

National Competitions



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Foundation Skills: Restaurant Services Technical Handbook 2026

Table of Contents

WorldSkills UK	2
Sector Overview	2
Career Pathway	2
Competition Cycle	3
Competition Overview	3
Entry Criteria	4
Competition Specific Rules	4
Pre-competition Activity	5
Entry Stage & National Qualifier	5
National Finals	6
Judges Top Tips	6

WorldSkills UK

WorldSkills UK is an independent charity and a partnership between employers, education and governments. Together, they are raising standards in apprenticeships and technical education to enable more young people get the best start in work and life. They are leading the charge to ensure that all young people have equal access to high quality apprenticeships and technical education, by:

- *Inspiring young people through their careers advice resources, to choose excellence through apprenticeships and technical education as a prestigious career route on their path to reaching their potential, whatever their background.*
- *Developing excellence in young people by testing and assessing their skills and knowledge against their peers through their national and international competitions programmes, improving their confidence and potential.*
- *Innovating to mainstream global excellence to help improve the standard of teaching, training and assessment through international benchmarking to help young people, employers and the UK economy succeed.*

They are also part of WorldSkills, a global movement supported by over 80 member countries, which celebrates young people achieving world-class standards in the biennial 'skills Olympics'.

[This link](#) can be used to access more information about WorldSkills UK and the work it undertakes:

Sector Overview

The competition is an opportunity for young people who may be aspiring to work in the Hospitality and Restaurant industry, or any job where it is important to demonstrate professionalism and front of house services to showcase their talent and demonstrate their journey towards work-readiness.

Career Pathway

The competition is an opportunity for young people who may be aspiring to work in the Hospitality industry to showcase their talent and demonstrate their journey towards work-readiness. Some examples of the job roles available might be:

- Restaurant/Café assistant
- Event operative/volunteer
- Canteen assistant

Competition Cycle

Date	Stage
2 March – 27 March	Registration
20 April – 29 April	Entry Stage
W/C 22 June	National Qualifier
6 July	Announcement of finalists
W/C 16 November	National Finals

Competition Overview

About the Competition

This competition assesses the skills and abilities of competitors entering the field of Restaurant Services.

This competition consists of:

- At Entry Stage a remote assessment in which you must complete work in your own time and submit this for judging.
- A national qualifier event, which will be held at NWSLC Nuneaton Campus during w/c 22nd June 2026. You must attend and complete a series of tasks on a specific day, or a set of tasks that you will be sent and must be completed within a given timescale.
- A UK national final, taking place in the week commencing 16 November as part of WorldSkills National Finals.

Core Competencies

Competitors taking part in this competition should be able to demonstrate the following competencies:

- a) Table wiped
- b) Cutlery polished
- c) Cutlery placed correctly for each setting
- d) Water glass included for each setting
- e) Appropriately folded napkins included in setting
- f) Table decoration
- g) Appropriate professional uniform
- h) Professional manner
- i) Personal hygiene

Qualifications

This competition is mapped out to the following qualifications:

The competition is suitable for learners with SEND with an Education health & Care Plan (EHCP), on a vocational, employability or work-skills programme. It is roughly

equivalent to a vocational qualification at Entry Level 3 (England and Wales), Level 2 (Ireland), Access 3 (Scotland)

Assessment Criteria

For this competition the breakdown below will help in how you can go from being competent in the skill to excellent and what the judges will be looking for.

Core Competence	Competent	Excellence
Personal Presentation	Present self in a professional manor of dress.	Demonstrating ability to conduct personal care within overall presentation.
Table Set-up	Create a basic table set up for a meal.	Showing knowledge of silver service protocols.
Table Decoration	Be able to source inspirational centre piece image to use as inspiration.	Develop an idea from inspiration sources for a centre piece.
Transferable Skills	Professional language used when addressing customers.	Appropriate terminology used when addressing customers that compliments the service level.

Entry Criteria

- This is an individual competition.
- There is no limit to the number of competitors permitted to enter this competition per organisation.
- The competition is for learners working towards an Entry Level 3/Level 1 during year of registration.
- Competitors must be 16 years of age or over.

Competition Specific Rules

Please find link to skill specific rules: [Skill-specific-FS-Rest-Services-competition-rules.docx](#)

Broader competition rules include:

- Competitors who arrive late for the event will not receive additional time.
- Competitors will start, and finish work as instructed by the judges.
- If there is a power stoppage, breakdown of equipment or accident, the competitors must act accordingly to the instruction of the organiser.
- 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.
- No mobile telephones are allowed in the competition room.
- Photographs will be taken during the event that may be used for marketing/publicity purposes – if the competitor / support staff cannot have their photo taken it is the responsibility of the college entering the competition to notify the organisers beforehand and at the event.

Entry Stage & National Qualifier

As well as being judged on vocational competence and work-readiness, competitors will be required to provide evidence of tasks carried out in preparation for the competition, and learning activities embedded in their normal

curriculum delivery which are relevant to the competition.

- The entry task will be sent out to competitors once registration is complete. This task will be a remote assessment in which you must complete work in your own time and submit this for judging.
- **The competition entry task forms the first stage of a wider, ongoing project designed to progressively develop skills and capability. Completion of the entry task provides a foundation for assessment and learning, with outcomes and feedback directly informing the next phase. Successful participants will then progress to a more advanced qualifier task, aligning with the standards and expectations of the WorldSkills competition pathway.**

For competitors who have managed to pass through the Entry stage the next step is National Qualifiers. This stage will be face to face task held during w/c 22nd June 2026 where competitors will have the chance to demonstrate their skillset.

This stage will be marked by WorldSkills UK expert judges. The top eight scores from the national qualifiers will then go through to the next round, the national finals.

National Finals

The 8 highest scoring competitors from across the National Qualifier will be invited to compete at the finals – held in locations across South Wales during the week commencing 16 November 2024.

This will be held in a physical location which will be announced at a later date.

The competition will held over a 1 day event where the competitors can showcase their skills in a live environment.

Judges' Top Tips

- Read the brief carefully and use this as a checklist to ensure all tasks are completed.
- Plan your presentation/layout of your table ideas before the task.
- Think carefully about how the dinners will use the space and is there enough room for them?
- Ensure you have the correct placements for the food the restaurant has said they will be serving.



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