



9th International
Abilympics
Bordeaux 2016

Vocational Skills Contest

V16 Restaurant Service

1. 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. 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, 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 24th): On the day before the competition, contestants will be welcomed by the members of the jury. A briefing about the organization of the contest and the safety rules will be arranged. Contestants will draw lots to be assigned to a work station, where they may drop off their tools.








Day 1 (March 25th): Contestants will have 1 hour and 30 minutes to complete module n°1, then 1 hour and 30 minutes to complete module n°2.











Day 2 (March 26th): Contestants will have 2 hours to complete module n°3.

5. List of the provided equipment

Non-exhaustive list.







N°	Equipment	Photo	Qty per contestant	Notes
1	Square table		1	About 70cm x 70cm
2	Chairs		2	
3	Table pad		1	
4	White tablecloth		1	
5	White napkins		2	
6	Service plates		2	White porcelain, 24 cm
	Bread plates		2	White porcelain, 12 cm
7	Large stainless steel knife		2	
8	Large stainless steel forks		2	

9	Serrated knives		2	
10	Water glasses		2	
11	Wine glasses		2	
12	Salt & pepper		1	1 set
13	Carafe coaster		1	
14	Floral composition		1	This picture only serves as an example
	Pruning shears		1	
	Round service tray		1	
	Tumblers		2	Glasses for fresh drinks
	Coffee cup & saucer		2	
	Teacup and saucer		2	
	Teaspoon		2	

	Coffee machine + choice of coffee capsules		1	Nespresso brand
	Kettle		1	
	Choice of tea bags		1	Case containing various sorts of teas
	Fruit basket		1	
	Choice of exotic fruits + milk		1 set	To be revealed on the day of the competition
	Cutting board		1	
	Blender		1	
	Cocktail glass		4	
	Paper towels		1 pack	
	Work station		1 table and 1 chair	Table dimensions of about 2m x 0,75 m
	Sink + water source		1	



6. List of tools to be brought for each contestant

N°	Tools	Photo	Qty	Notes
01	Paring knife		1	For cutting fruits
02	Complete professional clothing set		1	
03	Waiter's cloth		1	
04	Dish towel		2	
05	Apron		1	
06	Waiter's corkscrew		1	

8. Evaluation Criteria



N°	Items to be evaluated	Scoring scale
01	Respect of hygiene rules, cleanliness of the work station	05
02	Use and optimization of raw materials, waste management, organization	05
Module 1 : 35 / 100		
03	Quality of the tablecloth setting	05
04	Quality and cleanliness of the table setting	05
05	Quality and originality of the napkin foldings	05
06	Quality and originality of the floral decoration	05
07	General aspect of the table setting	15
Module 2 : 20 / 100		
08	Order taking, information given, communication about the products served	05
09	Quality of service (Order preparation and table service)	07
10	Quality of the table clearing and cleaning	05
11	Quality of the parting wishes	03
Module 3 : 35 / 100		
12	Fruit basket preparation and decoration techniques	08
13	Quality, originality and final appearance of the fruit basket	12
14	Smoothie preparation techniques	05
15	Visual quality of the smoothie (colors)	03
16	Gustative quality of the smoothie	07
Total		100