



WINE SERVICE COMPETITION

Competition details

Objective

The objective in the Wine Service Competition is to evaluate wine knowledge and professional skills of the competitors in a typical work related situation based on an upscale restaurant with international guests.

Team & Language

Language

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

Teams:

Teams will consist of two students from different schools and countries and will be drawn 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;
- Immediately after the announcement of the teams, team members check whether 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 later on;
- Research is limited to students' own textbooks and personal notes. No books will be supplied; Competitors must have a memory stick;
- Competitors will be allowed to familiarize themselves with the competition area.
- Workshop Sabrage (Please note that sabrage will be integrated in the competition)



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Day of the competition

- The four professional tasks the team has to realize are:
 1. *Written test*
 - . Team test, test with true/false, multiple choice, short answers;
 - . Test content:
Wine production, wine quality classes, wine areas, subzones, grape varieties, etc.;
 2. *Organoleptic description, blind tasting of three wines*
 - . Team test;
 - . Analyze color, flavor, taste and conclusion;
 3. *Wine and food pairing*
 - . Team test;
 - . Tasting of three wines and three local dishes from Friesland, combine the right wine with the right dish.
 4. *Wine service*
 - . Team test: complete all kind of wine and drinks service at a table up to 3 guests;
 - . Compulsory tasks: mise en place, wine set up, water service, advising the guests and answering questions of the guests, opening bottles in front of the guests;
 - . Decanting of a red wine, sabrage of a sparkling white wine.
- Time table for each task will be provided and must be respected;
- Competitors must wear their full professional uniform;
- All equipment will be provided for with the exception of a corkscrew, pen and matches which must be brought by each of the competitors.

Important notes

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork);
- 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.