room, they will only be allowed to leave to compete. No one will be able to enter except event personnel.

- b. No electronic devices will be allowed into the holding tank. However, teams may bring study materials with them into the room.
 - c. Students are allowed to bring food and beverages to the holding tank. They must clean up after themselves!
 - d. Restroom breaks will be coordinated as needed.
- 6. As each match begins, the two teams playing will be escorted to the competition room.
- 7. One team, via a coin toss, will have the opportunity to go first. After that, teams will alternate as they select their questions from the game board.
- 8. Each question will be given a point value. Once the team selects their category and point valued question, the moderator will read the question as it is displayed on the screen.
- 9. The team will be given ten (10) seconds to respond with their answer. Event note pads will be provided by event organizers for the competitors to use during their round. All used paper will be collected and disposed of before leaving the room.
- 10. As long as the team has started to give their answer prior to the 10 second time limit, they will be allowed to finish their answer. Repeating back the question or using similar “stalling” techniques will not be considered as giving an answer, and time will be called.
- 11. If the team answers the question incorrectly or doesn’t know the answer, no points will be given, but no points will be taken away. The match then progresses to the next question. The match ends when the game board is empty.
- 12. Once the match is completed, the teams are done with their first round. Students are released until the posted Round 2 holding tank time.
- 13. After their second round, all teams will be escorted back to the holding tank until the end of the Bowl.

Challenges:

Judges have been provided with the ServSafe Manager 6th Edition textbooks and have reviewed the questions prior to the event. All decisions made by the panel of judges are final. If the team feels the need to challenge the judges’ decision, the team can write out the question they are challenging and the answer they believe to be correct on event note pads only. **The team must present their challenge immediately after the match before they leave their competition table.** Failure to follow this procedure and to present challenges as outlined here, and in a professional manner, will result in the team being disqualified. The judges will be provided 3 minutes to discuss and rule on the challenge, the rule will be final.

Event Personnel:

- 1. Event Organizers (MRA ESF staff members)
- 2. One moderator
- 3. Judges will be a mix from colleges/universities and/or the restaurant and foodservice industry

4. Head Judge will have ServSafe Instructor Status

Attendees:

Mentors, teachers, chaperones, parents, etc. are encouraged to attend. However, space is limited.

Schedules:

Competition schedules will be distributed at least two weeks prior to competition.

Sample schedule (with an even number of teams)

Approximate Start Time	Round 1			Round 2	
	Team A	vs. Team B		Team A	vs. Team B
7:30am	All teams report to the Holding Tank			All teams report to the Holding Tank	
8:00	1	14		8	22
8:10	2	15		9	23
8:20	3	16		10	24
8:30	4	17		11	25
8:40	5	18		12	26
8:50	6	19		13	14
9:00	7	20		1	15
9:10	8	21		2	16
9:20	9	22		3	17
9:30	10	23		4	18
9:40	11	24		5	19
9:50	12	25		6	20
10:00	13	26		7	21