



Limestone Skills Competition

March 24, 2017

COMPETITION: Restaurant Services Secondary 2017

Committee members:

Limestone Skills Competition Chair: *Doug James*

Judges: TBA

Location: *LCVI*

Purpose of the Contest:

To provide competitors with the opportunity to demonstrate, both through practical and theoretical application, their skills and knowledge in the industry relevant to:

- *Evaluate competitors' skills and knowledge in the performance of a Front of the House (FoH) Service Personnel for customer and restaurant service duties.*
- *Evaluate competitors' knowledge and use of applicable health and safety regulations within the Food Premises Act, Smart Serve and WHMIS.*
- *Provide appropriate feedback to the competitor to increase their competence and level of customer service.*
- *Expose the competitor to the demands of both the dining room and the kitchen of a formal restaurant. •Stress the importance of the position within the industry.*
- *Allow the competitor an opportunity to develop a true appreciation for the skills required to be a professional server. (insert)*

Skills and Knowledge to be tested:

* The National Occupational Standard for Food and Beverage Manager – Front of the House Service Personnel as defined by the Canadian Tourism Human Resource Council (CTHRC) and the Ontario Education Tourism Corporation (OETC) will be used as the judges' benchmarks for evaluating competitors.

The day of competition is an action packed day. Teachers/advisors are welcome to take photos, but there is to be no communication with the contestants.

Evaluation for the competition will be based upon the level of success achieved in correctly completing the following service tasks:

♣ **UNIFORM, PERSONAL PRESENTATION, POSTURE, ATTITUDE and TEAMWORK.** This will be evaluated throughout the day of competition.

♣ **BUFFET TABLE DRESSING:** Boxing a 6 foot table using 3 – 72 inch by 72 inch table clothes ensuring balanced drapping (blind judging).

♣ **NAPKIN FOLDING:** 6 variations/styles - 2 of each (blind judging).

♣ **FINE DINING SERVICE SETTING:** Formal setting of a table for 4, and setting up of service mise en place and stations (1 in the dining room and 1 in the kitchen).

♣ **MOCKTAIL PREPARATION:** 2 mocktails (2 of each) selected by judges Limone Reale
0% Caesar Junior

0% Cucumber-Mint Ginger Spritz

0% Pomegranate Mojito 0%

Recipes can be found at <http://www.lcbo.com/content/lcbo/en/catalog/spirits/cocktail-lounge/mocktails.html?inbound=/mocktails#.WLbN79Lyvcd>

♣ **MEAL SERVICE:** Service of a 3-course lunch to 2- 4 guests with formal tableside service. Bread, water, and coffee service included (*Change titles to suit the units of competition*)

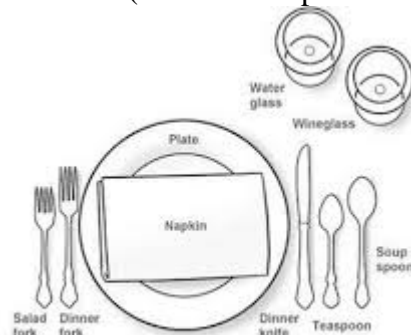
Practical Applications: Preparations (misé en place) for Service:

♣ Arranging the designated work area in an orderly fashion (a front and back station will be assigned on the morning of the competition). Judges will be evaluating how efficient, neat and sanitary station work is both at the front station and the back station.

♣ Dressing (BOX) the service station for the day's service activities in the dining area. To get an idea of how to box a table view the following video at : <http://www.youtube.com/watch?v=gMDb iHda848>

♣ Checking location and availability of materials/condiments – assessing the common area.

Table Dressing: ♣ Dressing a table for two – four covers in a lunch preparation for formal service, according to applied menu (see attached photo for one of many accepted methods).



Insert Picture

Napkin Folding: ♣ Each competitor will fold and display 6 different styles of fabric napkin folds making 2 identical folds of each (no props or aids are permitted). In addition the competitor will fold 4 napkins to be used for the setting of their table for lunch service. Napkins will be evaluated on complexity, consistency and creativity.

Mocktail Preparation: ♣ The competitor will be required to prepare and display 2 mocktails. There will be 2 of each prepared. The mocktails are to be selected by the competitors. Only basic ingredients will be provided. Competitors are welcome to bring non-processed ingredients. All ingredients brought by competitors will be inspected by the technical chair. The chair has the right to confiscate any items that would provide a competitor with an unfair advantage.

Meal Service:

- ♣ Greeting and water service
- ♣ Take order from guests for main course and dessert selection.
- ♣ Tableside Caesar Salad . To get an idea of how to prepare Caesar Salad tableside, view the following video at : <http://www.youtube.com/watch?v=uRaptinVrGQ>
- ♣ Main course service (platted dish).
- ♣ Arrange, garnish and serve dessert.
- ♣ Coffee service

Sequence of service for lunch:

- Greet and seat assigned guests.
- Take the order (inquire for allergies).
- Prepare and serve non-alcoholic beverages.
- Serve the menu (table d'hôte, American): no oval serving trays will be allowed for serving.
- Attend to the guests, be present for every need and anticipate needs before they arise.
- Appropriately respond to unusual situations (special requests, dietary needs and complaints) should they arise.
- Clear the table efficiently and methodicaly respecting women first and clearing from the right side. • Take and serve the hot beverage order.
- Thank guests and bid farewell.
- Clear down table, front and back station.

Closing Duties:

- All competitors are expected to maintain a clean, neat, safe, sanitary work service and display area. Closing duties are part of the competition. Competitors may not leave until the judges have completed an inspection of the work areas.

EQUIPMENT AND MATERIALS / ÉQUIPEMENT ET MATÉRIEL:

Supplied by the Technical Committee:

- Raw materials for the Ceasar Salad preparation
- Raw materials for the preparation of hot and cold beverages*
- Prepared dishes
- Basic condiments and garnishes
- Basic beverages, hot and cold
- Table linens and napkins
- Limited equipment and smallwares

Supplied by Competitor:

- Cocktail shaker – mixing glass, shot glass steel bar strainer and stirring spoon
- Bowl for Caesar Salad preparation
- Lighter
- Table crumber
- Order pad
- Pens
- Chef's knife
- Paring knife
- Pepper mill
- Scissors
- Service spoons and forks

- Resumé
- Professional attitude and your smile!

Books, notes, materials and assisting devices are not permitted unless listed above. Media devices, such as cell phones, smart phones, mp3 players or PDAs are not permitted on the contest site.

Use of these devices during the competition are grounds for disqualification.

SAFETY

Safety is a priority at the Technological Skills Competition. At the discretion of the judges and technical chairs, any competitor can be removed from the competition site for not having the proper safety equipment and/or not acting in a safe manner. 1. It is mandatory for all competitors to wear CSA approved footwear.* No heels above 5 cm. 2. Jewellery such as rings, bracelets and necklaces, or any items deemed unsafe by competition judges, shall be removed* *Competitors will not be permitted to compete until they have the needed safety equipment. Competition judges will have final authority on matters of safety. Competitors must show competence in the use of tools and/or equipment outlined in this scope and can be removed at the discretion of the judges and technical chairs if he/she does not display tool and/or equipment competency

JUDGING CRITERIA / CRITÈRES D'ÉVALUATION:

Buffet Table Boxing	8%
Napkin Folding	10%
Personal Presentation	10%
Setting / Mise en place	5%
Mocktail 1 Preparation	5%
Mocktail 2 Preparation	5%
Bread, Water and Coffee service	5%
Caesar Salad	10%
Main Course Service	5%
Dessert Service	5%
Restaurant Serviceability	12%
Guest Service	20%
Mark out of 100	

*these marks are rounded to the nearest percentage/

As the rules state, there are no ties. If the score is tied after the contest, the Main Course Service component will be used as the tie breaker

CLOTHING REQUIREMENTS /

Competitors are not permitted to wear clothing with logos or printing. The exception to this rule is the logo of the school, school board, college or MTCU District that the competitor is representing.

Corporate logos or names are not permitted on a competitor's clothing. Males Minimum standard of black shoes, black socks, black dress pants, industry-appropriate dress shirt, tie or bow tie

Females Minimum standard of black shoes, black socks and/or nylons, black dress pants and/or skirt, industry-appropriate dress shirt, tie or bow tie Optional White gloves, vest, service aprons

TimeLines

8:30	Assignment of Station/work area numbers; Station orientation – set up – individual work area for
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	each competitorpersonal belongings / work materials / Assignation des numéros de
8:45-11:45	Competition
12:00-1:30	Lunch Service
1:30-2:30	Closing Duties

NO CELL PHONES ARE ALLOWED IN THE CONTEST AREA!

No Interview required at this competition!

* A minimum score of 60% will be required to receive any ribbon or medal or to be eligible to advance to the Skills Ontario Regional Competition. *(this may need changes based on regional comp or not)*

As the rules state, there are no ties. If the score is even after the contest, *(insert how a tie will be resolved)*.

Instructions for student participation in the Regional Event will be given at this time.