



National Skill Competition  **worldskills**
INTERNATIONAL VOCATIONAL TRAINING ORGANIZATION

HOSPITALITY

Test Project



Skill Area: RESTAURANT SERVICE

National Skills Competition Date: March 30 and 31, 2005

Skills Jamaica Competition March 30-31, 2005

General Instructions

- (1) Each competitor will be required to carry out the test project as specified on the schedule to be handed out two days before the competition.
- (2) The time will be specified according to the test project.
- (3) Minor adjustments may be made to the test project on the day of the competition where a new test project will be issued to the competitor.
- (4) Competitors are expected to identify all equipment/ materials/ingredients needed and submit list to the competitions committee no later than January 28, 2004.
- (5) Please note that all competitors should provide their own small tools and utensils.**
- (6) Competitors will be given a schedule two days before the competition. Debriefings will also be conducted for all competitors on March 28, 2004.
- (7) All competitors will get an opportunity to arrange work areas the day before the competition. Where applicable competitors for the second day will arrange their work areas on the evening of day one. Competitors who fall in the second shift will get an opportunity to do their preparation at offsite locations (to be decided) where necessary.
- (8) All competitors should be present for the opening ceremony along with their instructors/coaches.
- (9) Rehearsal for the opening ceremony will be held on the evening of March 28, 2005 in the Indoor Sports Centre.

Final Project - Restaurant Service

Duration: 5 hours

Task 1

Do a display of the following

- 15 Napkin folds
- 3 centrepieces for tables depicting Jamaican theme and 2 depicting international theme.
- Changing of table cloth in the presence of the judges

In addition do a buffet setting.

Task 2

Competitors are asked to do a table setting for four guests for an a la Carte menu

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|--------------------|---|---|
| Soup | - | (silver service) |
| Salad | - | Competitor will make four (4) varieties of salad dressing. |
| Main Course | - | Flambé chicken, fish and steak Carved turkey or ham (accompaniment to be provided) |
| Dessert | - | Hot and Cold (flambé fruits should be used as a part of the dessert) |

Tea/Coffee Service

Also wine and cocktail served during meal. Decant red wine.
Arrange Canapé for display from items that will be provided.

Task 3

Cocktail service

Production of nine (9) types of beverages appropriately garnished, using at least three (3) different methods.

4 alcoholic drinks

2 non-alcoholic drinks

3 original drinks

Task 4

Competitors are asked to prepare a fruit curving using fruits from the fruit basket provided.