



Cystadleuaeth Sgiliau Cymru
Skills Competition Wales

Competition Brief – for virtual competition 2022

Competition Title Restaurant Service

Competition Overview

Restaurant Service staff play a vital role in the overall experience of a restaurant customer. From laying tables correctly to having extensive knowledge of each item on the menu; 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 the following:

Good practical skills and a sound understanding of different styles of food & beverage service; formal dining, prosecco preparation and service and knowledge of product.

Competitors will also be judged on their social skills and will be expected to have excellent personal presentation as well as safe and hygienic working practices.

Entry Criteria

The competition is for those training for a career in the Hospitality Industry and studying towards a Level 3 qualification in Restaurant Services. Level 1, 2 or 3 may enter but entrants must not have achieved a level 3 qualification.

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.

'Organisation' refers to the competitors' training provider/employer. 'Location' refers to a site where the competitor studies / is employed.

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 4th 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 **3** tasks are to be completed in **1 hour & 40 mins**.

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

Task 1 - Boxing a Table – 15 minutes

Competitors will be required to box one table, using 3 identical cloths to cover all 4 sides of the table.

The judges will be looking for tablecloth to be no more than **3cm** above the floor all round and not to be touching the floor.

Guidance Notes:

- Competitors should use a suitable table of their choice available to them at their place of study / workplace.

Filming notes – ensure the below shots are part of your video for judging

State the size of the table you will be using to the camera before you start the task
Show a full 360 view of the table for the judges

Task 2 Napkin folding - 30 minutes

Competitors will be required to fold 50cm x 50cm napkins to produce 12 folded napkins - 6 types of napkin folds with 2 of each to be made for comparison. Suggested folds are Afternoon tea, Breakfast, Fine dining, Banqueting, Room Service Tray and for Service with Bread Rolls. The judges will be looking for the creativity and originality of the folds.

Guidance Notes:

- Competitors should use the boxed table as a workstation and to present their finished napkins.
- Folded napkins must all be free standing (i.e. no use of supports, ribbons, foil or clips).
- Competitors may set up their workstation in advance but all napkin folding must be completed within the time allowed.
- Competitors are required to provide a simple card for each of the napkins with names of the napkin fold and what it is intended for: fine dining, banqueting or a room service tray.

Filming notes – ensure the below shots are part of your video for judging

Show each napkin & name card for each style to the camera

Task 3 - AFTERNOON TEA - Table laying, Prosecco and service

Table Laying - 30 minutes

The table lay-up should be suitable for an Afternoon Tea consisting of sandwiches, scones, gateau, tea and prosecco for 2 people.

Using a second table competitors will be required to prepare and lay the table.

Competitors will use their own napkins from task 2 for the table lay-up.

Guidance Notes:

- Competitors will use the boxed table as a workstation.
- Competitors will be provided with all necessary equipment from your college/workplace. Competitors may set up their workstation in advance but all the lay-up must be completed within the time allowed.
- Judging is based on the appropriateness and uniformity of the table laying.

Prosecco - 15 minutes

For this task competitors will be asked to pour 6 identical glasses of prosecco in flute glasses. For this task the competitors should serve the prosecco at the table (as if there are customers) opening, pouring and presenting the bottle of prosecco to them.

Guidance Notes:

- The prosecco you should purchase should be - <https://www.tesco.com/groceries/en-GB/products/273884670>. – if there are any differences please state this to the camera before starting the task
- Judges will be looking for technical skills, work methods, social skills and presentation (including the presenting of the bottle, no drips whilst pouring the glasses of prosecco, no more than 2 or 3 pours for each glass of prosecco.)

Gateau - 10 minutes

A six inch whole gateau to be presented on a stand. The gateaux will be on a silver cake board and competitors will be required to cut and serve 2 identical portions.

Guidance Notes:

- The Gateau you should purchase should be - <https://www.tesco.com/groceries/en-GB/products/261327836> – if there are any differences please state this to the camera before starting the task
- Competitors will use the boxed table as a workstation and the table already laid up to serve the Gateau on the table.
- The workstation may be set up in advance.
- Judging will be looking for technical skills, social skills, working method and presentation.
- Equipment and work area should be left in a clean and suitable manner after

completing the task.

Competition Rules

For full terms and conditions of entry and competition rules visit www.skillscompetitionwales.ac.uk/terms-and-conditions

Competition specific rules:

- Standards of dress should be professional and adhere to health and safety standards.
- Competitors will receive a health and safety briefing at the start of the competition.
- Competitors will start and finish work as instructed by your tutor/mentor
- All dishes must be presented within the allocated time.
- All competitors must ensure their station is left clean and tidy.
- No pre-prepared items permitted.

Generic competition rules

- Mobile phones are to be switched off during competition activity.
- Listening to music via headphones is not permitted during competition activity.
- 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:

Criteria	Allocated Marks
Professional and technical & knowledge skills	25%
Presentation, creativity, style and flair	25%
Equipment and working practices	18.75%
Time keeping	18.75%

Personal hygiene/appearance and safety	12.5%
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

Lead Contact:

Ceri Nicholls – ceri.nicholls@cambriantraining.com

Expert Contact:

Linda Thomas - linda.thomas@colegsirgar.ac.uk



Cystadleuaeth Sgiliau Cymru
Skills Competition Wales