

Service en Salle

Summary of the contest:

Ensure the restaurant service runs properly in compliance with the rules in force, forge a great relationship with the customer being attentive, polite and reliable to answer the needs.

Running of the contest:

The duration of the contest will be maximum 6 hours.
It consists in organising and ensuring a restaurant service.
Different modules will be judged: Drink service at the bar, table laying, table service, management of the client departure, table clearing.

Main skills required:

- Be able to:
- ✓ Verify the provided material (dishes, cutlery, tablecloth, napkins...)
 - ✓ Lay a table, and prepare the service console
 - ✓ Customer welcome and follow-up, presentation of the menu, drinks and wines
 - ✓ Advice the client
 - ✓ Ensure the client order is properly given to the kitchen

Rating criteria:

- ✓ Food and beverage service
- ✓ Technical realization in front of the client or in the office
- ✓ Bar and coffee service
- ✓ Professional behaviour, relationship with the customer.