



Competition Overview Inclusive Skills: Restaurant Service WorldSkills UK

About the Competition

WorldSkills UK: Inclusive Skills, Restaurant Service competitions focus on all the essential requirements for embarking on a career working within the hospitality industry.

This competition assesses the skills and abilities of competitors setting a table for the hospitality industry

The competition tests competitors' skills and knowledge of creating a suitable table layout for 2 people.

Competitors will be required to set a 'table for 2 people', for a main course to fit a specific theme.

This WorldSkills UK competition is managed by New College Durham.

This competition consists of:

- A live qualifier (heat), which you must attend and complete a series of tasks on a specific day;
- A UK national final, taking place at the NEC in November as part of WorldSkills UK Live.

Further information, including pre-competition sample materials, are available on the WorldSkills UK website.

Core competencies

Competitors taking part in this competition should be able to:

Competence	Qualifier	UK Final
Preparing the table for the setting	Yes	Yes
Preparing the cutlery for the setting	Yes	Yes
Setting up the table for 2 people	Yes	Yes
Adding the correct tableware	Yes	Yes
Adding an appropriate table decoration for the theme	Yes	Yes
Following Health and Safety practices	Yes	Yes
Napkin preparation	No	Yes
Preparing the table decoration (on site)	No	Yes

Entry Criteria

This is an individual competition.

A maximum of up to 3 registrations per campus and up to 6 registrants per organisation

Competitors must be familiar with all of the core competences listed and must be working towards an Entry Level 1 (England & Wales), Level 1 (Ireland) or Access 1 (Scotland) in the last 12 months qualification or have achieved it within 6 months of the competition registration opening on 2nd March 2020.



Competitors must have a statement of support that outlines any individual needs of the learner within the competition and the level they are currently working at – e.g. support with communication etc.

Marking and Assessment

Each competition module will be assessed and marked independently of any other competition activity.

Once marks have been awarded by each of the judges, they will be averaged to obtain the final mark.

A panel of judges has been selected from a range of industry, college and training provider representatives. The judges' decisions will be moderated and quality assured by WorldSkills UK before being confirmed.

Please note that competitors who achieve the highest marks across all national qualifiers will be invited to compete at the UK Final. There is no automatic entrance to the UK Final for winners of national qualifiers. Cheshire College South and West will inform finalists following moderation of marks.

Test Project

Competitors at the qualifying stage and National Final will be asked to complete tasks demonstrating the core competencies at both stages

Contact Details

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For technical queries please contact Colin Galley, and he will put you in touch with the relevant technical expert.

For general enquires please contact the WorldSkills UK Contact Centre 0800 612 0742 opt.2, Enquiries@WorldSkillsUK.org.

Competition Rules

A completed registration is an indication that you have agreed to the following:

- a) WorldSkills UK Competition Rules
- b) WorldSkills UK Terms and Conditions

Please ensure that you are familiar with these documents ahead of any competition activity.

In addition, competitors must abide by the following competition-specific rules:

- Mobile phones to be switched off during competition activity
- Listening to music via headphones is not permitted during competition activity
- Any questions during competition activity should be addressed to the competition Judge
- Competitors should not communicate with other competitors during competition activity
- It is the responsibility of each competitor to arrive on time for each competition session. No additional time will be allowed if you arrive late.
- If during the competition a competitor feels they must leave their work (e.g.: medical reasons, toilet break), they will have the time recorded on a 'time out' sheet by a member of staff
- Technical failure of your equipment should be reported immediately to your judge. Additional time will be allocated if the fault is beyond the control of the competitor



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