

WorldSkills UK Restaurant Service

Pre-Competition Activity

TASK A: THEMED COCKTAILS & MOCKTAILS

15 to set up and prepare garnishes

15 minutes to produce; 2 cocktails & 2 mocktails

This task requires you to create a **WHISKY** based cocktail **AND** a mocktail suitable for service in a cocktail bar based on the theme of **“THE GREAT OUTDOORS”**.

Guidance Notes:

You must produce 2 glasses of both the cocktail and the mocktail:

- cocktails must only use 1 base spirit – **WHISKY**
- they can be either a short or long drink but must contain **NO MORE** than 6 ingredients
- the ingredients for the cocktail and the mocktail **DO NOT** need to be the same
- home made syrups are permitted
- you can prepare your drinks using whichever method you choose and think appropriate
- you should present your drinks as you would at a cocktail bar
- you must produce a simple menu card giving details of both drinks being produced
- 15 minutes will be allowed for setting up your workstation & preparing any garnishes and a further 15minutes to make your drinks
- judging is based on use of ingredients, technical skills, work methods, presentation and taste, as well as creativity in line with the theme of **“THE GREAT OUTDOORS”**.

TASK B: CARVED PINEAPPLE

10 minutes to set up work station

15 minutes to prepare and carve 2 portions of a pineapple and serve 2 plates suitable for table theatre service in a fine dining restaurant

Guidance Notes:

- a clothed table will be provided as a workstation and to present the dishes on
- candidates should provide their own equipment and all ingredients.
- 10 minutes will be allowed at the start of the competition to set up the work station before the 15 minutes competition time
- the 2 portions of the dish should be served on to separate dining plates as for restaurant service but no table lay-up required
- guidelines are in 'Food and Beverage Service' 9th edition, John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014
- judging is based on technical skills, working methods and presentation.

TASK C: FLAMBÉ PINEAPPLE

10 minutes to set up work station

15 minutes to produce 2 portions of Pineapple Flambé suitable for theatre service in a fine dining restaurant

Guidance Notes:

- a clothed table will be provided as a workstation.
- finished plates should be presented on this table
- candidates should provide their own flambé lamp/stove, pan, and service equipment and all ingredients.
- **prepared pineapple from Task B can be used for this task**
- remainder of ingredients should be prepared in advance of the competition

- 10 minutes will be allowed at the start of the competition to set up the work station before the 15 minutes cook and serve time
- the 2 portions of the dish should be served on to separate dining plates as for restaurant service but no table lay-up required
- a simple menu card with details of the dish being made must be provided
- recipes and methods are in 'Food and Beverage Service' 9th edition, John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014
- judging is based on the use of ingredients, technical skills, working methods, presentation and taste.

TASK D; THEMED TABLE LAY UP

30 minutes to prepare a themed table lay up for 2 covers.

Table to be suitable for an award ceremony, with menu and wine choices for a three-course dinner (starter, main, dessert) with coffee – “banquet style”. **The theme is “THE GREAT OUTDOORS”** and you can use your imagination to create an “Awards Ceremony” as appropriate.

Guidance Notes:

- competitors will be provided with an un-clothed table (approx. 70cm square) to present the lay-up on, no chairs
- separate worktop area to be used as a workstation
- all polishing of cutlery & glassware, napkin folds etc. should be carried out **DURING** the competition time.
- table centre / decoration can be prepared in advance
- menu must be provided
- judges will discuss the theme, menu & wine choice with competitors and this will form the basis of the judging together with the appropriateness and consistency of the menu & layup to match the intended theme, as well as technical skills and working methods throughout.

TASK E; NAPKIN FOLDING

15 minutes to produce 10 folded napkins .

You should produce 5 different folds and 2 of each type suitable for the following styles of service; Fine dining, Casual dining, Afternoon Tea, Banqueting & Tray service

Guidance Notes:

- competitors will be provided with a clothed table to work & present napkins on
- napkins should be linen and can be white or any colour of their choosing
- competitors will be judged on; suitability for the purpose, level of complexity, working methods and organisation, speed and efficiency, and consistency
- small description cards should be provided identifying the purpose of each fold.