

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

**National Skills
Competition- Restaurant
Service Test Project
Final**

April 23 to 25, 2008



WorldSkills Jamaica National Skills Competition

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April 23 to 25, 2008

WorldSkills Jamaica Competition April 24 to 25, 2008

General Instructions

1. Each competitor will be required to carry out the test project as specified and will be available on the website three months before the competition.
www.worldskillsjamaica.org
2. 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.
3. The time will be specified according to the test project.
4. 20% change will be made to the test project on the day of the competition where a new test project will be issued to the competitor.
5. All materials, ingredients, large equipment and specialized hand tools will be provided.
- 6. Please note that all competitors should provide their own small tools and utensils.**
7. Competitors are expected to identify all equipment/ materials/ingredients needed and submit list to the competitions committee no later than March 7, 2008.
8. Debriefings will also be conducted for all competitors on April 22, 2008.
9. 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.

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

- 10. Competitors and coaches are expected to find their way to the competition village on April 22, 2008 and to depart back home on April 26, 2008**
- 11. Transportation will be provided at designated times for all competitors and coaches to and from the competition venue.**
- 12. All coaches will play the role of experts (judges) for the competition**
- 13. Accommodation and meals will be provided for all competitors**
- 14. Accommodation will be provided for coaches only.**
- 15. All other persons that support the competitors will need to make their own accommodation arrangements.**
- 16. Lunch and light refreshment only will be provided for coaches, (experts), workshop supervisors, national trade managers and volunteers.**
17. All competitors should be present for the opening ceremony along with their coaches.
18. Rehearsal for the opening ceremony will be held on the evening of April 22, 2008 in the Indoor Sports Centre.
19. Competitors are not allowed out of the competition village unless permission is granted by the dorm master.
20. All competitors are required to register at the competition village to qualify for entry into the competition.
21. Special permission must be granted if competitors need to reside off campus.

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

Duration: 6 Hours

SAFETY INSTRUCTIONS

The following safety instructions must be adhered to:

1. All candidates must ensure that the proper gears are worn during the competition. These include –Long sleeved White shirt/blouse, black bow tie pants/skirt, non-skid black shoes.
2. Ensure all cuts are covered.
3. Each candidate must have available an updated food handlers permit
4. Clean and organized work area must be maintained to prevent accidents.
5. Candidates who were recently ill or ill on the day of the competition must inform a floor judge.

Failure to adhere to the above rules can result in candidates being disqualified.

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

DURATION: 6 HOURS

Task 1

Mise en Place

Competitors may use the first 30 mins. of competition for planning their work and mis en place

TASK 2

Do a display of the following:

- 12 Napkin folds
- Changing of table cloths in the presence of judges

TASK 3

Competitors will be given a five course menu to set table and serve. From the menu given candidates will be asked to serve fish in Beurre Meuriere Sauce, Carve a Roaster Chicken as entrée items and produce a flambé of fruits for dessert. Wine should be served from the selection given. Appropriate wine to be served with meal.

Task 4

Prepare and serve 4 beverages – 3 cocktails, 1 non-alcoholic using each of the following methods – blend – (of own choice), and shake, built, stir – from recipe list (Appendix One)

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

Task 5

Tea Service. - Prepare and serve tea to four persons.

APPENDIX ONE

Cocktail Recipes – Restaurant Service

Reference book:

“The Complete Bartender” Compiled by Robyn M. Feller” (ISBN 0-425-12687-0)

Please note: this is a recommended text, garnishes may vary according to other reference books.

- Brandy Alexander** ½ oz White Crème de Cacao
Sprinkle
(**Gin Alexander** - use ½ oz. Brandy
nutmeg/cinnamon Gin instead of Brandy) ½ oz. Heavy Cream
on top

Shake & strain
- Gin Fizz** 1½ Oz. Gin cherry &
Orange slice

1 tbsp. powdered Sugar
3 oz. Sour Mix
1 oz Club Soda
Shake gin, sugar & sour mix
pour over ice, add club soda
- Singapore Sling** 1 oz. Gin Top
with cherry

brandy

2 oz Sour Mix

½ oz Grenadine
Club Soda
1 dash cherry brandy
Shake gin, sour mix & grenadine
shake, strain over ice, and fill with

club soda

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

4. **Grasshopper** 1 oz. Green Crème de menthe
1 oz. White crème de Menthe
1 oz. Light cream
Shake & strain
5. **Mint Cooler** 2 oz. Scotch
3 dashes white Crème de Menthe
Stir
Club Soda
Stir gently
6. **Bloody Mary** 1½ oz vodka Lime
slice or celery
3 oz tomato juice stick
½ oz lemon juice
3 drops Tabasco sauce
3 drops Worcestershire Sauce
Pinch celery, pepper
Dab horseradish (squeeze out liquid)
Build, shake or stir
7. **Big Blue Sky** ½ oz. light Rum
½ oz. Blue Curacao
½ oz. Cream of Coconut
2 oz. Pineapple Juice
Blend
8. **Sea Breeze** 1½ oz. Vodka
3 oz. Cranberry Juice Cocktail
3 oz. Grapefruit Juice
Stir
9. **Dry Martini** 1 ½ oz Gin Olive
Drops (approx. 1/10 oz) Dry Vermouth
Stir
10. **Margarita** 1 ½ oz. Tequila Lime
slice
½ oz Triple Sec
1 ½ oz Sour Mix
Several dashes lime Juice

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

- Shake & Strain
11. **Sidecar** 1 ½ oz Brandy
¾ oz Triple Sec
¾ oz Sour Mix
Shake & Strain
12. **Tom Collins** 1 oz. gin Cherry
2 oz. Sour Mix
Stir
Club Soda
Stir
13. **Whiskey Sour** 1 Oz Whiskey
Cherry
2 oz. Sour Mix
Shake & Strain
14. **Daiquiri** 2 oz Light Rum Lime
Slice
1 oz. Lime Juice
Variations include: 1 tsp. Sugar
Frozen & fruit daiquiris Shake
15. **Sour Mix** 12 oz Lemon Juice
18 oz Distilled Water
¼ Cup Refined Sugar
1 Egg White
Blend, Refrigerate, Blend

Reference: <http://www.drinknation.com>

16. **Flaming Bob Marley** 1 oz. Grenadine
1 oz. Creme de Menthe, green
½ oz. Liqueur, banana
½ oz. Rum, overproof/151 proof
Build, Flame

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

The following equipment and crockery as basic service for 2 guests will be required by each competitor:

China

- 8 plate-trays (silver or china)
- 12 Show Plates
- 12 salt and pepper shaker
- 2 salad bowl, round
- 12 creamer
- 12 coffee cups and saucers
- 2 coffee jugs
- 2 hot water jugs

Furniture/Fittings

- 1 sideboard
- 12 tables
- 24 restaurant chairs
- 2 presentation table

The following equipment will also be required

- 4 flambe trolleys

Table linen

- 12 table-cloths
- 2 table-cloths for presentation table
- 40 napkins
- 2 Packs cocktail napkins

Cutlery

- 24 Dinner knives
- 24 dessert spoons
- 24 Dinner forks
- 24 fish knives
- 24 soup spoons
- 24 fish forks

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

- 24 dessert knives
- 24 tea spoons
- 24 dessert forks

Silver Tea Set

- Coffee pot
- Tea pot
- Sugar bowls
- Creamer
- Tea Box
- Silver Tray

Other utensils

- 1 bar spoon
- 1 jigger
- 2 flaming pans
- 1 dash bottle
- Barsticks and straws
- Center piece
- 1 oil and vinegar set
- 2 serving trays
- Adhesive tape
- 1 wine bucket with stand
- Pins
- 12 bread basket
- Dustbin
- 1 mixing glass
- Plastic film
- 1 strainer
- 1 scissor

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

- 1 ice container
- 2 ashtrays
- 1 ice-pincer
- 1 sugar dispenser
- 6 Hamilton beach blenders

Glasses

- 18 water glasses
- 18 white wine glasses
- 18 red wine glasses
- 12 long-drink glasses
- 18 champagne glasses
- 12 brandy snifter
- 12 cocktail glasses
- 6 liqueur glasses
- 6 Cocktail glasses

The competitor must bring the following utensils or working instruments:

- 1 corkscrew
- 1 office knife
- Order pad
- 1 carving knife or carving set
- 8 serving serviettes
- Box of matches or lighter
- 1 shaker
- 1 mixing glass
- 1 Hawthorne strainer
- 1 bar spoon
- 1 jigger / measure
- Glasses of cocktail of your choice

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

Please note: No other equipment or materials will be allowed.

Work clothes

For female competitors:

- Long sleeve White Blouse
- Black Skirt
- Comfortable non-skid black shoes

Male Competitors

- Long sleeve White Shirt
- Black bow tie
- Black skirt
- Comfortable non-skid black shoes

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

Marking Criteria

OBJECTIVE MARKING

FORM 5

Skill Area: Restaurant Service

Competitor ID _____

Criterion #	Aspect of Criterion Description	Mark allotted for objective marking	Total Mark received for objective Marking	Total Mark received for Subjective Marking	Overall Mark Awarded
	The candidate has all the items required to complete the task	5			
	Items are laid out in an orderly manner	5			
	Candidate is ready on time to begin the project	5			
	Candidate is composed and relax	5			
	Candidate is clear on the requirements for the project	10			
	The specification are adhered to	10			
	Candidate complete the product/service within the time specified	30			
	The appropriate safety gears are worn	10			
	Product/service is completed	20			

Total Mark awarded _____

Type of Medal _____

Signatures

Judge 1

Judge 2

Judge 3

Judge 4

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

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Chief Judge	
Date	

CIS scoring

All competitors will be scored using the Computer Information System (CIS) – (400 to 600 possible points)

500 – Medallion of excellence

Top three scores will receive gold, then silver, then bronze

SUBJECTIVE MARKING

FORM 5A

Skill Area: Restaurant Service

Competitor # _____

Criterion #	Aspect of Criterion - Description	Judge score (Out of 10)					Mark Awarded
		1	2	3	4	5	
	Candidate utilize material effectively for the project						
	Reusable material is not discarded						
	The final product is attractive						
	The final product is appropriately presented						
	The quality of the product is according to standard						
	Guests served are satisfied						

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

	The candidate work area is kept clean throughout the project.					
	Work area is cleaned up after use					
	All waste is disposed of					

Formula for Subjective Marking total score:

Exclude the highest and the lowest score and find the average of the remaining three.

Total Mark awarded _____

Signatures

Judge 1	Judge 2	Judge 3	Judge 4

Chief Judge	
Date	

Score for subjective marking should be entered on form 5 for total score.

SUBJECTIVE MARKING

FORM 5A

Skill Area: Restaurant Service

Competitor # _____

Criterion #	Aspect of Criterion - Description	Judge score (Out of 10)					Mark Awarded
		1	2	3	4	5	
	The products/service show some amount of creativity						
	The products/service						

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

	depicts aspect of the Jamaica culture					
	The candidate shows flexibility and adaptability					
	Safety practices are observed through out					

Formula for Subjective Marking total score:

Exclude the highest and the lowest score and find the average of the remaining three.

Total Mark awarded _____

Signatures

Judge 1	Judge 2	Judge 3	Judge 4

Chief Judge	
Date	

SCORE FOR SUBJECTIVE MARKING SHOULD BE ENTERED ON FORM 5 FOR TOTAL SCORE. **MARKING SCHEME**

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

Restaurant Service - Marking Criteria

No	MODULE -TASKS	Points
1	Mise en place / Preparation	10
2	Napkin folding & Changing of Table cloth	20
3	Formal service - Mystery	25
4	Mixology	25
5	Tea Service	20
Total Marks →		100
Marks Perfect 10 Very good 9 Good 8 Rather good 7 Sufficient 6 Medium 5 Weak 4 Insufficient 3 Bad 2 Very bad 1		

Restaurant Service Detailed Marking Criteria

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

Marking Criteria of detailed items in the competition			
No.	Mis en Place	Marking aspects / Detail	Max. Points
1.1		Preparation of tools and equipment Preparation of materials, Basic treatment of material	3
1.2		Tables are correctly set in accordance with enterprise standards, required timeframes and/or special customer requests	3
1.3		Where appropriate, standard industry clothing is correctly used	2
1.4		Cleanliness and condition of tables and all table items is checked prior to service	2
Mis en place Total →			10

No.	Napkin Folding & changing of table Cloth	Marking aspects / Detail	Max Points
2.1		Hygiene / work processes	3
2.2	“	Creativity	4
2.3	“	Table cloth changed correctly	4
2.4	“	Finishing ,Decoration, General Impression	3
2.5		Time	1
2.6		Quantity	1
2.7		Variety	4

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

2.8			
Napkin Folding & changing of table Cloth →			20

No.	Mystery – Formal Service	Marking Aspects / Detail	Max. Points
3.1		Accuracy	4
3.2		Creativity	3
3.3		Poise	2
3.4	“	Taste	2
3.5	“	General Impression	7
3.6		Hygiene / work processes / waste	5
3.7		Time	2
Mystery – Formal Service Total →			25
	Mixology	Marking aspects / Detail	Max. Points
4.1	“	<ul style="list-style-type: none"> Ingredients are correctly selected 	2
4.2	“	<ul style="list-style-type: none"> Machinery and equipment is correctly selected and used in accordance with manufacturer's specifications 	3

WorldSkills Jamaica National Skills Competition

Test Projects – Restaurant Service

April 23 to 25, 2008

5.6		Hygiene / work processes	3
5.7		Time	2
	Tea Service Total →		20