

## V16 Restaurant Service



### 1. Final Task Assignment

The task consists in the completion of 3 modules.

#### - Module n°1: Culinary arts

Contestants will have to set a table for two people based on the following theme: romantic dinner. They will set the table pad, tablecloth, service plates, cutlery, wine glasses and water glasses, as well as small equipment (salt, pepper, table number, carafe coaster). They will perform a different artistic folding on each of the two napkins, and prepare a simple floral decoration with the provided materials, which will be revealed on the day of the competition.

#### - Module n°2: Table service

Each contestant will serve refreshing drinks to one table for two, and warm beverages to another table for two. They will take the order, answer in English to any questions the clients may have, prepare the drinks, serve them on a tray and finally clear the table in the manner of professional waiters.

Choice of warm beverages: various coffees and teas.

Choice of fresh drinks: carbonated waters, fruit juices and sodas.

#### - Module n°3: Non-alcoholic cocktail

First part: contestants must prepare and decorate a fruit basket with various exotic fruits at their disposal, which will be revealed on the day of the competition. They can use cutting and sculpting techniques to enhance their creation.

Second part: contestants will prepare a maximum of 1 liter of an alcohol-free smoothie using the products at their disposal (exotic fruits, milk and ice). The jury will evaluate the smoothie's color and taste, after which contestants can offer a sampling of their creation to the public.

## **2. Allocated time: 5h00**

5 hours of competition.

Module n°1: 1 hour and 30 minutes.

Module n°2: 1 hour and 30 minutes.

Module n°3: 2 hours.

## **3. Requirements**

- Contestants will respect the safety and hygiene rules in effect in the foodservice industry. They will use English to communicate with their clients and with members of the jury.
- Each contestant will wear a complete set of clothes used by professional waiters from their own country. Contestants are responsible for bringing all the tools and equipment referenced in chart n°6 from the pre-task assignment, as well as a complete set of professional clothing. The organization will not be able to provide said tools and equipment if the contestants did not bring them.
- Any contestant caught cheating, talking to someone from the public or using a communication device will suffer a penalty of 5 points for the first transgression. A second transgression will lead to an exclusion from the contest.

## **4. Procedure**

**Day -1 (March 24<sup>th</sup>):** On the day before the competition, contestants will be welcomed on the contest stand by members of the jury. A briefing about the organization of the competition will be arranged.

**Day 1 (March 25<sup>th</sup>):** Contestants will complete modules n°1 & 2.

**Day 2 (March 26<sup>th</sup>):** Contestants will complete module n°3.

N°	5. Evaluation criteria	Scoring scale
<b>Module 1</b>		<b>38</b>
01	Respect of the hygiene rules, cleanliness of the work station	2
02	Quality of the tablecloth setting	5
03	Quality of the tableware setting, cleanliness	4
04	Presence of at least two different napkin folding techniques	2
05	Quality and originality of the napkin folding	5
06	Quality and originality of the floral composition	5
07	General aspect of the entire table setting	15
<b>Module 2</b>		<b>22</b>
08	Respect of the hygiene rules, cleanliness of the work station, organization	2
09	Quality of the service (preparation of the order and table service)	7
10	Order taking, information, communication on the products available	5
11	Quality of the table clearing	5
12	Quality of the parting wishes	3
<b>Module 3</b>		<b>40</b>
13	Respect of the hygiene rules, cleanliness of the work station	2
14	Use and optimization of raw materials, waste management and organization	2
15	Fruit basket preparation techniques and decoration	7
16	Originality, quality and final presentation of the fruit basket	12
17	Smoothie preparation techniques	5
18	Visual quality of the smoothie (colors, presentation)	5
19	Gustative quality of the smoothie	7
<b>TOTAL POINTS</b>		<b>100</b>



**Abi wishes you a good competition!**