



world **skills** uk

**Restaurant Service - Intermediate
regional heat**

Competition Brief

Enter online by 28 February 2008

entry requirements

<p>Who can enter?</p>	<p>This competition is at an intermediate level and therefore individuals should be studying towards a level 2 qualification or have up to 2 years experience/training.</p> <p>There is no age restriction for competitors who wish to be selected to enter the WorldSkills 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>
<p>Individual and/or team event?</p>	<p>Individual</p>
<p>What type of competition 'live' or 'mixed'?</p>	<p>This competition is 'live'.</p>
<p>How many competitors can enter?</p>	<p>No more than 1 competitor per organisation for the Intermediate level competition.</p>

contact details

For technical advice about the competition contact:

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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

Service will entail the following tasks:

- Starter

Competitors will serve two starters, one will be hot and the other cold. Competitors must decide on the cutlery for each dish (the dish choices will be confirmed on the day).

- Main Course

Competitors will be required to serve a main course to both guests. The meat portion will be plated. The vegetables and potatoes must be silver served. Competitors will need to serve wine to accompany the main course together with mineral water (Wine will be provided).

- Dessert

Competitors will be required to serve a hot dessert. (Competitor will provide all ingredients and preparation equipment)

Menu

Spaghetti Bolognese
Antipasti

Traditional Roast Lamb
Roast Gravy
Cauliflower Cheese Carrots Peas
New and Roast Potatoes

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Apple Pie with Custard

Coffee

Timetable

09.30 hours	Arrival and check in
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 all tableware. The host college will provide table linen, napkins, crockery, cutlery, and glasses if needed.

You will need to bring the following:

- Bread, bread basket, butter and butter dish
- Mineral water
- All other ingredients will be supplied
- A waiter's friend (wine knife)
- Table linen, napkins, crockery, cutlery and glassware.
- Service equipment for tasks at the table
- 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' 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 – Intermediate (regional)

Competitor Name Appearance and Practices Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark Maximum mark for SUBJECTIVE	Average mark
A	Personal Appearance <ul style="list-style-type: none"> • Uniform & grooming 	10	
B	Hygiene and Safety <ul style="list-style-type: none"> • Working tidily • Safe practices • Hygiene considered • Personal hygiene. 	10	
C	Social Skills <ul style="list-style-type: none"> • Eye contact • Enthusiasm • Communication skills • Etiquette 	10	
		30	

Preparation and Setup

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 <ul style="list-style-type: none"> • Correct service, equipment and utensils • Neatness • Linen and napkin • Glassware, cutlery, crockery • Presentation and symmetry 	10	
		10	

Subjective marking schedule

Competition & level Restaurant Service – Intermediate (regional)

Service and Technical Skills

Competitor Name Competitor No

Aspect ID	Aspect of Criterion – Description	Max Mark Maximum mark for SUBJECTIVE	Average mark
E	Service of Antipasti <ul style="list-style-type: none"> • Placing • Symmetry 	10	
F	Service of Spaghetti <ul style="list-style-type: none"> • Mise en Place • Service • Technique • Appearance 	10	
G	Service of Main Course <ul style="list-style-type: none"> • Service of Chicken • Service of Accompaniments • Service of vegetables • Final presentation • Handling of spoon and fork 	10	
H	Restaurant Service Skills <ul style="list-style-type: none"> • Correct handling of service equipment • Crumbling down/salt & pepper • Correct clearing procedure • Attention to the guest • Sideboard maintenance 	10	
I	Service 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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