



world **skills** uk

**Restaurant Service - Advanced
Regional heat**

Competition Brief

Enter online by 28 February 2008



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Restaurant Service – Advanced (regional)

entry requirements

| | |
|---|---|
| Who can enter? | <p>This competition is at advanced level and therefore individuals should be training towards a level 3 qualification or have 2 – 7 years of experience and/or training.</p> <p>There is no age restriction for competitors who wish to enter the WorldSkills UK competition</p> <p><u>N.B.</u> In order to be considered for involvement in a further selection process for WorldSkills competitors must be born on or after 1st January 1987</p> |
| Individual and/or team event? | Individual |
| What type of competition 'live' or 'mixed' | This competition is 'live'. |
| How many competitors can enter? | No more than 1 competitor per organisation for the Advanced level competition. |

contact details

For technical advice about the competition contact:

Rob Smith

Phone: 0121 243 0095 **will details change**

Email: r.smith@bcftcs.ac.uk

For general information about competitions please contact the WorldSkills UK contact centre:

Free phone: 0800 612 0742

Email: worldskillsuk@ukskills.org.uk

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competition description

This competition is based upon the job role of a waiter. Competitors will be given two hours to prepare for and serve a meal for two guests. Full menu details are found below.

Each competitor will be required to complete the following tasks before preparing for lunch service:

- Box a buffet table
- Prepare table for service
- Prepare a Bloody Mary with garnish and serve as an aperitif

Service will entail the following:

- Starter

Competitors must prepare two portions of Caesar salad at the table, one portion will be for judging. Competitors will need to be able to describe the dish to their guest. Competitors will then be required to silver serve the fish course.

- Main Course

Competitors will be required to serve a main course to both guests. The meat portion will be plated and the vegetables and potatoes will be silver served. Competitors will need to choose, bring and serve a suitable wine to accompany the main course, together with mineral water. Competitors will be asked questions about the wine.

- Dessert

Competitors will be required to prepare and serve a fruit plate consisting of orange, apple, banana and one other ingredient of your choice. You may also bring and serve a coulis or sauce. (Competitors to provide all ingredients and preparation equipment)

- Prepare and serve Irish coffee to guests. (Competitors to bring glasses for the Irish coffee)

Menu

Caesar Salad
Fillet of Sole Mornay

Traditional Roast Lamb

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Roast Gravy
Cauliflower Cheese Carrots Peas
New and Roast Potatoes

Fruit Plate
(prepare at the table)

Coffee

Timetable

| | |
|-------------|---|
| 09.30 hours | Arrival and registration |
| 09.45 hours | Unload equipment and change |
| 10.00 hours | Briefing |
| 10.15 hours | Start mis-en-place competitors will be asked to complete task 1 on a rota basis |
| 12.00 hours | Receive guests and prepare Bloody Mary |
| 12.30 hours | Serve First Course (2 covers) |
| 13.00 hours | Serve Main Course (4 covers) |
| 13.30 hours | Serve Dessert Course and coffee (2 covers) |
| 14.00 hours | Clear down and competition ends |

NB To date the timescale will apply however you will be notified of any changes.

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marking and assessment

Marking and assessment is based upon the WorldSkills Competition marking criteria.

Assessment will cover the following broad criteria:

- Personal appearance, demeanour, health and safety and hygiene
- Social skills
- Preparation for service
- Preparation of table
- Explanations and suggestions about wine and food
- Serving meals and drinks
- Technical skills
- Working at the guests' table

The assessment methods will be by observation of practice, visual inspection and tasting of products. Marks will be assigned objectively (where performance can be measured against firm criteria) and subjectively (where expert opinion is used). The marking sheets set this out in more detail. The objective marking will be based on criteria being met. If the criteria is met full marks will be awarded, if it's not zero marks will be awarded.

The criteria for assessment are as set out on the attached forms. For all criteria and their aspects the following marking scale will be used:

| | |
|----|----------------|
| 0 | Not attempted |
| 1 | Unsatisfactory |
| 2 | Very Poor |
| 3 | Poor |
| 4 | Below Average |
| 5 | Average |
| 6 | Above Average |
| 7 | Good |
| 8 | Very Good |
| 9 | Excellent |
| 10 | Perfect |



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judging

A panel of judges have been drawn from industry, further education, higher education and training providers. The judges' decisions will be independently moderated and quality assured before being confirmed.

A minimum of three judges from the panel will attend each regional heat. If you win a regional heat we celebrate your success straightaway. After the last regional heat is complete an announcement of those who got through to the UK Final will be announced by email.

NB: Gold winners from the heats may not necessarily go through to the final and those who have not gained a place at a heat may have gained a significantly high mark nationally to make it into the final.

rules

The competitors will supply plates for salad, dessert and side plates. You will need to bring the following:

- Bread
- Bread Basket
- Butter and Butter Dish
- Linen, napkins, salt and pepper, cutlery and glassware for two covers
- A table decoration
- A suitable wine for the main course, together with mineral water
- Glasses for Irish Coffee
- Mineral water
- A waiter's friend (wine knife)
- Waiter's pad and pen

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what happens next?

| | |
|--|--|
| Step 1 | Register interest |
| | Receive username and password via email |
| | Receive welcome pack via email containing: <ul style="list-style-type: none">- How to host an in-house competition- Competition dates and venues- Competition rules- What happens next? |
| Step 2 | Select competitions to enter |
| Step 3 | Enter competitions & confirm competitors – enter by 28 th February 2008 |
| | Receive receipt after entering competitions |
| Step 4 | Competitors are allocated to heats (live competitions only) |
| | Competitors entering 'live' competitions will receive confirmation during March 2008 |
| Step 5 | Competitors will compete within their heat. The highest scoring competitors from all heats are selected to participate in the national final. |
| Step 6 | All competitors will receive either certificates ¹ of participation or winning certificates. |
| If competitors are unable to attend competitions they must cancel their entry by 11th April 2008 to prevent cancellation charges (see competition rules for further details) | |

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Subjective marking schedule

Competition & level Restaurant Service – Advanced (regional)

Appearance and Practices

Competitor Name Competitor No

| Aspect ID | Aspect of Criterion – Description | Max Mark Maximum mark for SUBJECTIVE | Average mark |
|-----------|--|--|--------------|
| A | Personal Appearance • Uniform & grooming | 10 | |
| B | Hygiene and Safety • Working tidily • Safe practices • Hygiene considered • Personal hygiene. | 10 | |
| C | Social Skills • Eye contact • Enthusiasm • Communication skills • Etiquette | 10 | |
| | | 30 | |

Preparation and set up

| Aspect ID | Aspect of Criterion – Description | Max Mark Maximum mark for SUBJECTIVE | Average mark |
|-----------|--|--|--------------|
| D | Boxing a Buffet Table, Table Set Up and Mise en Place • Correct service, equipment and utensils • Neatness • Linen and napkin • Glassware, cutlery, crockery • Presentation and symmetry | 10 | |
| | | 10 | |



Subjective marking schedule

Competition & level Restaurant Service – Advanced (regional)

Service and Technical Skills

Competitor Name Competitor No

| Aspect ID | Aspect of Criterion – Description | Max Mark Maximum mark for SUBJECTIVE | Average mark |
|-----------|--|--|--------------|
| E | Bloody Mary <ul style="list-style-type: none"> • Correct equipment • Correct ingredients • Technique • Appearance • Taste | 10 | |
| F | Preparation of Caesar Salad <ul style="list-style-type: none"> • MEP method and technique • Efficiency • Hygiene and safety • Presentation and Taste • Social Skills | 10 | |
| G | Service of Fish <ul style="list-style-type: none"> • Service of Accompaniments • Final presentation • Silver Service | 10 | |
| H | Service of Main Course <ul style="list-style-type: none"> • Service of Lamb • Service of Accompaniments • Service of vegetables • Final presentation • Handling of spoon and fork | 10 | |
| I | Preparation of Sweet <ul style="list-style-type: none"> • Mise en Place • Portioning • Technique • Final presentation | 10 | |
| J | Wine Service <ul style="list-style-type: none"> • Correct temperature • Guest presentation • Opening technique • Offer tasting • Pouring procedure • Topping up • Choice of wine | 10 | |
| | | 60 | |



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Summary of marks

Competition & level

Competitor Name Competitor No

| Aspect ID | Aspect of Criterion – Description | Max Mark | Average mark |
|-----------|-----------------------------------|----------|--------------|
| A - C | Appearance and Practices | 30 | |
| D | Preparation and Set up | 10 | |
| F - J | Service and Technical Skills | 60 | |
| | | 100 | |

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