



**Cystadleuaeth Sgiliau Cymru**  
**Skills Competition Wales**

## **Competition Brief – for virtual competition 2022**

**Competition Title** - Inclusive Skills: Restaurant Service

### **Competition Overview**

Restaurant Service Assistants play an important role in the restaurant. From laying tables correctly to having excellent communication skills and a professional manner; the quality of the service is something that guests often remember as much as the food and drink served.

In this competition, competitors will be assessed on their presentation, creativity and style; as well as showing professionalism and the ability to work within the times given.

### **Entry Criteria**

The competition is for those training for a career in the Hospitality Industry working towards, but not yet have achieved, an Entry Level 3. (Entry Level 1 and 2 may enter).

Please ensure your entrants have the skills and competences to complete the task.

### **Entry capacity restrictions by organisation**

Maximum of up to 2 per location.

This is the maximum number of entries permitted by an organisation for this competition.

This is determined by 'location' and 'organisation'. 'Organisation' refers to the competitors' training provider/employer. 'Location' refers to a site where the competitor studies / is employed. For further guidance on these capacities, click [here](#)

Please note due to the current COVID-19 restrictions this competition will be run remotely. Competitors will need to be filmed at their place of study completing each of the below tasks, the video/s should be uploaded to the designated Google Classroom by **Midnight on Friday 4<sup>th</sup> February**. Any videos uploaded after this time will not be judged.

Our recommendation if possible is to record the competition using a meeting platform (Google Hangouts / Teams / Zoom etc), this way the file is compressed and the upload to Google Classroom is more simple. Note - Using a GoPro the files are often very large and can take a long time to upload.

**Brief** [Read this document in full before you begin the tasks!](#)



The following **1** task is to be completed in **30 mins**.

*Please state your start time to the camera before beginning the task.*

### **Task 1: Laya table setting for 2**

Theme - “Celebrating the NHS”

- Wipe/clean table and cover with table cloth.
- Polish and place cutlery using.
- Each setting to include a water and wine glass.
- Each setting to include a folded napkin in the fold of competitors' own choice. The link below is for the blue napkins that will be needed for this task that your tutor/mentor can purchase.  
<https://www.drinkstuff.com/products/product.asp?ID=10242&catID=892&name=Swan+ex+Indigo+Napkins+40cm+3ply#.Xtip4TpKhPY>
- The napkins will be folded during the competition.
- Setting to include decoration to fit with “Celebrating the NHS” theme.
- “Working side table” to be tidied away before finishing. Extra runners, slip cloths, place mats etc. can be used to enhance the theme but some of the original tablecloth should be visible for judges to see.

### **Resources required**

Please ensure you have the correct resources to complete the task above before starting your competition submission.

### **Competition Rules**

For full terms and conditions of entry and competition rules visit

[www.skillscompetitionwales.ac.uk/terms-and-conditions](http://www.skillscompetitionwales.ac.uk/terms-and-conditions)

### **Competition specific rules:**

- Competitors will start, and finish work as instructed by your tutor/mentor.
- Competitors must provide their own uniform and PPE. Support staff accompanying in the competition area will also be required to adhere to PPE requirements.
- A Statement of Support outlining any individual needs of the learner within the competition - ie, support with communication etc, will need to be completed and submitted with your video.
- If there is a power stoppage, breakdown of equipment or accident, the competitors must act accordingly to the instruction of the organiser.
- If during the competition a competitor feels they must leave their work (eg. medical reasons, toilet break), please state this to the camera and this will be recorded as a ‘time out’ by judges.
- No mobile telephones are allowed in the competition room.

- The judges' decision is final.
- Competitors must only receive support that is outlined in their support statement. Support deemed to be outside that given in the support statement could result in the competitor being disqualified from the competition.

### **Generic competition rules**

- Listening to music via headphones is not permitted during competition activity.
- Any questions during competition activity should be addressed to your tutor/mentor in front of the camera.
- Competitors should not communicate with other competitors during competition activity.
- It is the responsibility of each competitor to work within the allocated time. No additional time will be allowed.
- Technical failure of your equipment should be reported immediately to the judging panel. Additional time will be allocated if the fault is beyond the control of the competitor.

### **Marking and Assessment**

Marking and judging of this competition will be done by a team of experts from Industry, Further Education or Training Provider, using a marking criteria and allocated marks to ensure consistency.

Brief marking and assessment criteria:

<b>Criteria</b>	<b>Allocated marks</b>
Correct placement of equipment, working spaces and methods	10%
Presentation, creativity and style	30%
Setting a table including time management	30%
Personal appearance, hygiene, safety and PPE	30%
Total	100%

### **Feedback and Recognition**

Individual and Group verbal feedback will be provided at the end of the competition.

No results or awards will be awarded on the day, as marking will be quality assured.

Certificates of Participation will be issued on the day.

Medallists will be invited to a Celebration Event which will be held in March 2021, where the First, Second and Third Awards will be presented.

Marksheets will be made available to unsuccessful competitors after the quality assurance process has been completed. Further details will be provided to all competitors upon notification of outcomes.

**Competition Lead**

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