



RESTAURANT SERVICE COMPETITION

Competition details

Objective

In the Restaurant Service Competition students, as a team, must accomplish several tasks embodying a waiter's work in front of a jury representing the guests.

Goal

- Increase the importance of team work and develop social and interpersonal skills in a spirit of learning and sharing knowledge;
- Assess the skills of students of Hotel and Tourism Schools, across Europe, always in a pedagogical perspective;
- Enhance the art of table service and emphasize the importance of this art in the hotel & catering business.

Team & Language

Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. Minimum level of English : **B1** (according to CEFR, Common European Framework of Reference, see below for more details)

Be aware that in case of a serious doubt on a competitor's english level and this represents a difficulty in communication between teammates, the competitor can be disqualified.

Teams:

Teams will consist of 2 students from different schools and countries and will be drawn in advance by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.

Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- After the announcement of the teams, each team starts compiling the work plan for the 4 different tasks. It is not compulsory to finish this work plan right away but it has to be shown to the judges at the start of every practical competition task. After this, competitors sit as a team for the written test based on Restaurant Service techniques, Restaurant Organization, local and european gastronomy & products. During the time of written test, external contact is prohibited. Teachers are not allowed in the briefing room.
- Competitors will be allowed to familiarize themselves with the competition area after the briefing.



Days of the competition

- Competitions is planned on 2 consecutive days for every students. Tasks 1 & 2 on day 1 (Wednesday 3rd Nov.), tasks 3 & 4 on day 2 (Thursday 4th Nov.).
- Each team will draw a four courses menu (set menu with no options). The team will have 15 minutes to get acquaintance with that menu. Previous written notes are not allowed. The four professional tasks the team has to realize are:
 1. *Preparatory work*
 - . Setting up the table according to professional standards for 4 guests
 - . Folding napkins (4 different foldings are expected).
 - . Answer questions about the set up chosen.
 2. *Welcoming*
 - . Seating guests;
 - . Serving a wine (or similar local drink like e.g. cider) as an aperitif ; serving mineral water. **Just one** of the following types of drinks will be served : Sparkling white wine (Champagne or similar), fortified red wine, dry white wine, cider.
 - . Order taking *based on a recipes list* previously delivered (on briefing day). Most of the dishes will be local.
 3. *Basic working skills*
 - . Serving one of the menu dishes and/or garnish / side dish (indicated as banqueting/silver service).
 - . Bussing and clearing the table;
 - . Remove and stack soiled plates and cutlery.
 4. *Advanced working skills*
 - . Prepare a dish in front of the guests (2 pax);
Just one of the following dishes will be drawn (indicated as gueridon service) :
 - **2 plates of Baltic smoked fishes with various seasonal & local ingredients**
 - **Flambees Crepes with “Vana Tallinn” liquor**
 - **Roast Chicken for 4 , cooking juice and potatoes**
 - **Pepper steaks flambee and seasonal garnish**
 - . Serve the prepared dish to the guests.
- Team has to present the work plan sheet for each task to the jury (work plans will be given on the briefing day);
- A timing for each task will be provided and must be respected (approx. 15 minutes/task)
- Competitors must wear their full professional uniform according to the professional standards of a high-quality restaurant service.
- All equipment will be provided. However, competitors may bring some of their own materials like corkscrew or special cutting knives. All these should be authorized by de Head Judge.
- Note: competitors must adapt themselves to the materials and equipment at their disposal.

Important notes

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork), see below for more details ;
- During the composition of the working plan on the day of the briefing, team members check if correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after this.



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- The use of cell phones or any other electronic device (connected watch) is not allowed during the competition; competitors will leave device in the waiting room.
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.

Global scale of the skills of level B1(according to CEFR)

The global scale of the common reference of the CEFR defines level B1's user capable of the following linguistic skills:

- Can understand the main points of clear standard input on familiar matters regularly encountered in work, school, leisure, etc.
- Can deal with most situations likely to arise whilst travelling in an area where the language is spoken.
- Can produce simple connected text on topics which are familiar or of personal interest.
- Can describe experiences and events, dreams, hopes and ambitions and briefly give reasons and explanations for opinions and plans.

About assessment ...

Each of the 4 tasks will be assessed according to professional standards (technical and communication skills) such as :

- Professionalism (hygiene, attitude, pose..)
- Works skills (organization, work method, service of food & drinks, technical skills..)
- Social and communication skills within the team and with judges/guests – Teamwork
- Time management