



Test project: Restaurant Service
Category: Social and Personal Services

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Section A

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

Duration of Test project: 16 hours spread over three days

Section B-Test Project

MODULE INSTRUCTIONS

- Competitors are required to present them self in professional manner
- Competitors are required to box buffet table with table cloths
- Competitor is required to lay table for fine dining, banquet casual and bar service
- Competitor is required to do 10 different napkin folds of their choice
- Competitors are also requiring assembling vegetable salad with appropriate dressing and flambé during the food service in front of judges.
- Competitors are required to perform food service of four course menu.
- Competitors are also required to carve fruits (Musk Melon, Strawberry, apple, pineapple,) and smoke salmon, meats without touching them with bare hands.
- Competitors are also required to identify 10 spirit and 10 liqueurs
- Competitors are also required to demonstrate bar and barista skills in professional manner

TOOL KIT

Competitors are advised to carry their own tool kit. Tool Kit Comprises of the following

- Wine bottle opener
- Cotton hand gloves
- Crumber
- Meat Carving Knife & fork
- Cake Craving Knife

- Fruit Carving Knife

TIME ALLOTTED- 16 Hrs

DAY 1- TABLE TASK

14:00	Welcome at Competition arena
14:10	Familiarization of Competitor with set up, area, equipment's etc.
15:10	Module briefing
15:20	Familiarization of 10 liqueurs
15:40	Boxing of Buffet Table with table clothes
16:00	Judge's marking
16:10	Folding of Dinner Napkin – 10 (Competitors own choice

16:25	Judges Evaluation
16:35	Clean up
16:45	Carving of 4 Fruits (Orange, Apple, Pineapple, Strawberry)
17:05	Judge's marking
17:15	Identification of 10 Liqueurs
17:30	Competitor debrief
17.40	End of Day 1

DAY 2- MODULE- FINE DINING WITH TABLE TASK

09:00	Welcome
09:10	Competitor briefing
09:20	Module briefing
09:30	Familiarization of 10
10:00	Mise en place for laying a table for fine dining service & decanting of red wine. Table of four guests. Napkin fold Competitor's choice

11:40	Judge's marking
12:10	Decanting of Red wine
12:30	Judges Evaluation
12:40	Clean up
12:50	Final Mise en place
13:00	<p>Menu for Service of fine dining lunch</p> <p>Starter – Assembling of Canape, served with white wine</p> <p>*****</p> <p>Soup in a Tureen Gueridon service</p> <p>*****</p> <p>Main course service – Carving of Australian/ Lamb Rack, vegetables, potatoes all Gueridon Service and silver-service of the sauce along with service of decanted red wine</p> <p>*****</p> <p>Dessert service – flambé of Cherry Jubilee for 4 people</p> <p>*****</p> <p>Coffee (silver-service)</p>
15:00	Lunch – Competitors and Judges
15:40	MeP & preparation for Irish Coffee for 1 Portion
16:00	Judge's marking
16:10	Identification of 10 Spirit
17:00	Competitor debrief
17.20	End

DAY 3 - MODULE- BANQUET DINING

09:00	Welcome
09:10	Competitor briefing
09:20	Module briefing
09:30	Mise en place & laying of Round table for 6 guests along with Champagne Reception
10:35	Judge's marking
10:50	Final Mise en place
11:00	Welcoming of Guest with champagne
11:20	<p>Menu for Banquet Service</p> <p>Salad Carpaccio with white wine *****</p> <p>Puree Solferino *****</p> <p>Lamb Willington/ Grilled Cottage Cheese served with pommes fondant and buttered vegetable and béarnaise sauce served with red wine (All Silver service) *****</p> <p>Gateau Caving & plating of Gateau with caulis</p>
12:30	Competitor debrief
12:45	End of Competition

Section C

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

Format for Marking by assessors

MARKING CRITERIA

MODULE	CRITERIA	MARKS ALLOTTED
DAY 1- TABLE TASK	Boxing of Buffet Table	10
	Napkin Folding	10
	Fruit Carving	10
	Liqueurs Identification	10

	TOTAL	40
DAY 2- MODULE- FINE DINING	Grooming	10
	Wine Decanting	10
	Table laying	10
	Food Service	50
	Irish Coffee	10
	Spirit Identification	10
	TOTAL	100
DAY 3 - MODULE- BANQUET DINING	Grooming	10
	Table Laying	10
	Champagne Reception	10
	Food Service	30
	TOTAL	60

MODULE- 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							

		Liqueur & Fortified Wine Identification							
	1	Glass 1							
	1	Glass 2							
	1	Glass 3							
	1	Glass 4							
	1	Glass 5							
	1	Glass 6							
	1	Glass 7							
	1	Glass 8							
	1	Glass 9							
	1	Glass 10							
		Total							

MODULE- FINE DINING

Aspect - PERSONAL
PRESENTATION

Marking - Measurement

DAY
-2

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 judges' competitors and guests							
	2	High standard of personal hygiene, no excessive perfume or aftershave							
		TOTAL							

Aspect - PERSONAL PRESENTATION

Marking - Judgemental

DAY -2

Marks
- 4

UNIFORM / POSTURE - THROUGOUT 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- FINE DINING

Aspect: Decanting of Red Wine

DAY-2

Marking - Measurement

Marks-
5

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
	1	Correct Mis-en-Place							
	0.5	Correct Opening Procedure							

	<p>Red Wine Aerate service - technique, timing, confidence</p> <p>0 - lacks knowledge of task, not confident with task, lacks technique</p> <p>1 - shows basic skill, basic confidence, some technique</p> <p>2 - good knowledge of task, good level of confidence, good technique</p> <p>3 - very high knowledge of task, great level of confidence, great technique</p>								
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MODULE- FINE DINING

Aspect: Table Laying for 4 pax

Marking - Measurement

DAY-
2

Marks-
8

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Mis-En-Place for Service							
	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

Aspect: Table
Layingfor4pax

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

	<p>MEP - Overall presentation</p> <p>0 - cloth not consistent, napkins not appropriate, table not presentable for service at all</p> <p>1 - cloth has inconsistencies, napkins not really appropriate, expectation of 3-star setup</p> <p>2 - cloth set almost consistent, napkins appropriate, expectation of 4 star setup</p> <p>3 - cloth consistent, table looks impressive, napkins appropriate to task, expectation of 5 star setup</p>						
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MODULE- FINE DINING

Aspect - Food Service Procedure Greetings to Guest & menu explanation

DAY -2

Marking - Judgemental

Marks-
3

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID
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			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>							

MODULE- FINE DINING

Aspect - Food Service Procedure - Social Skills

DAY -2

Marking - Judgemental

Marks-
4

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Social Skills</p> <p>0 - Competitors shows no social skills or guest interaction</p> <p>1 - Competitor shows some interaction with guests and an adequate level of confidence to carry out their tasks.</p> <p>2 - Competitor shows a high level of confidence, good guest interaction and an overall good impression</p> <p>3 - Competitor shows excellent interpersonal skills, natural flare and ability and attention to detail</p>							

	<p>White wine service - technique, timing, confidence</p> <p>0 - lacks knowledge of task, not confident with task, lacks technique</p> <p>1 - shows basic skill, basic confidence, some technique</p> <p>2 - good knowledge of task, good level of confidence, good technique</p> <p>3 - very high knowledge of task, great level of confidence, great technique</p>							
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MODULE- FINE DINING

Aspect - Food Service Procedure - Assembling of Canape & 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>Service of canapés</p> <p>0 - Competitors shows no interaction, no explanation and style in the service procedure</p> <p>1 - Some interaction with guests, adequate service style</p> <p>2 - Good level of confidence and flare in service, good interaction and consistent in service</p> <p>3 - Excellent interaction with guests, clear explanation of canapés, high level of flare and technique in the service</p>							

MODULE- FINE DINING

Aspect - Food Service Procedure - Soup Service

DAY -2

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>							

MODULE- FINE DINING

Aspect:
 Food
 Service
 Procedure
 - Service
 of Red
 Wine

DAY-2

Marking - Measurement

Marks-
 5

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.							

	<p>Red wine service - technique, timing, confidence</p> <p>0 - lacks knowledge of task, not confident with task, lacks technique</p> <p>1 - shows basic skill, basic confidence, some technique</p> <p>2 - good knowledge of task, good level of confidence, good technique</p> <p>3 - very high knowledge of task, great level of confidence, great technique</p>								
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MODULE- FINE DINING

Aspect - Food Service Procedure - Main Course Carving

DAY -2

Marking - Judgemental

Marks-
5

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID
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			1	2	3	4	5	6	7
		<p>Carving Main-Course</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 industry standard</p> <p>2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation</p> <p>3 - Excellent carving skills with even portions, flare and creativity, excellent final presentation</p>							

MODULE- FINE DINING

Aspect - Food Service Procedure - Main Course Service Procedure

DAY -2

Marking - Judgemental

Marks-
4

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>							

MODULE- FINE DINING

	<p>Flambé / Tableside 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>						
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MODULE- FINE DINING

Aspect - Food Service Procedure - Silver Service of Coffee

DAY -2

Marking - Judgemental

Marks-
3

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Coffee Service (silver)</p> <p>0 - Incorrect service, poor placement of covers, inconsistent service not acceptable service</p> <p>1 - Consistent service, all accompaniments served, adequate timing</p> <p>2 - Good interaction with guests, good level of silver service, all accompaniments offered, top up offered.</p> <p>3 - Excellent interaction with guests, very high level of silver service, good timing, all accompaniments served, top up offered,</p>							

MODULE- FINE DINING

Aspect -Food Service Procedure - Fine Dining Service Procedure

DAY -2

Marking - Judgemental

Marks-
4

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>							

MODULE- FINE DINING

		<p>Irish Coffee - Final presentation</p> <p>0 - cream doesn't float, not confident with task, inconsistent levels, not serve able</p> <p>1 - inconsistency in coffee and cream (mixed), lacks confidence with task, inconsistent levels of coffee and cream</p> <p>2 - slight imperfection with coffee and cream, confident with task, worked hygienically</p> <p>3 - perfectly split coffee and cream, highly confident with task, worked hygienically, consistent levels of cream and coffee</p>						
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MODULE- FINE DINING

Aspect - Spirit Identification

Marking - Measurement

Marks
-10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
		Spirit Identification	1	2	3	4	5	6	7
	1	Glass 1							
	1	Glass 2							
	1	Glass 3							
	1	Glass 4							
	1	Glass 5							
	1	Glass 6							
	1	Glass 7							
	1	Glass 8							
	1	Glass 9							
	1	Glass 10							
		Total							

MODULE- BANQUET DINING

Aspect - PERSONAL PRESENTATION

DAY -
3

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

<p>UNIFORM / POSTURE - THROUGOUT THE DAY</p> <p>0 - low standard of uniform & posture throughout all tasks, posture illustrates lack of confidence in tasks</p> <p>1 - average standard of uniform & posture throughout all tasks, shows bad posture when finding task challenging</p> <p>2 - good standard of uniform & posture throughout all tasks, looks professional, but slightly lacking</p> <p>3 - excellent standard of uniform & posture throughout all tasks, looks very professional</p>							

MODULE- BANQUET DINING

Aspect: Round Table Laying for 6 pax

DAY-2

Marking - Measurement

Marks
-8

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Mis-En-Place for Service							
	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- BANQUET DINING

Aspect: Round Table Laying for 6 Pax

DAY-3

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							
		<p>MEP - Overall presentation</p> <p>0 - cloth not consistent, napkins not appropriate, table not presentable for service at all</p> <p>1 - cloth has inconsistencies, napkins not really appropriate, expectation of 3-star setup</p> <p>2 - cloth set almost consistent, napkins appropriate, expectation of 4-star setup</p> <p>3 - cloth consistent, table looks impressive, napkins appropriate to task, expectation of 5-star setup</p>							

MODULE- BANQUET DINING

Aspect: Champagne Reception

DAY-2

Marking - Measurement

Marks
- 10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID
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			1	2	3	4	5	6	7
	2	reception area-set up appropriate for task							
	1	correct glasses cleaned and polished							
	1	service equipment in place							
	1	champagne chilled and in ice bucket							
	2	correct opening procedure							
	2	no spillage							
	1	top up as required							
		Total							

MODULE- BANQUET DINING

Aspect: Service Procedure- Greetings of Guest & Explanation

DAY-3

Marking - Judgemental

Marks
- 3

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>							

MODULE- BANQUET DINING

Aspect: Service Procedure- Social Skills

DAY-3

Marking - Judgemental

Marks- 3

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Social Skills</p> <p>0 - Competitors shows no social skills or guest interaction</p> <p>1 - Competitor shows some interaction with guests and an adequate level of confidence to carry out their tasks.</p> <p>2 - Competitor shows a high level of confidence, good guest interaction and an overall good impression</p> <p>3 - Competitor shows excellent interpersonal skills, natural flare and ability and attention to detail</p>							

MODULE- BANQUET DINING

Aspect: Food Service Procedure - Service of White Wine

DAY-3

Marking - Measurement

Marks- 2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
	0.25	White Wine - Presentation to guests							
	0.5	Type of wine, short description about aroma, suitability to dish.							
	0.25	White Wine - Correct glass							
	0.25	White Wine - Correct measure- Filled to broadest part of glass or 2/3 of glass							
	0.25	White Wine - All glasses level - within a ml.							
	0.25	White Wine - No spillage							
	0.25	White Wine - Service from right							

	<p>White wine service - technique, timing, confidence</p> <p>0 - lacks knowledge of task, not confident with task, lacks technique 1 - shows basic skill, basic confidence, some technique 2 - good knowledge of task, good level of confidence, good technique 3 - very high knowledge of task, great level of confidence, great technique</p>							
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MODULE- BANQUET DINING

Aspect: Service of Pre plated Appetiser

DAY-
3

Marking - Judgemental

Marks- 3

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID
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		1	2	3	4	5	6	7
	<p>Appetiser Plated</p> <p>0 - Inconsistent service procedures, poor carrying technique poor timing with little guest interaction</p> <p>1 - Consistent service technique with guest interaction, limited organisational skills and adequate placement</p> <p>2 - Good consistent service, some flare and good guest interaction good organisational skills and sideboard management</p> <p>3 - Excellent service style, good guest interaction, high level of organisational skills, hygiene and flare and confidence in task</p>							

MODULE- BANQUET DINING

Aspect - Food Service Procedure - Soup Service

DAY
-3

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 - inconsistent service, slow service, not an acceptable standard</p> <p>1 - 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>							

MODULE- BANQUET DINING

MODULE- BANQUET DINING

Aspect - Service of Red Wine

DAY-
3

Marking - Judgemental

Marks- 2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Red wine service - technique, timing, confidence 0 - lacks knowledge of task, not confident with task, lacks technique 1 - shows basic skill, basic confidence, some technique 2 - good knowledge of task, good level of confidence, good technique 3 - very high knowledge of task, great level of confidence, great technique							

	<p>Main Course Service</p> <p>0 - Inconsistent service procedures, poor carrying technique, poor silver skill, timing very inconsistent, very limited customer interaction</p> <p>1 - Consistent service technique with guest interaction, limited organisational skills and adequate placement, adequate silver service skill.</p> <p>2 - Good consistent service, some flare and good guest interaction good silver service and workflow</p> <p>3 - Excellent service style, good guest interaction, high level of silver service and hygiene. Natural flare and confidence in task with a high workflow level</p>							
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MODULE- BANQUET DINING

Aspect - Cake Carving

DAY-
3

Marking - Judgemental

Marks- 3

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID
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		1	2	3	4	5	6	7
	<p>Gueridon Dessert Service</p> <p>0 - No interaction with guest, poor cutting technique, uneven portions final presentation inadequate.</p> <p>1 - Limited interaction with guests, cutting technique adequate, final presentation acceptable.</p> <p>2 - Good explanation, very good technique, even portions, creativity in final presentation</p> <p>3 - Excellent guest interaction and explanation, excellent cutting technique high level of flare and creativity with very good final presentation</p>							

MODULE- BANQUET DINING

Aspect - Service Procedure

Marking - Judgemental

DAY-
3

Marks- 2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>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>							

Section D-Infrastructure List (Tool and equipment including raw material)

S. No.	Items	Quantity
General Infra		
1	Lockers for Competitor & Judges	12
2	SS Tables for Pantry 42 x 30 x 34 "	12
3	Steel Almirah for Storage of Alcoholic Beverage	2
4	Refrigerators 600 LTS	2
5	Microwave	3
6	Gas Range with cylinders	1
7	Wooden tray	16
8	Salver	16
9	Wooden Rack for competitor	8
10	Sink with Cold & Hot Running water in Pantry	1
11	Salamander	1
12	SS storage Racks	6
13	Side Table 6 x 2 feet	8
14	Fine Dining Table 36 x 36 x 30"	16
15	Round Table for Banquet Dining (Día 5.5 feet)	8
16	Dining Chair	50
17	Table cloth 6 x 6 feet	60
18	Napkins (linen) 21 " square	300
19	Tablecloth Rectangular (to box the table) 8 x 5 feet	30
20	Waiters Cloths (linen)	100

21	Moulton for table	
22	Dusters	100
23	Wiping Cloth	100
24	Electrical Power Points 15 AMP	10
25	Drinking Water Facility	
MANPOWER REQUIREMENT		
26	Chef for Reheating of Food & making it ready for service	1
27	Pantry Attendant	2
28	Floor area cleaner	1
29	Hostess	1
30	Guests for Service on day 2	32
31	Guests for Service on day 3	48
Module BANQUETING		
32	Cake stand	8
33	Serrated Knife for cake	8
34	Platter Rectangular silver service	10
35	Table number Set. From 1 to 8	1
36	Triplicate check pads	10
37	Ice Bucket (spittoon)	8
Module FINE DINING		
38	Flambé Trolley	8
39	Liqueur Trolley	8
40	Candle holders for decanting	8

41	Candle for decanting	8
42	Cutting board (Carving board)	8
43	Decanter	10
44	Show plate (Stainless Steel)	32
45	Flambé pan	8
46	Glass bowls (small)	20
General		
47	Napkins (strong paper) -Packet	10
48	Italian coffee machine- Espresso	8
49	Coffee Mill	8
50	Pitcher	8
51	Brush for cleaning	10
52	Dredger	8
53	jugs for juice collection	10
54	Water glasses	60
55	Red wine glasses	40
56	White wine glasses	40
57	Champagne glasses	40
58	Cognac glasses	20
59	liqueur glasses	60
60	Glasses for Dessert wine	40
61	Glasses for tasting (Wine, Spirits, Liqueur and fortified wines)	60

62	HI Ball glass	40
63	Martini Glasses	40
64	Irish Coffee Glass	20
65	Main knife	60
66	Main Fork	60
67	Soup spoons	60
68	Butter knives	60
69	Starter / dessert forks	60
70	Starter / dessert knives	60
71	Dessert / sweet Spoons	60
72	Knife for Fish	60
73	Fork for fish	60
74	Coffee /Tea spoons	60
75	Espresso Spoons	40
76	Ladle for sauce	16
77	Soup Ladle	10
78	Table cleaner	10
79	Wine cellar	1
80	Flower arrangement on day 2 & 3	16
81	Steel Spatula for cake/puddings etc..	40
82	peppermills	10
83	Salt mill	10
84	Cruets salt & peppers	10
85	Tray beverage (Round)	20

86	Tray Food (Rectangular)	20
87	Ice buckets & stands	10
88	Bread basket	10
89	Cocktail napkins- Packet	20
90	Stainless Steel Platter	20
91	Menu (fine-, banquet)	15
92	Pad of paper for notes	10
93	Coffee pot	10
94	Butter dish with lid	10
95	Creamer	20
96	sauce boats	20
97	Sugar pot	20
98	Soup Tureen	8
99	Sugar and cream tray	8
100	Teapot	8
101	Plate for main dish	60
102	Side plate	120
103	Plate for dessert/Entry	60
104	Plate for Soup	60
105	Ramekin	100
106	Platter	20
	LIST OF CONSUMABLES	
S.No	Item	Unit Required

1	Non-Alcoholic Red Wine	16
2	Non-Alcoholic White Wine	16
3	Non-Alcoholic Champagne	8
4	Ouzo	1
5	Gin	1
6	Bacardi	1
7	Vodka	1
8	Irish Whiskey	1
9	Scotch Whiskey	1
10	Jack Daniels	1
11	Dark Rum	4
12	Armagnac	1
13	Tequila	1
14	Bourbon	1
15	Cognac	1

16	Canadian Club	1
17	Grappa	1
18	Calvados	1
19	Peach Schnapps	1
20	Crème De Menthe	1
21	Grand Marnier	1
22	Cointreau	1
23	Amaretto	1
24	Blood Orange Cointreau	1
25	Brandy	1
26	Malibu	1
27	Dom Benedictine	1
28	Drambuie	1
29	Tia Maria	1
30	Frangelico	1

31	Red Port	1
32	Dry Sherry	1
33	Dry Vermouth	1
34	Sweet Vermouth	1
35	Crème De Framboise	1
Module: Fine Dining		
36	Australian Lamb Rack for carving along vegetable and potato, sauce etc on platter	8
37	Soup	32 Potion
38	Bread for Service on day 2	32 Potion
39	Cherry	32 Potion
40	Coffee	32Potion
41	Canape platters with assortment of base and toppings, spread and garnish	8
Module: Banquets		

42	Lamb Willingdon or grilled cottage cheese along vegetable and potato, sauce etc on platter for 6 Pax	8
43	Gateaux with caulis	8
44	Soup	48 Portions
45	Salad Carpaccio with chicken or Cottage cheese	48 Portions
46	Fruit Carving- Oranges, Pineapples, Apples, Musk Melon, Strawberry etc.	8 each
47	Coffee Powder	200gms
48	Fresh dairy cream - double cream	1 kg
49	coffee beans	100gms
50	Ice Cream	2 Litre
51	Orange Juice	3 Litre
52	White Butter	1 Kg
53	Bread for Service on day 3	3PKT
54	Castor Sugar	1 Kg
55	Mint	200 gms

56	Milk	4 Litre
57	Brown Sugar	1/2 Kg

Section E: GENERAL INSTRUCTIONS TO THE COMPETITOR

- The Test Project for Restaurant service will be carried out in Modular format over 3-day period, total project time 16 hours
- Competitors are not permitted to do any preparations in advance.
- NSDC/THSC reserve all rights to any audio/visual/print recording and coverage of the event. Any publication, reproduction or copying of the same can only be made with written consent of the organisers.
- You are 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

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.

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. 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.

More related to the skill