



RESTAURANT SERVICE COMPETITION

Competition details

Objective

In the Restaurant Service Competition students, as a team, must accomplish several tasks embodying a waiter's work in front of a jury representing the guests.

Goal

- Increase the importance of team work and develop social and interpersonal skills in a spirit of learning and sharing knowledge;
- Assess the skills of students of Hotel and Tourism Schools, across Europe, always in a pedagogical perspective;
- Enhance the art of table service and emphasize the importance of this art in the hotel & catering business.

Team & Language

Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. Minimum level of English : B1 (according to EQF).

Be aware that in case of a serious doubt on a competitor's english level and this represents a difficulty in communication between teammates, the competitor can be disqualified.

Teams:

Teams will consist of 2 students from different schools and countries and will be drawn in advance by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.

Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- After the announcement of the teams, each team starts compiling the work plan for the 4 different tasks. It is not compulsory to finish this work plan right away but it has to be shown to the judges with the start of every practical competition task. After this, competitors sit as a team for the written test based on Restaurant Service techniques, Restaurant Organization and European gastronomy & products. During the time of written test, external contact is prohibited. Teachers and external attendance will have to leave the room before the written test.
- Competitors will be allowed to familiarize themselves with the competition area.



Days of the competition

- Competitions is planned on 2 consecutive days for every students. Tasks 1 & 2 on day 1 (Wednesday 14th Nov.) , tasks 3 & 4 on day 2 (Thursday 15th Nov.).
- Each team will draw a four courses menu. The team will have 15 minutes to get acquaintance with that menu. Previous written notes are not allowed. The four professional tasks the team has to realize are:
 1. *Preparatory work*
 - . Setting up the table according to professional standards
 - . Folding different napkins.
 - . Answer questions about the set up chosen.
 2. *Welcoming*
 - . Seating guests;
 - . Serving a wine as an aperitif ; serving mineral water
 - Just one** of the following types of wine will be served:
 - Sparkling white wine (Champagne or similar), Porto (White), dry white wine.
 - . Order taking *based on a recipes list* previously delivered. Most of the dishes will be local.
 3. *Basic working skills*
 - . Serving one of the menu dishes and/or garnish / side dish (indicated as banqueting/silver service).
 - . Bussing and clearing the table;
 - . Remove and stack soiled plates and cutlery.
 4. *Advanced working skills*
 - . Prepare a dish in front of the guests (2 pax);
 - Just one** of the following dishes will be drawn (indicated as gueridon service):
 - Smoked salmon, Filleted plaice, Saddle of Hare, Flambés Cherries
 - . Serve the prepared dish to the guests.
- Team has to present the work plan sheet for each task to the jury;
- A timing for each task will be provided and must be respected (approx. 10 minutes)
- Competitors must wear their full professional uniform according to the professional standards of a high quality restaurant service.
- All equipment will be provided. However, competitors may bring some of their own materials like corkscrew or special cutting knives. All these should be authorized by de Head Judge.
- Note: competitors must adapt themselves to the materials and equipment at their disposal.

Important notes

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork);
- During the composition of the working plan on the day of the briefing, team members check if correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after this written test;
- The use of cell phones or any other electronic device is not allowed during the competition;
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.