

Please review these in tandem with application guidance in the Expert information and application pack.

WorldSkills Skill No. & Skill Name	Specialist Technical Skills
Skill No. 35 Restaurant Services	An Expert for the WorldSkills competition, Restaurant Services, would need a range of specialist technical skills, including: • Extensive industry experience in high-end, well-established properties, with a deep knowledge of both classical and contemporary service styles. • Familiarity with international service standards, including knowledge of food origins and cooking skills, tableside techniques, service under pressure, and customer engagement. • Sound knowledge and practice in wine and beverage service, including mixology, barista skills, wine pairing, and wine service techniques. • A proven record in training, teaching, or mentoring within hospitality, underpinned by relevant qualifications. A degree in a hospitality discipline is the minimum requirement. • Fluency or strong proficiency in the English language (B2–C2 level), as Restaurant Service is conducted in English. • Strong communication and collaboration skills for working with fellow Experts from diverse cultural backgrounds and contributing to international decision-making. • Proficiency in time management, service flow, equipment handling, and a strong knowledge of health and safety, environmental, and sustainability regulations. • Prior involvement in local, national, or international hospitality competitions, with an understanding of objective marking systems and performance standards. • Exemplary grooming, etiquette, and professional presence, reflecting the highest standards of hospitality and serving as a role model of excellence. More details are available here: WorldSkills Occupational Standards - Restaurant Service