



NYPUNYAM
NATIONAL YOUTH PROMOTION

SKILL FIESTA 2016



KASE
KERALA ACADEMY FOR SKILLS EXCELLENCE
Skill Development Mission of Government of Kerala



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SKILLS FOR TOMORROW

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

CATERING AND RESTAURANT SERVICE

SKILL FIESTA – 2016

Test Project Format - State level

Trade: RESTAURANT AND CATERING SERVICE

Duration of the Test: **80 Minutes**

Project Brief:

The contestants are supposed to do mock service, which includes:

- 1. Restaurant Service**
- 2. Beverage Service - Wine Service - Red/ White/ Champagne**
- 3. Gueridon Service - Flambé - Crepes Suzette/ Banana Flambe/ Peach Flambe
(Fruit Carving - Pineapple/ Apple)**
- 4. Mocktail Competition**

Final outcome expected from the candidate:

The candidates are expected to complete full project in time following industry standards, showcasing their innovation and professional etiquettes.

DESCRIPTION OF THE PROJECT / TASKS

Food & Beverage Department is not only related to cooking and serving, but it also has everything to do with how the guests experience the service and is an admixture of showmanship, diplomacy and sociability. Will you like to use your showmanship, diplomacy and sociability to please your customer? If yes, the challenge is for you. We will provide you with the restaurant setup and 1 hour 20 minutes, it's your duty to make it into reality and show how the guests will experience the service. For the same, we have a competition for you which will consist of four parts:



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1. Restaurant service	30 min
2. Beverage service (Wine service)	10 min
3. Gueridon service (Flambé /Fruit carving)	25 min
4. Mocktail competition	15 min

1. Restaurant Service (27+3) minutes

Cover setup

- Misc en scene, Misc en Place
- Table cloth laying
- Napkin folding (Will be given 3 minutes. Within the allotted time, contestants are supposed do different napkin folding - minimum of 10)
- Silverware, china and flatware settings
- Grooming and uniform

Host/guest relations

- Greeting of guests
- Reservation procedures
- Greeting and seating guests
- Service of water

2. Beverage Service (Wine service) 10 minutes

Beverage Service

Presentation of beverage menu

- Taking guests orders
- Ability to describe selection on the menu and suggest drinks / wines
- Beverage service

Food Service

- Presentation of food menus
- Taking guests orders
- Ability to describe food selection on the menu
- Serving each course
- Clearing the table after each course



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3. Gueridon service (Flambé / Fruit carving) 25 minutes

Gueridon Service for dessert course

- Setting of Gueridon trolley / Table
- Preparation of item
- Flambeing / Fruit carving
- Plating and garnish
- Service of dish

Seeing off

- Preparation and presentation of the guest check
- Seeing off

4. Mocktail Competition 15 minutes

1. Base ingredient should be **neera** (a drink obtained from sap of coconut palm.)
2. The mocktail should be innovative.
3. Easy to prepare.
4. Mocktail should be described in an easy way.
5. Must not have been published.
6. Volume of the drink without ice addition must not exceed 250 ml of liquid immediately after beverage preparation
7. Garnishes/decoration on the drink must be edible.
8. Maximum of 2 ml of any syrup.
9. Maximum number of used ingredients in the recipe is 7.
10. Allowed to use maximum 50 ml of ingredients that use alcohol as stabilizer (Bitters).
11. Contestant has 7 minutes in the preparation room and 8 minutes on stage.
12. Garnishing to be done during the preparation of the drink only.
13. The drink will be prepared in 3 portions. The contestant must bring the glasses for all 3 portions of the drink and any extra ingredients and products used in the mocktail which is not being provided by host school as per the list below.



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TECHNICAL DETAILS:

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
- Cruet set
- Slip cloth
- Bud vase
- Large plates
- Dessert plates
- Side plate/Cheese plate
- Saucer
- Tea cups
- AP knife
- AP fork
- AP spoon
- Soup spoon
- Fish knife
- Fish fork
- Sweet spoon
- Sweet fork
- Tea spoon
- Butter knife
- Tea pot
- Coffee pot
- Milk creamer
- Water jug
- Service spoon
- Service fork
- Cloth napkin
- Champagne flute
- White wine glass
- Red wine glass
- Roly poly
- Mixing glass
- Coffee cup & saucer



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- Menu card
- KOT
- Menu stand
- Tooth pick holder
- Service spoon
- Service fork
- Champagne bottle
- Red wine bottle
- White wine bottle
- Ice bucket
- Ice tongs

Requirements for Gueridon Service

Equipment's (Flambé)

- Gueridon trolley
- Non-stick pan
- Carving board
- Sauce ladle

Materials

- Banana
- Orange juice
- Demerara sugar
- Butter unsalted
- Dark rum
- Brandy
- Castor sugar
- Lemon
- Orange
- Peaches
- Peach syrup
- Nutmeg
- Egg
- Flour
- Milk



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Fruit carving

Equipments (Flambé)

- Gueridon trolley/ Table
- Small cutting board
- Small very sharp knife
- Sweet fork
- Fruit plate
- Pairing knife
- Apple corer
- Napkin

Materials

- Banana
- Pineapple
- Castor sugar

Requirements for Mocktail

Materials contestant need to bring to the event:

1. The drink will be prepared in 3 portions. The Contestant must bring the glasses for all 3 portions of the drink and any extra ingredients and products used in the mocktail which is not being provided by host school as per the list below.

Supplied by host school

- Cocktail shaker
- Mixing glass
- Bar spoon
- Tea spoon
- Quarter plate
- Table spoon
- Lemon squeezer
- Bar knife
- Bar strainer
- Refrigerator
- Electric blender
- Ice shaver
- Electric kettle
- Ice bucket



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- Peg measure
- Hawthorn strainer
- Measuring jug
- Bar counter
- Paper napkin
- Chopping board
- Sizzle stick
- Straws
- Cocktails umbrellas

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
- Sugar syrup
- Ice cubes

INSTRUCTIONS TO THE COMPETITOR (DO & DONT'S)

- Keep the work area tidy
- Maintain professional etiquettes, standard
- 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 waiter's 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

MARKING SCHEME (OUT OF 100)

A. OBJECTIVE MARKS 40 Marks

B. SUBJECTIVE MARKS 60 Marks

A	Grooming	05.00
B	Cover Setup	15.00
C	Service	20.00
D	Beverage Service	10.00
E	Gueridon Service	25.00
F	Mock tail	25.00