



Pre task assignment

**RESTAURANT SERVICE**

## 1. Summary

Contestants shall set up a work place to serve dishes and drinks to guests in the restaurant's hall. Prepare both classic and fancy cocktails. Serve champagne and appetizers. Fold a series of napkins.

## 2. Allocated time: 6 hours 00 minutes

The contest duration is 6 hours 00 minutes.

## 3. Requirements

- ✓ Contestants will respect the safety and hygiene rules in effect in the foodservice industry. They will use English to communicate with their clients and with members of the jury.
- ✓ Each contestant will wear a complete set of clothes used by professional waiters from their own country, as well as bar tools and equipment. The organization will not be able to provide said tools and equipment if the contestants did not bring them.
- ✓ Organizers provide all necessary tableware, utensils, and table linen at the competition site.
- ✓ A contestant caught cheating, talking to someone from the public or using a communication device, will suffer a penalty of five points on the first transgression. The second transgression will lead to an exclusion from the contest.

The task consists in the completion of 3 modules.

### **Module 1: Restaurant**

#### **1. Folding napkins using 8 techniques**

Contestants shall fold cloth napkins in size of 50\*50 or 51x51cm, depending on the provider, using no less than six techniques of complex forms.

#### **2. Preparation and laying the dining table for 4 people**

Contestants shall prepare serving items for 4 people and create an "à la carte" table. The dishes to be served will be revealed on the day of the competition. During service, the waiter keeps an eye on the table before changing dishes.

Contestants have to know and understand the procedure of preparing the hall for service.

**3. Guest service for 4 people according to the menu offered in advance:**

- Welcoming guests, looking after guests,
- Serving the menu, offering dishes and drinks,
- Serving bread,
- Offering wine, soft drinks throughout the meal (water, juice),
- Starters (two types to choose from),
- Main course, side dish, sauce;
- Dessert,
- Serving warm beverages (tea, coffee).

Contestants have to serve guests in accordance with etiquette rules and the order of serving food and drinks, and to demonstrate the technique of cleaning the table after meal.

Method of serving dishes: gueridon, silver service, plate service.

After guests leave, the work place is cleaned and the table is covered with a tablecloth not exposing the tabletop.

**Requirements to contestants:**

- ✓ Neat appearance, white long-sleeved shirt with a black tie and wrist cover, black pants for young men and a skirt below the knees and black tights for women, black jacket or vest, flat black closed shoes or heels no more than 3 cm high, no lacing or additional jewelry.
- ✓ Short haircut for boys, hair is pulled back for girls. Nails are well-groomed, natural make-up. Wrist jewelry is not allowed.
- ✓ The information about the institution represented by the contestant (chevron, inscription) can be found on the left sleeve of the shirt in the forearm area or on the chest on the left side.

**Module 2: Bar**

- 1. Preparation of one cocktail for two servings according to the draw from the list:** Manhattan, Seabreeze, French 75, Margarita, Cosmopolitan, Sidecar, Negroni, Corsica. Report to website [www.iba-world.com](http://www.iba-world.com). Plus [www.apeb-mcb.fr](http://www.apeb-mcb.fr) just for the Corsica recipe.

**2. Preparation of a fancy cocktail for two servings**

Contestants are provided with components for the cocktail. Two components declared by the organizers on the day of the competition must be used as basic ingredients. Other components can be chosen by the contestant himself from the provided selection. Any preparation method, dishes and decoration can be used.

Contestants have to know how to organize the workspace for preparing and serving cocktails, to select the necessary bar tableware, equipment and appliances according to the recipe.

Contestants have to be ready to present a cocktail.

### **Module 3: Welcome drink**

Preparation of a workplace for serving champagne and appetizers on a tray among guests, four guests (welcome drink).

Contestants fill the champagne glasses from a buffet before serving them.

#### **Requirements to contestants:**

- ✓ Neat appearance, white shirt with long sleeves covering the wrist, bow tie, black pants for young men. Below the knee skirt, black tights or black pants for women. Apron (not branded), closed flat black shoes or wheels no more than 3 cm high, no lacing or additional jewelry.
- ✓ Short haircut for boys, hair is pulled back for girls. Nails are well-groomed, natural make-up. Wrist jewelry is not allowed.
- ✓ The information about the institution represented by the contestant (chevron, inscription) can be found on the left sleeve of the shirt in the forearm area or on the chest on the left side.

## **4. Procedure**

**DAY -1 (March 23<sup>rd</sup>):** The day before the competition, contestants will be welcomed on the stand by the jury. A briefing on the course of the event and safety will be organized. Due to the large number of registered candidates, the event will be organized in 2 groups.

Contestants from the same delegation must compete in the same group. A schedule will be given to each candidate to precisely indicate their intervention times.

The group that is not in competition will have to register to go on an organized trip.














**DAY 1 (March 24<sup>th</sup>):** Intervention of group 1 in the morning for a duration of 3 hours, intervention of group 2 in the afternoon for a duration of 3 hours depending on the times that will be notified to contestants the day before the competition.

















**DAY 2 (March 25<sup>th</sup>):** Intervention of group 2 in the morning for a duration of 3 hours, intervention of group 1 in the afternoon for a duration of 3 hours depending on the hours that will be notified to contestants the day before the competition.


















## 5. Scoring criteria

N°	Items to be Evaluated	Scoring scale
<b>Module 1. Restaurant</b>		<b>50/100</b>
01	Compliance with hygiene rules, clean work place	5
02	Appearance of the contestant	5
03	The quality and originality of the folded napkin	4
04	The quality of the folded tablecloth	5
05	Quality, cleanliness and table setting with cutlery	5
06	Organization on the side-table, Quality, Efficiency of the carving	5
08	Quality of guest service (serving food and beverage)	5
09	Quality of clearing the table (table serving)	5
10	Contestant communication skills	6
11	Overall impression of the contestant's work	5
<b>Module 2. Bar Recipes</b>		<b>30/100</b>
12	Preparing the work place, properly organizing the work space	5
13	Correct method of drinks' preparation as well as dosage	5
14	Visual characteristics of the beverage	5
15	Flavor characteristics of the beverage	5
16	Overall impression of the contestant's work	5
17	Original beverage balance (reasonable selection of ingredients)	5
<b>Module 3. Welcome Drink</b>		<b>20/100</b>
18	Preparing the work place, properly organizing the work space	3
19	The correct method for preparing a drink for portioning	7
20	Guest service on a tray, from the buffet	5
21	Overall impression of the contestant's work	5
<b>TOTAL POINTS</b>		<b>100</b>










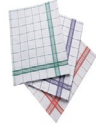

## 6. List of equipment

EQUIPMENT PER CONTESTANT					
N°	Item	Photo	Technical specifications	Unit	Qty
01	Wall Clock		35 cm, quartz movement	pcs.	1 (per site)
02	Jigger		20/40 stainless steel	pcs.	2
03	Ice shovel			pcs.	1
04	Ice crusher		Stainless steel, with ice container 30*14*12 cm	pcs.	2
05	Ice bucket		3, 4 l; H=17, L=20, B=20 cm	pcs.	2 (for all contestants)
06	Ice pincers		16 cm, plastic or metal	pcs.	2
07	Bar mat		10/40 cm	pcs.	2 (for all contestants)
08	Cutting board		20/30 plastic (green)	pcs.	2
09	Round Bar serving tray		Rubberized, diameter – 20 cm	pcs.	1
10	Oval Serving tray for the waiter			pcs.	1
11	Bowl		Stainless steel, diameter – 30 cm	pcs.	1
12	Italian coffee machine, 1-2 groups, semi-automatic machine		Italian coffee machine, 1-2 groups, 2 groups. Quick Steam System; Steam Tap for Cappuccino (Cappuccinator); Cup Warmer; Boiling Tap; Enlarged group height for “take-away” cups; Keyboard with automatic program cleaning; System for automatic boiler filling; Independent pressure gauges for water pump and boiler; Boiler and group are made of copper.	pcs.	1 (for all contestants)
13	Bread & butter plate		Diameter – 14 cm, faïence, from the same collection	pcs.	10





14	Juice jug		1 liter, glass	pcs.	2
15	Highball		450 ml	pcs.	2
16	Martini Glass (Cocktail glass)		100 ml, glass	pcs.	4
17	Rocks glass/ Old fashioned glass		200 ml	pcs.	2
18	Milk jug		250 ml, faience	pcs.	1
19	Sugar bowl		200 ml, faience	pcs.	1
20	Bar knife		8-12 cm, stainless steel	pcs.	1
21	Wine bottle opener		Two lever, semi-professional 12 cm	pcs.	1
22	Muddler		Plastic, 18 cm	pcs.	1
23	Squeezer		Metal, 16 cm	pcs.	1
24	Cocktail strainer		Metal, spring, 10 cm	pcs.	1
25	Bar spoon		Bar spoon, 30 cm	pcs.	1
26	Tea & coffee spoon		Stainless steel, from the same collection	pcs.	4 of each
27	Dessert plate		Faience, from the same collection	pcs.	10
28	Meat plate		Faience, from the same collection	pcs	12
29	Faience plate for the appetizers		Rectangular, 6 servings	pcs.	1

30	Sauce boat		Faience, 100 ml	pcs.	1
31	Tea cup and saucer		Faience (saucer, cup), from the same collection	pcs.	4
32	Coffee cup with saucer		Faience (saucer, cup), from the same collection	pcs.	4
33	Coffee pot		500 ml, faience	pcs.	1
34	Bread basket		Oval, made of straw	pcs.	1
35	Salad fork		Stainless steel, from the same collection	pcs.	10
36	Salad knife		Stainless steel, from the same collection	pcs.	10
37	Table fork		Stainless steel, from the same collection	pcs.	12
38	Table knife		Stainless steel, from the same collection	pcs.	6
39	Dessert spoon		Stainless steel, from the same collection	pcs.	8
40	Fish fork		Metal, from the same collection	pcs.	4
41	Fish knife		Stainless steel, from the same collection	pcs.	4
42	Dessert fork and knife		Stainless steel, from the same collection	pcs.	8 of each
43	Guest white tablecloth		According to the size of the table (200x150)	pcs.	4
44	Table (rectangular) auxiliary		Countertop – chipboard, frame – steel (length 1500, width 760, height 760) banquet folding type	pcs.	1
45	Banquet chairs		Frame: aluminum 2.5 mm Upholstery: jacquard	pcs.	4
46	Napkins cloth (for guests)		Natural fabrics 50*50 approx.	pcs.	20

47	Rectangular folding banquet table		Countertop – chipboard, frame – steel (length 1500, width 760, height 760) banquet folding	pcs.	2
48	Bar counter		Or an alternative Length 1200-1800, width of tabletop 450 (depth 250), width of work surface 600, height 1250, height of work zone 1000	pcs.	2
49	Champagne cooler		Stainless steel	pcs.	2
50	Stemless water glass		Glass, from the same collection	pcs.	6
51	White wine glass		Glass, from the same collection	pcs.	6
52	Red wine glass		Glass, from the same collection	pcs.	6
53	Champagne glass		Glass, from the same collection	pcs.	8
54	Spice Set		Wood (salt, pepper)	pcs.	1
55	Sugar tongs		Stainless steel	pcs.	1
56	Cocktail shaker		3-piece Stainless steel shaker	pcs.	2
57	Cocktail shaker Boston		2 glasses: 1 metal and 1 glass one	pcs.	2
58	Strainer		Stainless steel	pcs.	2
59	Coffee grinder		Electric grinder saeco md64 m. Semi-professional, with separate container for ground coffee (220V)	pcs.	1 (one for everyone)
60	Microwave		220V at the organizers' discretion	pcs.	1 (per site)
61	Bar Refrigerator		Or an alternative 220V	pcs.	1 (per site)

62	Refrigerating cabinet (+/-)		220V 1900x1650x6550 (with freezer)	pcs.	3 (per site)
63	Ice cube maker		Type of ice produced – Cubic, capacity not less than 40 kg/day, voltage 220V	pcs.	1 (per site)
64	Coffee machine table		Tabletop – chipboard, frame – steel (length 1500, width 760, height 760)	pcs.	1 (per site)
65	Kitchen cart		Metal, 3 shelves, on wheels	pcs.	2 (per site)
66	Water heater 10 L			pcs.	1 (per site)
67	Flower vase			pcs.	1
68	Guéridon			pcs	1
<b>EXPENDABLE MATERIALS PER CONTESTANT</b>					
N°	Item	Photo	Technical specifications	Unit	Qty
01	Cocktail straws (long and short)		Paper, 22 cm	pcs.	4
02	Blue and green polishing towels for cutlery		30*30 cm, microfiber	pcs.	4
03	Napkins		Paper (20x20 cm)	pcs.	6
04	Towel		50 cm*70 m roll, white	meter	3
05	Towels of different size		Paper towels.	pcs.	5/1

**EXPENDABLE MATERIALS AND EQUIPMENT EACH CONTESTANT HAS TO BRING\***

No	Item	Photo	Technical specifications	Unit	Qty
01	Pen		Up to the contestant	pcs.	1
02	Notebook		Up to the contestant	pcs.	1
03	Table crumb sweeper		Up to the contestant	pcs.	1
04	Waiter's textile gloves		White or black ones Up to the contestant	pcs.	2
05	Bar apron		Dark or white colored Up to the contestant	pcs.	1


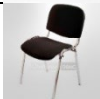













*\*These tools are not provided by the organizer and should be brought by the contestant.*













**PROHIBITED EXPENDABLE MATERIALS AND EQUIPMENT**

01	Mobile phone				
02	Connected watch				
03	Digital tablet				

**ADDITIONAL EQUIPMENT THAT CONTESTANT CAN BRING WITH HIM (if necessary)**

N°	Item	Photo	Technical specifications	Unit	Qty
01	Cocktail shaker		Up to the contestant	pcs.	1
02	Mixing glass		Up to the contestant	pcs.	1
03	Jigger		Up to the contestant	pcs.	1
04	Cocktail strainer		Up to the contestant	pcs.	2
05	Wine opener		Up to the contestant	pcs	1

<b>EQUIPMENT PER JUDGE (if necessary)</b>					
<b>N°</b>	<b>Item</b>	<b>Photo</b>	<b>Technical specifications</b>	<b>Unit</b>	<b>Qty</b>
01	Office desk		1400x600x750 Up to the organizers (one for everyone)	pcs.	1/5
02	Visitor chair		Sizes 55x80 Up to the organizers	pcs.	1/5
03	Hanger		Bar on wheels, with hooks, 120*120 cm Up to the organizers	pcs.	1
04	Laptop		Up to the organizers (one for everyone)	pcs.	1/5
05	Printer		Up to the organizers (one for everyone)	pcs.	1/5
06	Computer mouse		Up to the organizers	pcs.	1/5
07	Microphone		Radio microphone with a headset	pcs.	1
<b>EXPENDABLE MATERIALS PER JUDGE (if necessary)</b>					
<b>N°</b>	<b>Item</b>	<b>Photo</b>	<b>Technical specifications</b>	<b>Unit</b>	<b>Qty</b>
01	Clipboard		Plastic with clamp, hard cover	pcs.	1
02	Paper		A4white for a laser printer	pcs.	10 sheets
03	Pen (ballpoint)		Up to the organizers	pcs.	2
04	Stationery scissors		For paper, 14 cm	pcs.	1 (for everyone)
05	Black highlighter		For paper	pcs.	1
06	Double-sided tape		6 cm*5 m	pcs.	1
07	Stationery clips		50 pcs clip, 1000 pcs	pcs.	1/5
08	Masking tape		7 cm*5 m	pcs.	1

09	Extension cord, sockets	6 	220V, 3-5 m	pcs.	1
CONTEST VENUE COMMON INFRASTRUCTURE (if necessary)					
Nº	Item	Photo	Technical specifications of equipment	Unit	Qty
01	Liquid soap		Up to the organizers	pcs.	1
02	Dishwashing detergent (disinfectant)		Up to the organizers	pcs.	1
03	Carpet		Up to the organizers Neutral color	sq.m	Site area
CONTESTANTS' ROOM (if necessary)					
Nº	Item	Photo	Technical specifications of equipment	Unit	Qty
01	Room of a contestant		2 sockets for 220 V (2 kW) (one for everyone)	pcs.	1
02	Mirror		140*170 Up to the organizers (one for everyone)	pcs.	1
03	Ironing board		120*35 cm Up to the organizers (one for everyone)	pcs.	1
04	Iron		1800 W, steam system (one for everyone)	pcs.	1
05	Trash Bin		30 L, plastic	pcs.	1
06	Rectangular table		Tabletop – chipboard, frame – steel (length 1500, width 760, height 760) banquet folding type (one for everyone)	pcs.	1
ADDITIONAL VENUE REQUEREMENTS/COMMENTS					
Nº	Item	Photo	Technical specifications of equipment	Unit	Qty
01	Water dispenser		Desk-based without cooling	pcs.	1
04	Sink		Cold and hot water supply and drainage system	pcs.	1
05	Combi steamer Kitchen zone		Socket 380V Sewerage Outlet Socket 220V	pcs.	1 3
06	Bar zone		2 sockets for 220 V (2 kW)	pcs.	2