



world**skills**
New Zealand

2010 NATIONAL COMPETITION

Restaurant Service

**Competition Project including
Instructions for Competitors**

Industry Expert

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Welcome to the WorldSkills New Zealand National Competition!

Congratulations on being selected to compete at the WorldSkills New Zealand national competition. The pathway to success includes a careful study of these instructions.

Please read them fully before commencing the competition.

Instructions for Competitors

1. Prior to starting the competition you will receive your instructions and marking scheme (or a summary of the marking scheme). For that period you can study both the instructions and the marking scale but at the end of that period you must hand back the marking scale to the judges before commencing the competition. Notes can be made from the marking scale. During this familiarisation time you may also set up equipment, lay out your tools etc. Typically the familiarisation period will be 30 minutes however this may be longer for some skill categories.
2. We recommend that you read all task instructions carefully and if a task is unclear you may ask the judges before or during the competition.
3. Read the marking scale carefully so that your time allocation for each part of the competition project matches as closely as possible the marks allocation.
4. You are not to speak to the public or other competitors while competing. If someone is asking questions let one of the judges know and they will answer any questions.

Safety

- Work areas are to be kept tidy at all times and waste disposed of correctly. All tools are to be put away when a task is completed.
- You must be wearing a uniform compliant with your educational or industry training requirements.
- Do not run in the competition arena.
- First aid boxes are available in all the areas you work in. Please ask the judges for assistance.
- All safety standards for your skill category must be adhered to. Judges will intervene if work is seen to be carried out in an unsafe manner.
- If you have any queries do not hesitate to ask Judges or helpers for assistance.

PREAMBLE

Congratulations and welcome to Worldskills New Zealand's 2010 National Competition in Restaurant Service. The National Competition is approximately 18 hours in duration, held over three days. You will be asked to perform a variety of practical tasks and there will be a small theoretical component, which tests your overall knowledge, product knowledge and preparation abilities. Some tasks will attract a time restriction and some will be performed for invited guests.

You will be judged on Hospitality Industry Competency Standards and not those of any one company or institution. The judges of the competition must be Workplace Assessors.

All competitors should be prepared to be flexible and adapt to facilities provided and work in harmony with the other competitors. Every effort will be made to plan and design a dining room at the venue that meets all your needs, but note, it will provide the minimum amount of equipment and resources in order to also meet the requirements of the project..,

The competition is aligned to the National Competency Standards from

The City & Guilds Training Package and The Hospitality Standards Institute.

Competitors competing in this National will also attain one of the following:

- ◆ Certificate of Participation
- ◆ Certificate of Participation endorsed with Gold, Silver or Bronze ranking

Competitors are required to follow standard recipes for Cocktail and Gueridon work and the following texts have been utilised to prepare for the competition:

- ◆ "Food & Beverage Service" by Lillicrap and Coussins
- ◆ "The Restaurateurs Guide to Gueridon & Lamp Cookery" by John G. Fuller
- ◆ "The Waiter's Handbook" by Graham Brown and Karen Hepner
- ◆ "Professional Food Service" by Sergio Rioli and Peter Douglas
- ◆ "The International Guide to Drinks" compiled by the UK Bartender's Guild

MARKING SUMMARY

| SECTION | POSSIBLE MARK |
|----------------------------|---------------|
| A. Restaurant Preparation | 160 |
| B. Food Service Skills | 135 |
| C. Beverage Service Skills | 150 |
| D. Gueridon Skills | 140 |
| E. Cocktail Bar | 60 |
| F. Social Skills | 80 |
| TOTAL | 725 |

Final notation:

You will be given 70% of your National Project for you to train on before the National Competition in September 2010, the remaining 30% will be held back until the competition itself.

UNIFORM

You should wear a suitable uniform for the duties that will be performed. This may include an organisation or institution uniform or black and whites. You may also wish to bring a change of uniform for the meal service periods.

TOOLS & EQUIPMENT TO BE BROUGHT BY THE COMPETITORS

The following is a list of tools and equipment each competitor must bring to the competition.

Extra tools and equipment will not be permitted.

- ◆ Retractable pen
- ◆ Matches/ lighter
- ◆ Small Notepad
- ◆ Waiter's friend
- ◆ Suitable chef's knives for Gueridon work/ garnishes
- ◆ Waiter's cloths (sufficient for 3 days competition)
- ◆ Silver service spoon & fork (sufficient for tasks to be performed)
- ◆ 1 x Pepper grinder
- ◆ 1 x Wine decanter
- ◆ 1 x Cocktail shaker & glass
- ◆ 1 x Hawthorn strainer
- ◆ 1 x Bar spoon
- ◆ 1 x Ice Tongs
- ◆ 1 x Ice scoop
- ◆ 4 x Nip measures
- ◆ 1 x Suzette pan
- ◆ 1 x Scissors for floral work
- ◆ Items for decanting wine

MATERIALS AND EQUIPMENT TO BE SUPPLIED BY THE ORGANISERS

The organisers will provide all other necessary equipment to perform the tasks in the competition.

TEST & TAG

Organisers are requested to have all of the 240V & 415v electrical equipment tested prior to the competition by an approved electrical appliance tester. No equipment shall be used in the competitions unless a current appliance test tag is attached.

DEMONSTRATE GOOD HOUSEKEEPING

Competitors are required to properly manage their workplace area, including minimising waste, preventing unavoidable power/gas consumption and effectively using materials and tools.

Congratulations for representing your Region at this National final.

Good Luck!

Task Three-D: Red Wine Service

Task Three-E: Main Course Service

Task Three-F: Silver Service Vegetables and Jus

Task Three-G: Dessert Service

Task Three-H: Specialty Coffee Service

Task Four Table Cloth Changing

When instructed to do so by the judges, change the tablecloth, as if guests were still dining.

Task Five Wine Sensory Evaluation

By sight, smell and taste identify three (3) white and three (3) red Australian wines. Wines will be chosen from the following list of varieties:

| | |
|-----------------|--------------------|
| Chardonnay | Cabernet Sauvignon |
| Sauvignon Blanc | Grenache |
| Gewürztraminer | Merlot |
| Riesling | Pinot Noir |
| Pinot Gris | Shiraz |

Task Six Theory Test

Answer the theoretical questions provided. Questions will be based on cuisine knowledge, wine knowledge and service procedures. Thirty minutes is allocated.

Task Seven Napkin Folds

Using the 12 napkins provided, you will be asked to make the following napkin folds:

1. Two napkins suitable for room service
2. Two napkins suitable for show plate
3. Two Inverted Sail
4. Two Bishops Hat
5. Two Five Pointed Star
6. Two napkin fold of your own choice

Task Eight Floral Arrangement

From the flowers provided prepare two (2) vases suitable for use on two tables of two. (maximum of six (6) flowers and greenery)

Task Nine Table Set Up and Mise en Place - Plated Service

When instructed to do so, you will be required to set up two (2) tables for lunch service according to the menus that the kitchen has created. **Each table will be treated as a separate table for judging.**

You will be serving two (2) guests at each table.

- ◆ You will be advised on the day by the Chief Judge, what the menu items will be (menus will be three courses) – all dishes will be plated.

- ◆ Prepare all mise en place you will require for the service of the meals.
- ◆ Bread service will be included.
- ◆ White (2 choices) and 1 Red Wine (**decanted for one table**) will be served through out the meal.
- ◆ Espresso coffee service and tea service – 2 each Cappuccino and Macchiato and 1 pot of loose leaf tea

Task Ten **Decanting in conjunction with Task Nine**

When instructed to do so, you will be required to open and decant a bottle of red wine. This will then be served with lunch.

MODULE TWO – RESTAURANT SERVICE

Task Eleven **Meal Service – Silver Service**

Silver Serve the menu as provided on the day of competition to the two (2) tables allocated to you. You will be marked on your Social Skills, Food, Beverage, and Organisational Skills.

Task Twelve **Beverage Identification(All competitors Day 1 only)**

By sight and smell **ONLY**, identify ten different beverages – spirits & fortified wines only. Spirits and Fortified wines will be chosen from the following list:

| | |
|---------------|----------------|
| Bourbon | Dubonnet |
| Brandy | Fino Sherry |
| Gin | Dry Vermouth |
| Irish Whiskey | Marsala |
| Rum | Muscat |
| Scotch Whisky | Sweet Vermouth |
| Tequila | Tawny Port |
| Vodka | Tokay |

Task Thirteen **Boxing**

Using the table and tablecloths provided, cloth and box a display table covering all four sides. The use of pins is not permitted. (Size of table approx. 200cm x 75cm)

Task Fourteen **Table set up and Mise en place (in conjunction with Task 15)**

When instructed to do so you will be required to set a table for cocktail preparation and service according to the instructions given to you by the judge. You will be serving three (3) guests.

The service will be as follows:

- Preparation and Service of Cocktails/Mocktail
- Service of Canapés
- Service of Sparkling Wine
- Gueridon Service of Prawn Cocktail with Marie Rose Sauce

Task Fifteen **Service of Cocktails/Canapés/Prawn Cocktail (in conjunction with Task 14)**

You will be required to prepare and present four (4) portions of the following Cocktails. Include the appropriate garnish.

- a. Dry Martini
- b. Margarita
- c. Prepare a Blended Mocktail utilising your choice from a mystery box of ingredients (time will be allocated for research).

At the completion of this task, three (3) of each cocktail will be served to the invited guests and one (1) of each will be presented to the judges for tasting.

Service will include canapés at the table followed by the preparation and service of Prawn Cocktail at the Gueridon that will be served with Sparkling Wine.

All recipes for cocktails are to be sourced from “The Australian Bartender’s Guide to Cocktails” by Russell Steabben and Frank Corsar.

All recipes for Gueridon dishes are to be sourced from “Professional Food Service” by Andrioli & Douglas. If this is unavailable in your area please use “Food and Beverage Service” by Lillicrap, Cousins and Smith (6th Edition)

COMPETITORS' NAME: _____

COMPETITORS' NUMBER: _____

REGION: _____

Task 5 **Wine Sensory Evaluation** **(2½ marks each)**

By sight, smell and taste identify the following three (3) white and three (3) red New Zealand wines.

Wine 1

Wine 2

Wine 3

Wine 4

Wine 5

Wine 6

Total Marks /15 marks