



NYPUNYAM
SKILLS FOR TOMORROW

SKILL FIESTA 2016



Skill Development Mission of Government of Kerala

KASE

KERALA ACADEMY FOR SKILLS EXCELLENCE



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February 5-7 | **2016**, Thiruvananthapuram, Kerala

ZONAL CHAMPIONSHIP
4-11 January 2016
RESTURANT AND CATERING SCIENCE



Suggested Test Project Format

Trade : RESTAURANT AND CATERING SERVICE

Module 01

Submitted by : Mr. MANOJ MATHEW
Members : SARAVANAN. G, JAYARAJ M, RAFEEK.R, JIJIN
FERNANDEZ A, NOBLE THOMAS, VIVEK C M,
SANEESH. SUNNY, JOSEPH. FRANCIS
Zonal Location : Trivandrum, Cochin, Calicut
Validated by : Bonny C.P

Time duration of the test: 50 mins

TEST PROJECT DOCUMENTATION

BRIEF ABOUT THE PROJECT

Project Brief

To evaluate each contestant's preparation for employment and to recognize outstanding candidates for excellence and professionalism in Food and Beverage Hospitality Service.

The competition will consist of three parts

- 1. Cover setup**
- 2. Restaurant service**
- 3. Mocktail competition**

A screening competition will be held consisting of Part 1 (Cover set up only). 16 candidates will be selected to compete in part 2 and part 3 of the skill test. Two candidates will be selected from each zone for the state level competition

Final Outcome expected from the candidate :

The candidates are expected to complete part or the full skill test in time following industry standards, showcasing their innovation and professional etiquettes.



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DESCRIPTION OF PROJECT / TASKS



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Time 50 minutes. The Skill test should be completed in 50 Minutes.

The competition will consist of three parts

- | | |
|--------------------------------|---------------|
| 1. Cover setup | 5 min |
| 2. Restaurant service | 30 min |
| 3. Mocktail competition | 15 min |

A screening competition will be held consisting of Part 1 (Cover set up only). 16 candidates will be selected to compete in part 2 and part 3 of the skill test. Two candidates will be selected from each zone for the state level competition

1. Cover setup

5 min

- Table cloth arrangements
- Various napkin arrangements using cloth napkins
- Silverware, china and flatware settings
- Misc en scene, Misc en Place
- Observance of grooming standards

2. Restaurant Service

30 min

Host/guest relations

- Greeting of guests
- Reservation procedures
- Escorting guests to tables and chairs

Restaurant Service

- Greeting and seating guests
- Service of water
- Presentation of menus
- Taking guests orders
- Ability to describe food selection on the menu
- Beverage service
- Serving of meal
- Serving dessert and coffee
- Clearing the table after each course
- Preparation and presentation of the guest check
- Seeing off

3. Mocktail

15 min

- The mock tail should be innovative.
- Easy to prepare.
- Have limited amount of calories (below 50kcal/100ml).



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- Mocktail should be described in an easy way.
- Must not have been published.
- Contestant must use at least use 75 ml of mineral water in their recipe.
- Liquid containing CO2 is not allowed.
- Volume of the drink without ice addition must not exceed 250 ml of liquid immediately after beverage preparation
- Garnishes/decoration on the drink must be edible.
- Contestant is required to show / demonstrate the calculation of caloric values with indications of the source.
- Maximum of 2 ml of any syrup in one cocktail.
- Maximum number of used ingredients in the recipe is 7.
- Allowed to use maximum 50 ml of ingredients that use alcohol as stabilizer.(Bitters)
- Contestant has 7 minutes in the preparation room and 8 minutes on stage.
- Arrangement of the garnish to be done during the preparation of the drink only.

The drink will be prepared in 3 portions. The Contestant must bring the glasses for all 3 portions of the drink and ingredients and products used in the mocktail.

TECHNICAL DETAILS IF ANY

Requirement for part 1 & 2

Materials contestant need to bring to the event: •

1. Waiter's kit.
2. Cloth Napkins in their choice of material.

Supplied by host school

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



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- Fish Knife
- Fish fork
- Tea spoon
- Tea pots
- Coffee pots
- Milk creamer
- Water jug
- Service spoon
- Service fork
- Cloth napkin
- Champagne flute
- White wine glass
- Redwine glass
- Roly poly
- Mixing glass
- Coffee cup & saucer
- Menu card
- Kot
- Menu stand
- Tooth pick holder



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Requirements for part 3

Materials contestant need to bring to the event: •

The drink will be prepared in 3 portions. The Contestant must bring the glasses for all 3 portions of the drink and ingredients and products used in the mocktail.

Supplied by host school

BAR COUNTER
COCKTAIL SHAKER
MIXING GLASS
BAR SPOON
TEA SPOON
QUARTER PLATE
TABLE SPOON
LEMON SQUEEZER
GLASS WARE FOR PRESENTATION
BAR KNIFE
BAR STRAINER
REFRIGERATOR
ELECTRIC BLENDER
ICE SHAVER
ELECTRIC KETTLE



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ICE BUCKET
PEG MEASURE
HAWTHORNE STRAINER
MEASURING JUG



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Ingredients

Lemon
Mineral Water
Powdered sugar
Salt
Mint Leaves
Orange
Apple
Maraschino cherries
Tabasco sauce
Worcestershire sauce
Tomato juice
Orange Juice
Grenadine Syrup
Blue Curacao
Straws
Cocktails umbrellas
Ice cubes
Sizzle stick
Sugar syrup
Paper napkin

INSTRUCTIONS TO THE COMPETITOR (DO & DONTS)

- Keep the work area tidy
- Maintain professional etiquettes and standards at all times.
- Consider fire risk
- Candidates are to appear in Black trousers, long-sleeved white dress shirt. Black tie or bow, black shoes, Black socks Black belt and Waiters Kit.
- Candidates will conduct themselves in a graceful and dignified manner through the entire duration of competition.
- Any (individual or collective) attempt to disturb/ intimidate/obstruct another candidate will lead to dismissal/ removal from competition.
- No communication/recording devices are allowed inside the arena.
- No communication with outside world during competition hours.



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MARKING SCHEME (OUT OF 100)

A. **OBJECTIVE MARKS :38**

B. **SUBJECTIVE MARKS :62**