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Transforming the skill landscape

# Sample Test Project

**Regional Skill Competitions – Level 3**

**Skill 35 - Restaurant Service**

*Category: Creative Arts and Fashion*

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SAMPLE

## Section - A

### *A. Preface*

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#### **Skill Explained:**

The restaurant service practitioner provides high quality food and drink service to guests. A food service practitioner generally works in the commercial sector, offering a range of services to customers. There is a direct relationship between the nature and quality of the service required and the payment made by the guest. Therefore, the practitioner has a continuing responsibility to work professionally and interactively with the guest to give satisfaction and thus maintain and grow the business.

Restaurant service demands the extensive knowledge of food and beverage. The waiter is most important person in dealing with guest and creating a right atmosphere in restaurant. It is therefore necessary to have a complete command of serving rules and to know the preparation of special dishes and drinks at the guest's table or in the bar. Basic requirements are skill and resourcefulness, good manners, good interaction with guests and practical ability.

A wide range of specialist tools and materials will be used for the service of specialist dishes, drinks, and wines. The practitioner will be familiar with their use in addition to the more usual pieces of equipment that are found in most dining situations.

Irrespective of the working environment, excellent communication, and customer care skills are universal attributes of the outstanding practitioner. Food service personnel will work as part of a team and with other teams in the hotel or restaurant. Whatever the structure of the work, the trained and experienced practitioner takes on a high level of personal responsibility and autonomy. This ranges from safeguarding the health and wellbeing of the guests and colleagues through scrupulous attention to safe and hygienic working practices, to achieving exceptional experiences for special occasions.

#### **Eligibility Criteria (for IndiaSkills 2018 and WorldSkills 2019):**

Competitors born on or after 01 Jan 1997 are eligible to attend the Competition.

#### **Total Duration: 12 Hrs**

## Section - B

### B. Test Project

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#### DAY 1- MODULE- FINE DINING WITH TABLE TASK

09:00	Welcome
09:10	Competitor briefing
09:20	Module briefing
09:30	Familiarisation of 10 spirits
09:45	Box table with two table cloth
10:00	Judges Evaluation
10:15	Napkin folding (10 folds – competitors own choice)
10:30	Judges Evaluation
10:45	Mise en place for Decanting of Red Wine to be served during service
11:00	Decanting of Red wine
11:15	Judges Evaluation
11:30	Clean up
11:45	Mise en place & laying a table for fine dining service Table of four guests. Napkin fold Competitor's choice <b>Competitor will perform actual food service.</b>
13:00	Judge's marking
13:15	Final Mise en place
13:30	Menu for Service of fine dining lunch Starter – Assembling Salad Gueridon , served with white wine ***** Soup in a Tureen Gueridon service ***** Main course service – Carving of Roast Chicken, vegetables, potatoes all Gueridon Service and silver-service of the sauce along with service of decanted red wine ***** Dessert service – flambé of Peach for 4 person ***** Coffee ( silver-service)
<b>15:00</b>	<b>Lunch – Competitors and Judges</b>
16:00	Identification of 10 Spirits
17:00	Competitor debrief
17.20	End

#### DAY 2- MODULE- CASUAL DINING WITH TABLE TASK

09:00	Welcome
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09:10	Competitor briefing
09:20	Module briefing
09:30	Familiarisation of 10 Liqueurs
10:15	Carving of Smoked Salmon for 2 Pax
10:45	Judges Evaluation
11:00	Clean up
11:45	Mise en place & laying a 2 table for 2 Pax
12:30	Judge's marking
12:45	Final Mise en place
13:00	<p>Menu for Pre Plated Service</p> <p>Choice of Starter</p> <p>*****</p> <p>Choice of Soup</p> <p>*****</p> <p>Main course service</p> <p>*****</p> <p>Choice of Soft drink served from the Bar/ Pantry</p> <p>*****</p>
<b>14:00</b>	<b>Lunch – Competitors and Judges</b>
15:00	Mise en place for carving of fruits
15:30	Carving of 4 fruits - (Musk Melon, Strawberry, apple, pineapple,)
15:45	Judge's marking
16:15	Identification of 10 Liqueurs
17:00	Competitor debrief
17.20	End

## Section – C

### C. Marking Scheme

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**Marking Scheme:** The Assessment is done by awarding points by adopting two methods, Measurement and Judgments.

- Measurement – One which is measurable
- Judgments - Based on Industry expectations

Aspects are criteria's which are judged for assessment

**Measurement** is used to assess accuracy, precision, and other performance which can be measured in unambiguous way. Mark is awarded in full for a dimension within tolerance and zero when it is out of tolerance.

**Judgment** is used to assess the quality of performance, about which there may be minor differences of opinion.

MODULE	CRITERIA	MARKS ALLOTTED
<b>DAY 1- MODULE- FINE DINING WITH TABLE TASK</b>	Grooming	10
	Boxing of Buffet Table	10
	Napkin Folding	10
	Wine Decanting	5
	Table laying	10
	Food Service	35
	Spirit identification	10
<b>DAY 2- MODULE- CASUAL DINING WITH TABLE TASK</b>	Grooming	10
	Table laying	10
	Carving of Salmon	20
	Food Service	30
	Carving of Fruits	20
	Liqueur identification	10
	<b>TOTAL</b>	<b>200</b>

<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - PERSONAL PRESENTATION										DAY - 1
Marking - Measurement										Marks - 6
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	2	Uniform clean, ironed & well fitted, conforms to industry standard								
	1	Shoes polished and conform to industry standard								
	1	Good attitude/manner to judge's competitors and guests								
	2	High standard of personal hygiene, no excessive perfume or aftershave								
		TOTAL								
Aspect - PERSONAL PRESENTATION										DAY - 1
Marking - Judgemental										Marks - 4
UNIFORM / POSTURE - THROUGHTOUT THE DAY										
0 - low standard of uniform & posture throughout all tasks, posture illustrates lack of confidence in tasks										
1 - average standard of uniform & posture throughout all tasks, shows bad posture when finding task challenging										
2 - good standard of uniform & posture throughout all tasks, looks professional, but slightly lacking										
3 - excellent standard of uniform & posture throughout all tasks, looks very professional										
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - NAPKIN FOLDING										DAY - 1
Marking - Measurement										Marks - 10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	2	All 10 Napkin folded								
	2	Hygiene								
	1	No excessive creases								
	1	Task completed within time								
	2	Folds of Napkin Symmetrical								
	2	Final Presentation								
		TOTAL								

**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Boxing of Buffet Table

DAY - 1

Marking- Measurement

Marks - 10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	2	Level from the floor & Cloth Consistent								
	1	Correct Side Up								
	1	All four corners boxed/crisp								
	1	No excess creasing/handling								
	2	Overall Presentation of the table								
	2	Timing-Task completed within time								
	1	Hygiene								
		Total								



	0.5	Table laid with in time								
	0.5	Correct side of table cloth is up								
	0.5	Chair & table dusted								
	0.5	Chair placed uniformly								
	0.5	Correct Cutlery Used								
	0.5	Cutlery Polished								
	0.5	Cutlery placed symmetrically								
	0.5	Correct Glassware Used								
	0.5	Glassware Polished								
	0.5	Glassware placed symmetrically at angles								
	0.5	Crockery polished								
	0.5	Crockery placed symmetrically								
	0.5	Table Correctly Laid as per the menu								
	0.5	Centre Appointments placed in the centre								
	0.5	Napkins folded crisp								
	0.5	Napkins placed uniformly								
		Total								

**MODULE- FINE DINING WITH TABLE TASK**

Aspect: Table Laying for 4 pax

DAY-1

Marking - Judgemental

Marks - 2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Mis-En-Place for Service								
		MEP - Overall presentation 0 - cloth not consistent, napkins not appropriate, table not presentable for service at all 1 - cloth has inconsistencies, napkins not really appropriate, expectation of 3-star setup 2 - cloth set almost consistent, napkins appropriate, expectation of 4 star setup 3 - cloth consistent, table								

		looks impressive, napkins appropriate to task, expectation of 5 star setup								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - Food Service Procedure Greetings to Guest & menu explanation									DAY - 1	
Marking - Judgemental										Marks -1
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		<p>Greeting of Guests and explanations</p> <p>0 - No interaction with guests, customers left to fend for themselves</p> <p>1 - Some interaction, menu presented, service adequate</p> <p>2 - Good interaction with guests, customers seated, menu presented bread and water offered</p> <p>3 - Warm and sincere greeting, assisted with chairs, napkin broken, menu explained, silver service of water and breads.</p>								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - Food Service Procedure - Social Skills									DAY - 1	
Marking - Judgemental										Marks -2
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	

		Social Skills 0 - Competitors shows no social skills or guest interaction 1 - Competitor shows some interaction with guests and an adequate level of confidence to carry out their tasks. 2 - Competitor shows a high level of confidence, good guest interaction and an overall good impression 3 - Competitor shows excellent interpersonal skills, natural flare and ability and attention to detail								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect: Food Service Procedure - Service of White Wine										DAY-1
Marking - Measurement										Marks - 4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	0.5	White Wine - Presentation to guests								
	0.5	type of wine, short description about aroma, suitability to dish.								
	0.5	White Wine - Correct glass								
	1	White Wine - Correct measure- Filled to broadest part of glass or 2/3 of glass								
	1	White Wine - All glasses level - within a ml.								
	1	White Wine - No spillage								
	0.5	White Wine - Service from right								

		<b>Total</b>								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - Food Service Procedure - Salad Making & Service										DAY - 1
Marking - Judgemental										Marks -4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		<p>Salad Service</p> <p>0 - No presentation to guests, inconsistent service, slow service, not an acceptable standard</p> <p>1 - Presented to guests, adequate consistent service, timing adequate, service complete</p> <p>2 - Good guest interaction, consistent service, accompaniments offered, good timing.</p> <p>3 - Excellent guest interaction and explanation, high level of service, accompaniments offered, creativity in final presentation.</p>								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - Food Service Procedure - Soup Service										DAY - 1
Marking - Judgemental										Marks -3
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	

		<p>Soup Service</p> <p>0 - No presentation to guests, inconsistent service, slow service, not an acceptable standard</p> <p>1 - Presented to guests, adequate consistent service, timing adequate service complete</p> <p>2 - Good guest interaction, consistent service, accompaniments offered, good timing.</p> <p>3 - Excellent guest interaction and explanation, high level of service, accompaniments offered, creativity in final presentation.</p>								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect: Food Service Procedure - Service of Red Wine										DAY-1
Marking - Measurement										Marks - 4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	0.5	Red Wine - Presentation to guests								
	0.5	Type of wine, short description about aroma, suitability to dish.								
	0.5	Red Wine - Correct glass								
	1	Red Wine - Correct measure- Filled to broadest part of glass or 2/3 of glass								
	1	Red Wine - All glasses level - within a ml.								
	1	White Wine - No spillage								

	0.5	Red Wine - Service from right								
		<b>Total</b>								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - Food Service Procedure - Main Course Carving									DAY - 1	
Marking - Judgemental										Marks -4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Carving Main-Course 0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard 1 - Carving technique consistent, some wastage, consistent with industry standard 2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation 3 - Excellent carving skills with even portions, flare and creativity, excellent final presentation								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - Food Service Procedure - Main Course Service Procedure									DAY - 1	
Marking - Judgemental										Marks -3
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	

		<p>Main course procedure</p> <p>0 - poor service technique, not consistent, served from wrong side, cleared from wrong side</p> <p>1 - average service, almost consistent in service and clearing but not always</p> <p>2 - good service, consistently served from right (may be some inconsistency), cleared consistently</p> <p>3 - excellent service, consistently served from right, all plates placed consistently, cleared consistently</p>								
<b>MODULE- FINE DINING WITH TABLE TASK</b>										
Aspect - Food Service Procedure - Flambé Dessert Making & Service									DAY - 1	
Marking - Judgemental										Marks -4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		<p>Flambé /Tablesides Dessert</p> <p>0 - No interaction with guest, poor skill technique, clear lack of flare, final presentation inadequate.</p> <p>1 - Limited interaction with guests, technique adequate, some flare with final presentation acceptable.</p> <p>2 - Good explanation, good technique, some flare and creativity, good final presentation</p> <p>3 - Excellent guest interaction and explanation, excellent technique high level of flare and creativity with very good final presentation</p>								

MODULE- FINE DINING WITH TABLE TASK									
Aspect - Food Service Procedure - Silver Service of Coffee							DAY - 1		
Marking - Judgemental									Marks -3
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Coffee Service (silver)  0 - Incorrect service, poor placement of covers, inconsistent service not acceptable 1 - Consistent service, all accompaniments served, adequate timing 2 - Good interaction with guests, good level of silver service, all accompaniments offered, top up offered. 3 - Excellent interaction with guests, very high level of silver service, good timing, all accompaniments served, top up offered,							
MODULE- FINE DINING WITH TABLE TASK									
Aspect -Food Service Procedure - Fine Dining Service Procedure							DAY - 1		
Marking - Judgemental									Marks -3
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7

		<p>Fine Dining Service Procedures</p> <p>0 - Competitor shows little flare or consistency throughout service poor service and clearing techniques, lack of organisational skills.</p> <p>1 - Competitor consistent throughout with adequate service across all aspects of service and organisational skills</p> <p>2 - Competitor shows a good level of consistent service and clearing procedures throughout with some flare and creativity in service</p> <p>3 - Excellent service and clearance procedures throughout service, high level of customer interaction, good organisational skills and a high level of flare and creativity</p>								
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**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Spirit Identification										DAY - 1
Marking - Measurement										Marks -10
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
		Spirit Identification	1	2	3	4	5	6	7	
	2	Glass 1								
	2	Glass 2								
	2	Glass 3								
	2	Glass 4								
	2	Glass 5								
	2	Glass 6								

	2	Glass 7								
	2	Glass 8								
	2	Glass 9								
	2	Glass 10								
		Total								

**MODULE- CASUAL DINING WITH TABLE TASK**

Aspect - PERSONAL PRESENTATION

DAY - 2

Marking - Measurement

Marks - 6

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	2	Uniform clean, ironed & well fitted, conforms to industry standard								
	1	Shoes polished and conform to industry standard								
	1	Good attitude/manner to judge's competitors and guests								
	2	High standard of personal hygiene, no excessive perfume or aftershave								
		TOTAL								

Aspect - PERSONAL PRESENTATION

DAY - 1

Marking - Judgemental

Marks - 4

**UNIFORM / POSTURE - THROUGHTOUT THE DAY**

0 - low standard of uniform & posture throughout all tasks, posture illustrates lack of confidence in tasks  
 1 - average standard of uniform & posture throughout all tasks, shows bad posture when finding task challenging  
 2 - good standard of uniform & posture throughout all tasks, looks professional, but slightly lacking  
 3 - excellent standard of uniform & posture throughout all tasks, looks very professional

MODULE- CASUAL DINING WITH TABLE TASK										
Aspect - Carving of Smoke Salmon										DAY - 2
Marking - Judgemental										Marks -20
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Smoked Salmon - Carving 0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard 1 - Carving technique consistent, some wastage, consistent with industry standard 2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation 3 - Excellent carving skills with even portions, flare and creativity, excellent final presentation								
MODULE- CASUAL DINING WITH TABLE TASK										
Aspect: Table Laying of 2 tables for 2 pax each										DAY-2
Marking - Measurement										Marks -8
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
		Mis-En-Place For Service	1	2	3	4	5	6	7	
	0.5	Table laid with in time								
	0.5	Correct side of table cloth is up								
	0.5	Chair & table dusted								
	0.5	Chair placed uniformly								
	0.5	Correct Cutlery Used								
	0.5	Cutlery Polished								
	0.5	Cutlery placed symmetrically								
	0.5	Correct Glassware Used								
	0.5	Glassware Polished								

	0.5	Glassware placed symmetrically at angles								
	0.5	Crockery polished								
	0.5	Crockery placed symmetrically								
	0.5	Table Correctly Laid as per the menu								
	0.5	Centre Appointments placed in the centre								
	0.5	Napkins folded crisp								
	0.5	Napkins placed uniformly								
		Total								
<b>MODULE- CASUAL DINING WITH TABLE TASK</b>										
Aspect : Table Laying of 2 tables for 2 pax each										DAY-2
Marking - Judgemental										Marks - 2
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
		Mis-En-Place for Service	1	2	3	4	5	6	7	
		MEP - Overall presentation 0 - cloth not consistent, napkins not appropriate, table not presentable for service at all 1 - cloth has inconsistencies, napkins not really appropriate, expectation of 3-star setup 2 - cloth set almost consistent, napkins appropriate, expectation of 4-star setup 3 - cloth consistent, table looks impressive, napkins appropriate to task, expectation of 5 star setup								

MODULE- CASUAL DINING WITH TABLE TASK											
Aspect : Service Procedure- Greetings of Guest & Explanation											DAY-2
Marking - Judgemental											Marks - 5
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		
		Greeting of Guests and explanations  0 - No interaction with guests, customers left to fend for themselves 1 - Some interaction, menu presented, service adequate 2 - Good interaction with guests, customers seated, menu presented bread and water offered 3 - Warm and sincere greeting, assisted with chairs, napkin broken, menu explained, silver service of water and breads.									
MODULE- CASUAL DINING WITH TABLE TASK											
Aspect: Service Procedure- Social Skills											DAY-2
Marking - Judgemental											Marks - 5
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		

		Social Skills 0 - Competitors shows no social skills or guest interaction 1 - Competitor shows some interaction with guests and an adequate level of confidence to carry out their tasks. 2 - Competitor shows a high level of confidence, good guest interaction and an overall good impression 3 - Competitor shows excellent interpersonal skills, natural flare and ability and attention to detail								
<b>MODULE- CASUAL DINING WITH TABLE TASK</b>										
Aspect: Service Procedure- Table Seating all Tables										DAY-2
Marking - Judgemental										Marks - 5
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Table Seating - all tables 0 - No interaction with guests, customers left to fend for themselves, very slow service. Standard not acceptable 1 - Reasonable guest interaction, menu presented, order taken, drinks served. Acceptable standard 2 - Good interaction with guests, customers seated, menu presented menu explained, drinks offered, bread and water offered. 3 - Warm and sincere greeting, assisted with chairs, menu explained service of water and breads. Drinks served, good service style, attention to detail showing excellent service knowledge								

MODULE- CASUAL DINING WITH TABLE TASK									
Aspect: Service Procedure- Table Service all Tables								DAY-2	
Marking - Judgemental								Marks - 10	
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Service Procedures - all tables  0 - Competitor shows little flare or consistency throughout service poor service and clearing techniques, lack of organisational skills. 1 - Competitor consistent throughout with adequate service across all aspects of service and organisational skills 2 - Competitor shows a good level of consistent service and clearing procedures throughout with some flare and creativity in service 3 - Excellent service and clearance procedures throughout service, high level of customer interaction, good organisational skills and a high level of flare and creativity							
MODULE- CASUAL DINING WITH TABLE TASK									
Aspect: Service Procedure- Drink Service								DAY-2	
Marking - Judgemental								Marks - 5	
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7

		<p>Drink Service</p> <p>0 - no sales, guest had to request service, not using a tray, incorrect placement</p> <p>1 - minimal sales technique, basic guest service, used a tray, incorrect placement</p> <p>2 - good sales technique, good guest service, drinks replenished as required, correct placement</p> <p>3 - great sales technique, great guest service, drinks replenished, used a tray, no service requested, always on hand</p>								
<b>MODULE- CASUAL DINING WITH TABLE TASK</b>										
Aspect: Fruit Carving Techniques										DAY-2
Marking - Judgemental										Marks - 20
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		<p>Fruit Carving</p> <p>0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard</p> <p>1 - Carving technique consistent, some wastage, consistent with required standard</p> <p>2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation</p> <p>3 - Excellent carving skills, flare and creativity, excellent final presentation</p>								
<b>MODULE- CASUAL DINING WITH TABLE TASK</b>										
Aspect - Liqueur & Fortified wine Identification										DAY - 1

Marking - Measurement									Marks -10	
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Liqueur & Fortified Wine Identification								
	2	Glass 1								
	2	Glass 2								
	2	Glass 3								
	2	Glass 4								
	2	Glass 5								
	2	Glass 6								
	2	Glass 7								
	2	Glass 8								
	2	Glass 9								
	2	Glass 10								
		Total								

## Section - D

### D. Infrastructure List

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S.No	Item	Unit Required
<b>Module: Bar</b>		
1	Non Alcoholic Red Wine	15
2	Non Alcoholic White Wine	15
3	Assortment of Juices	10
4	Monin Peppermint Syrup	1
5	Monin Apple Syrup	1
6	Monin Passionfruit Syrup	1
7	Monin Strawberry Syrup	1
8	Lime Cordial	1
9	Monin Cinnamon Syrup	1
10	Monin Vanilla Syrup	1
11	Monin Mango Syrup	1
12	Monin Blueberry Syrup	1
13	Non Alcoholic Champagne	15
14	Ozo	1
15	Gin	1
16	Bacardi	1
17	Vodka	1
18	Irish Whiskey	1
19	Scotch Whiskey	1
20	Jack Daniels	1
21	Dark Rum	4
22	Armagnac	1
23	Tequilla	1
24	Bourbon	1
25	Cognac	1
26	Canadian Club	1
27	Grappa	1
28	Calvados	1
29	Peach Schnapps	1
30	Crème De Menthe	1
31	Grand Marnier	1
32	Cointreau	1
33	Amaretto	1
34	Blood Orange Cointreau	1
35	Brandy	3
36	Malibu	1
37	Dom Benedictine	1

38	Drambuie	1
39	Tia Maria	1
40	Frangelico	1
41	Red Port	1
42	Dry Sherry	1
43	Dry Vermouth	1
44	Sweet Vermouth	1
45	Crème De Framboise	1
46	Merlot	1
47	Cabernet Sauvignon	1
48	Pinot Noir	1
49	Syrah	1
50	Chardonnay	1
51	Pinot Grigio	1
52	Sauvignon Blanc	1
53	Chablis	1
<b>Module: Fine Dining</b>		
54	Chicken Breasts	10
55	Whole Chicken	10
56	Baked Baguette	20
57	Assortment of Vegetables	20
58	Assortment of Spreads- Mayo Based, Cheese Based, etc.	10
59	Parmesan Block	2
60	Pickles- Gherkins, Relishes	2
61	Herbs- Dill, Fennel, Parsley, Mint, Micro Greens	1
62	Virgin Olive Oil	2
63	Lamb Loin	10
64	Dover Sole for Carving	10
65	Chateau Briand	10
<b>Module: Casual Dining</b>		
66	Cream/Cheese/ cracker, nuts	1
67	Milk/ Soft Drinks/ Still or Sparkling Waters	4
68	Coffee Beans	2
<b>Module: Banquets</b>		
69	Butter in Kg	2
70	Smoked Salmon	10
71	Gateaux	10
72	Meat Steaks/Duck breast/ lamb etc	10
73	Cocktail Cherries	2
74	Fruit Carving- Oranges, Pineapples, Kiwis, Apples, Bananas, Musk Melon etc.	1

## Section – E

### E. Instructions for candidates

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#### **Basic Instructions:**

The test project for restaurant service will be carried out in modular format over a day period, with competitors putting in 5 hours of effort.

- Competitors are not permitted to do any preparations in advance.
- No video/recording is permitted during the conduct of competition, except by accredited agencies nominated by states
- Not permitted to bring own plates, bowls, etc. For presentation & serving.
- All participants must be in uniforms. No company name/logo should be visible to the judges during the competition. Violation of this guideline will lead to disqualification.
- All finalists/winners must be present in uniform at the award ceremony
- Participants are required to bring their own tool kit.

## Section – F

### **F. Health, Safety, and Environment**

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1. All accredited participants and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants, technicians and supporting staff will wear the required protective Personnel clothing (especially sports shoes and no flowy garments)
3. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event.
4. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.
5. long hair should be properly tied up. No use of danglers or hanging chains in the neck.