

Restaurant service

1. Final task assignment

Contestants shall set up a work place to serve dishes and drinks to guests in the restaurant's hall. Prepare both classic and fancy cocktails. Serve champagne and appetizers. Fold a series of napkins.

The task consists in the completion of 3 modules.

Module 1: Restaurant

1. Folding napkins using 6 techniques (30 minutes)

Contestants have to fold table napkins in size of 50*50 or 51x51cm, depending on the provider, using six techniques of complex forms.

2. Preparation and laying the dining table for 4 people.

Contestants shall prepare serving items for 4 people and create an “à la carte” table setting. The dishes to be served will be revealed on the day of the competition.

During service, the waiter keeps an eye on the table before changing dishes.

Contestants have to know and understand the procedure of preparing the hall for service.

3. Guest service for 4 people according to the menu offered in advance:

- Welcoming guests, looking after guests,
- Serving the menu, offering dishes and drinks,
- Serving bread,
- Offering wine, soft drinks throughout the meal (water, juice),
- Starters (two types to choose from),
- Main course, side dish, sauce;
- Dessert,
- Serving hot drinks (tea, coffee).

Contestants have to serve guests in accordance with etiquette rules and the order of serving food and drinks, and to demonstrate the technique of cleaning the table after meal.

Method of serving dishes: gueridon, silver service, plate service.

After guests leave, the work place is cleaned and the table is covered with a tablecloth not exposing the tabletop.

Requirements to contestants:

- ✓ Neat appearance, white long-sleeved shirt with a black tie and wrist cover, black pants for young men and a skirt below the knees and black tights for women, black jacket or vest, flat black closed shoes or heels no more than 3 cm high, no lacing or additional jewelry.
- ✓ Short haircut for boys, hair is pulled back for girls. Nails are well-groomed, natural make-up. Wrist jewelry is not allowed.
- ✓ The information about the institution represented by the contestant (chevron, inscription) can be found on the left sleeve of the shirt in the forearm area or on the chest on the left side.

Module 2: Bar

- 1. Preparation of one cocktail for two servings according to the draw from the list (30 minutes):** Manhattan, Seabreeze, French 75, Margarita, Cosmopolitan, Sidecar, Negroni, Corsica. Report to website www.iba-world.com. Plus www.apeb-mcb.fr just for the Corsica recipe.

List of materials and ingredients:

Tray	Jigger	Ice Crusher	Ice shovel
Ice bucket	Ice pincers	Bread-and-butter plate	knife
Cocktail Glasses	Squeezer	Mudler	Strainer
Boston Shaker	Bar Spoon	Mixing Glass	

In red, all additional equipment that each contestant must bring!

Equipment must be approved by the jury, which validates its use.

If not approved, the candidate will be given a classic equipment.

2. Preparation of a fancy cocktail for two servings (30 minutes)

Contestants are provided with components for the cocktail. Two components declared by the organizers on the day of the competition must be used as basic ingredients. Other components can be chosen by the contestant himself from the provided selection. Any preparation method, dishes and decoration can be used.

Contestants have to know how to organize the workspace for preparing and serving cocktails, to select the necessary bar tableware, equipment and appliances according to the recipe.

Contestants have to be ready to present a cocktail.

Module 3: Welcome drink

Preparation of a workplace for serving champagne and appetizers on a tray among guests, four guests (welcome drink). Contestants fill the champagne glasses from a buffet before serving them.

Requirements to contestants:

- ✓ Neat appearance, white shirt with long sleeves covering the wrist, bow tie, black pants for young men. Below the knee skirt, black tights or black pants for women. Apron (not branded), closed flat black shoes or wheels no more than 3 cm high, no lacing or additional jewelry.
- ✓ Short haircut for boys, hair is pulled back for girls. Nails are well-groomed, natural make-up. Wrist jewelry is not allowed.
- ✓ The information about the institution represented by the contestant (chevron, inscription) can be found on the left sleeve of the shirt in the forearm area or on the chest on the left side.

2. Allocated time: 6H00

6 hours of competition.

3. Requirements

- ✓ Contestants will respect the safety and hygiene rules in effect in the catering service industry. They will use English to communicate with their guests and with members of the jury.
- ✓ Each contestant will wear a complete set of clothes used by professional waiters from their own country, as well as bar tools and equipment. Contestants are responsible for bringing all the tools and equipment referenced in the pre-task

assignment, as well as a complete set of professional clothing. The organization will not be able to provide said tools and equipment if the contestants did not bring them.

- ✓ Organizers provide all necessary tableware, utensils, and table linen at the competition site.
- ✓ Any contestant caught cheating, talking to someone from the public or using a communication device, will suffer a penalty of five points on the first transgression. The second transgression will lead to an exclusion from the contest.

4. Procedure

Day -1 (March 23rd): On the day before the competition, contestants will be welcomed on the stand by the members of the jury. A briefing about the organization of the competition and safety rules will be organized. Due to the large number of registered candidates, the event will be organized in 2 groups. Contestants from the same delegation must compete in the same group. A schedule will be given to each candidate to precisely indicate their intervention times.

Day 1 (March 24th): In the afternoon, contestants will perform the Napkin folding, the Bar recipe and the Bar creation tasks. These tasks will be divided in two groups.

Day 2 (March 25th): Contestants will perform the welcome drink and the restaurant service tasks.

5. Scoring criteria

N°	Items to be evaluated	O/S	Scoring scale
Module 1			50
01	Compliance with hygiene rules, clean work place <i>Respect des règles d'hygiène, lieu de travail propre</i>	O	5
02	Appearance of the contestant <i>Apparence du candidat</i>	O	4
03	Quality and originality of the folded napkin <i>Qualité et l'originalité de la serviette pliée</i>	S	12
04	Quality and efficiency of the contestant's organization <i>Qualité et l'efficacité de l'organisation du candidat</i>	O	4

05	Quality, cleanliness and table setting with cutlery <i>Qualité, propreté et mise en place de la table avec couverts</i>	O	4
06	Organization on the side-table, Quality, Efficiency of the work <i>Organisation sur la table d'appoint, Qualité, Efficacité du travail</i>	O	5
07	Quality of guest service (serving food and beverage) <i>Qualité du service aux invités (service de la nourriture et des boissons)</i>	O	6
08	Quality of clearing the table (table serving) <i>Qualité du débarrassage de la table (service à table)</i>	O	4
09	Contestant communication skills (oral communication in English) <i>Capacité de communication du concurrent (communication orale en anglais)</i>	S	6
Module 2			30
10	Preparing the work place, properly organizing the work space <i>Préparer le lieu de travail, organiser correctement l'espace de travail</i>	O	5
11	Correct method of drinks' preparation as well as dosage (classic recipe) <i>Méthode correcte de préparation et de dosage des boissons (recette classique)</i>	O	7
12	Visual characteristics of the beverage (classic recipe) <i>Caractéristiques visuelles de la boisson (recette classique)</i>	S	3
13	Flavor characteristics of the beverage (classic recipe) <i>Caractéristiques gustatives de la boisson (recette classique)</i>	S	4
14	Originality of the contestant's work/Recipe (creation) <i>Originalité du travail/de la recette du candidat (création)</i>	S	7
15	Original beverage balance (reasonable selection of ingredients) <i>Équilibre original de la boisson (sélection raisonnable des ingrédients)</i>	S	4
Module 3			20
16	Preparing the work place, properly organizing the work space <i>Préparer le lieu de travail, organiser correctement l'espace de travail</i>	O	3
17	The correct method for preparing a drink for portioning <i>Méthode correcte pour préparer une boisson pour le portionnement</i>	S	7
18	Guest service on a tray, from the buffet <i>Service des invités sur un plateau, à partir du buffet</i>	O	5
19	Communication skills of the contestant <i>Compétences en communication du candidat</i>	S	5
TOTAL POINTS			100