



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 on the briefing day.

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 start the work plan for the different steps.
- This should permit to check competitors' communication skills. It is not compulsory to finish this work plan right away but it has to be shown to the judges at the start of the team's competition.
- After this, competitors sit as a team for the written test. The test is a combination of questions (multiple choice, mix & match etc...) based on Restaurant Service techniques, Restaurant Organization, local and European gastronomy & products. During this time 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 with a guided tour.



Days of the competition

- Competition is planned on 2 consecutive days; each team will compete only one day.
- Each team has to be present at 7:45 on their competition day for a presence check. They will gather in a separate waiting room until their turn to compete (a schedule will be presented during briefing). Cell phones & connected watches will be collected at their arrival until the end of the team's competition.

The competition

Each team will compete for a total time of 2 hours maximum with no extra time. Teams will compete in series of 3 teams every 2 hours.

- **Step 1: 10 minutes to settle down in the competition area, meet judges, check buffet & products**
- **Step 2 : Welcome and sit 3 guests (judges), suggest, prepare and serve a drink as an aperitif : 30 minutes (+ or - 5 min)**
 - Welcome and sit 3 guests at the restaurant bar,
 - Suggest, prepare and serve 3 drinks as an aperitif. Drinks will be selected by the guests among the following list: **Sparkling wine, Martini white & red, 1 local aperitif drink (will be presented on the briefing day), selection of cocktails/mocktail: Negroni, Moscow Mule, Margarita, Mojito or Virgin Mojito, Tomato juice & condiments.**
- **Order taking:** During aperitif, as the guests enjoy the drinks, **competitors take the order** for the meal (food and drinks) from one menu with options.

-2 dishes corresponding to restaurant service technical skills (dishes 1 & 2) will be ordered by guests among the listed dishes (see below).

-Drinks : each student **will create his own drinks list before the competition and travel with 3 pieces for the guests**. It should include at least 7 different wines (international & from his own country if possible), 2 mineral waters from his own country (plain & sparkling) + 2 from Lithuania (plain & sparkling) referred as "local mineral water"; 2 local drinks referred as "our house special drink ". Local drinks & waters will be provided by school, details about local drinks will be precised at the latest on the briefing day.

- **Step 3 : 40 minutes (+ or – 5 minutes)**
 - In continuity, **Set the table** for the 3 guests on the base of the previous guests' order.
 - Tableware (cutleries, plates, glassware etc.) are **already clean**, just need a quick check
 - Cloth the table, fold napkins **showing 3 different styles**, set the table, prepare equipment and set stations for the technical skills.
 - Sit the 3 guests when table is ready.
 - Technical skills (dish 1 & 2) : Prepare dish 1 for 2 guests + dish 2 for 1 guest.
 - Serve the prepared dishes to the guests, **use silver service for one dish at least**, serve bread & water
 - Serve one bottle of wine (wine previously ordered by guests at step 2) at the appropriate moment (team's decision)
 - Clear plates & table
 - Order hot drinks (may or not be served according to timing) , bring the bill

Step 4 : 5 minutes feedback , end of the competition



List of dishes selected for order taking & technical skills.

Technical skills : 2 dishes will be ordered by the guests to be prepared and served by competitors (starters, main courses or desserts).

(*) = Dishes listed as “technical skills”

Details about dishes will be published online before September 2023.

- **Plate of varied local starters**
- **Salad with fresh goat cheese brioche croutons and pumpkin pickles**
- **Freshly sliced smoked salmon with condiments & seasonings (*)** : Filet of smoked salmon (approx. 1.8 kg), origin / label to be precised on the competition day, Onions, Capers, Horseradish sauce, Fresh cream whipped with herbs, Lemon, Fresh dill, Toasts, Black pepper
- **Fresh Baltic sea fish & oyster tartare (*)** : diced fresh fish fillet, fresh oysters, chopped fresh herbs (dill, chives, shallot), lime and yellow lemon, chopped capers, soy sauce, olive oil, tabasco, salt, pepper
- **Steak tartare (*)** prepared in front of you at your convenience: Beef minced with a knife, mustard, egg yolk, oil and vinegar, salt, pepper, chopped onions and shallots, chopped parsley, chopped capers, chopped gherkins, Tabasco, Worcestershire sauce, ketchup.
- **Pepper steaks flambee and seasonal garnish (*)**: beef steaks, crushed black pepper, brandy (Cognac or similar), dry white wine, red port, mustard, veal stock, butter, pepper, clotted cream.
- **Sole Meuniere (*)**: sole meuniere, lemon, butter, chopped parsley
- **Local main course**
- **From the cart: selection of local cheeses and accompaniments (*)**
- **Flambees Crepes (*)**: Crêpes, sugar, butter, lemon, fresh orange juice, Brandy, Grand Marnier liquor, orange zests, vanilla ice-cream
- **Peach flambee Melba (*)**: half peaches fresh or in syrup, caramelized and flambéed then dressed Melba style with raspberry coulis, vanilla ice cream, slivered almonds, whipped cream
- **Tarte tatin with cinnamon ice cream and creme fraiche**
- **Local dessert**

Important notes

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork), see below for more details;
- Team has to present the work plan sheet to the jury (work plans will be given on the briefing day);
- The general timing for each step must be respected, judges will inform the competitors in case of delay
- 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, white gloves, crumb collector... All these should be authorized by the Head Judge.
- Competitors must adapt themselves to the materials and equipment at their disposal.
- 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.
- The use of cell phones or any other electronic device (connected watch etc.) is not allowed during the



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competition; competitors will leave devices 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, safety, attitude, pose, professional clothing.)
- 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
- Design and/or use of professional documents: list of drinks, work plans, etc.