

NAIPUNYAM SKILL FIESTA-2015

Competition: CATERING & RESTAURANT SERVICE (INSTITUTE LEVEL)

Purpose:

The purpose is to evaluate each contestant's preparation for employment and to recognize outstanding students for excellence and professionalism in Food and Beverage Hospitality Service.

1. Restaurant service

1.a Uniform:

Black trousers, long-sleeved white dress shirt. Black tie or bow, black shoes, Black socks Black belt and Waiters Kit Waiter jackets and cummerbunds are not permitted

1.b Eligibility:

Any candidate registered and sponsored by a skill training Institute under 25 years of age

1.c Equipment and Materials:

1c.I Supplied by host school:

- Chairs
- Tables
- Water Glass
- Table Cloth
- Slip cloth
- Large plates
- Dessert plates
- Side plate/Cheese plate
- Saucers
- Tea cups
- AP knife
- AP fork
- AP spoon
- Soup spoon
- Fish Knife
- Fish fork
- Tea spoon

- Tea pots
- Coffee pots
- Milk creamer
- Water jug

1.c.II Materials contestant Need to Bring to the Event: •Cloth Napkins in their choice of material (one for the display and one for the demonstration to the judge. No restrictions on material used, be creative! • Place setting items to enhance and display the use of their napkin, other required setting items. Any other specialist items.

1.d Skill/Test

1.d.I The contest will focus on guest service and guest relations in the dining room and “front of the house” skills of guest hospitality and food and beverage service. Contestants will demonstrate their ability to perform jobs or skills from the list of competencies as determined by the national technical committee:

1.d.II Time 20 minutes. The table set up should be completed in 20 minutes.

1.d.III. Table Setup & Mis en place

- Various table cloth arrangements
- Various napkin arrangements using cloth napkins
- Centerpieces
- Silverware, china and flatware settings
- Guest accommodations and placement of chairs
- Laying of table as per set course TDH menu

1.e General Guidelines

The Contestant will be asked to lay a table and set the cover for 4 persons .The menu will be **table de hote** menu consisting of 3 to 5 courses including or excluding desserts.

1.f Scoring Sheet and Criteria of Evaluation

Scoring will be 60 % Subjective and 40 % Objective. Detailed Scoring sheet is provided below

Subjective assessment

Contestant No	Uniform 4 marks	Hygiene 4 marks	Skill 4 marks	Work flow 8	Total 20 marks

Objective Assessment (Yes or No)

Contestant No	Cleanliness 2 marks	Timely Completion 4 marks	Work flow/Dexterity (No of Movements to the side board) Less than 4) 2 marks	Lay out as per menu 2marks	Total 10 marks

