INTERNATIONAL ABILYMPICS HELSINKI 2027

Technical Description

Restaurant Service

Skill 39



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1 Skill Overview

1.1 Skill Name and Category

Restaurant Service, Food

1.2 Number of Competitors

This is an individual Skill Competition with one competitor.

1.3 Competition Time

The estimated total competition time is 5 hours 25 minutes and is divided into the following modules:

- Module A: Pâtisserie – 1 hour 45 minutes
- Module B: Bar – 20 minutes
- Module C: Napkin Folding – 20 minutes
- Module D: Trattoria – 3 hours

1.4 Description of the Skill

Restaurant Service involves performing a range of customer service tasks in restaurants representing various business concepts. The competition includes preparing and setting customer areas and presenting, selling, and serving food and beverages. Different service methods are used across the competition modules. Maintaining cleanliness and organising the dining area are important parts of the competition.

Competitors are expected to demonstrate professionalism, efficiency, and attention to detail while interacting with guests and managing service operations. The skill requires knowledge of products, working methods, and service protocols, effective communication, and the ability to create a welcoming and well-managed dining experience. Throughout the competition, high standards of hygiene, sustainable working practices, occupational safety, and workplace well-being must be maintained.

2 Task Assignment Overview

2.1 Task Assignment Description and Familiarisation Session

The Task Assignment is the main competition task used to assess the competitors' skills. It defines what the competitors must complete during the competition and forms the basis for all assessments. The final result is evaluated only on the finished work produced during the official competition time.

A familiarisation session is organised on C-1. During this session, competitors may enter the workshop, see the workspace, check the available tools and materials, and ask questions about procedures or practical arrangements. Competitors are not allowed to practise, start, or rehearse any part of the Task Assignment during this session.

During the competition, competitors work in customer service roles in restaurants operating with different business concepts. Competitors prepare customer areas and present, sell, and serve products and services using various service methods. They must consider the needs of individual customers and customer groups and cooperate professionally with kitchen staff and other service personnel.

Competitors must work responsibly and proactively and follow hygiene requirements, sustainable working practices, occupational safety requirements, and principles of workplace well-being.

2.2 Task Assignment Structure

The competition consists of four modules:

Module A: Pâtisserie
Competition time: 1 hour 45 minutes

The competitor works in an elegant French-style bistro-pâtisserie, performing customer-service tasks. The competitor prepares and sets customer tables according to the business concept and prepares and serves food and beverages.

The task involves serving four guests. The competitor takes orders from guests at the table and serves them during the service. The Task Assignment provides the menu and more detailed information about the task.

The competitor is responsible for maintaining cleanliness, order, and a safe working environment throughout the service area. The competitor must maintain a neat, professional appearance and use sustainable working practices.

Module B: Bar
Competition time: 20 minutes

The competitor works in an international bar and prepares two cocktails, one serving of each, based on a pre-published cocktail menu consisting of five international cocktails.

The workstation contains the ingredients required to prepare the cocktails. The competitor must use appropriate methods, tools, and ingredients, and present the ingredients and finished cocktails to customers. The cocktail menu is provided in the Task Assignment.

The competitor is responsible for maintaining cleanliness, order, and a safe working environment, and must demonstrate a neat, professional appearance and sustainable working practices.

Cocktail recipes, preparation methods, and techniques must follow the International Bartenders Association (IBA) specifications available on https://iba-world.com/cocktails/all-cocktails/

Module C: Napkin Folding
Competition time: 20 minutes

Competitors fold five 40 × 40 cm cloth napkins using five different napkin-folding techniques to create complex forms.

The Task Assignment provides the cloth napkin and napkin-folding technique requirements to ensure consistency for all competitors.

Module D: Trattoria
Competition time: 3 hours

The competitor works in an Italian trattoria performing customer service tasks. The competitor prepares and sets customer tables according to the business concept and presents, recommends, promotes, and serves food and beverages.

The task involves serving four guests a pre-ordered four-course menu. The competitor takes drink orders from guests at the table and serves them during the meal. The Task Assignment provides the menu and more detailed information about the task.

The competitor is responsible for maintaining a clean, orderly, and safe working environment throughout the service area. The competitor must maintain a neat, professional appearance and use sustainable working practices.

2.3 Task Assignment Technical Requirements

Competitors must be able to:

- provide friendly, professional customer service and actively engage in customer-oriented sales;
- communicate in English with guests and Judges;
- follow service etiquette and understand the restaurant's business concept and service process;
- prepare restaurant dining areas, including table setting, tablecloth techniques, and napkin folding;
- demonstrate basic service skills, including the fluent use of trays and carrying plates;
- apply appropriate serving techniques for different dishes;
- demonstrate beverage product knowledge and appropriate beverage service;
- finish dishes, including portioning, plating desserts or pastries, and garnishing;
- combine food and beverages and make appropriate beverage recommendations;
- prepare and serve common mixed drinks and coffees;
- maintain hygiene standards and a clean and tidy working environment;
- plan and organise their own work and demonstrate problem-solving skills and situational awareness;
- communicate and cooperate professionally with different customers and members of the work community;
- maintain an appropriate professional appearance, posture, movement, and work ergonomics;
- minimise waste and sort and recycle waste appropriately;
- use raw materials and ingredients efficiently and measure alcoholic beverages accurately;
- work safely and use equipment and tools appropriately;
- minimise the risk of accidents;
- demonstrate initiative and a responsible and efficient approach to work;
- demonstrate customer-oriented sales skills, including additional sales; and

- consider sustainable development, workplace well-being, and occupational safety throughout their work.

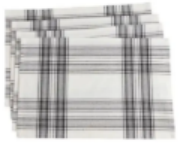
3 Materials and Equipment

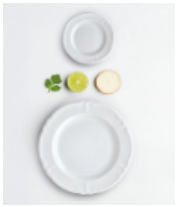
3.1 Materials and Equipment Provided by the Competition Organiser

The Organiser provides the materials, tools, and equipment listed below.

Images are for reference only. They do not indicate a specific brand or model unless otherwise stated in the specifications. Quantities are per competitor unless otherwise stated.

Items will be available at the competitor's workstation or in the designated competition area, as appropriate. Where exact brands, models, or task-specific material details are not specified, these may be confirmed before the competition or defined in the Task Assignment, as appropriate.

No.	Equipment / Material	Picture	Specifications	Quantity
01	Round table and chairs		Round table, diameter 150 cm, with four chairs	1 set
02	Kallax shelf		For supplies	1
03	Tablecloth for round table			1
04	Paper tablecloth		Different colours available	1
05	Paper napkins		Different colours available	4
06	Cloth napkins			4
07	Polishing cloth			1

No.	Equipment / Material	Picture	Specifications	Quantity
08	Spray bottle			1
09	Soup plate			4
10	Bread and starter plates			4 each
11	À la carte plate			4
12	Dessert plate			4
13	Cutlery		Starter fork and knife, soup spoon, main-course fork and knife, dessert fork and spoon, coffee spoon, and bread knife	4 each
14	Water glass			4
15	Wine glasses		Sparkling wine, white wine, and red wine glasses	4 each
16	Wine cooler			1

No.	Equipment / Material	Picture	Specifications	Quantity
17	Bread basket			2
18	Salt and pepper shakers		Salt and pepper mills also available	1 each
19	Flower and vase			1
20	Coffee cup and plate			4
21	Sugar bowl and saucer			1 each
22	Coffee pot			1
23	Water carafe			2
24	Jug			1
25	Round tray			1

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No.	Equipment / Material	Picture	Specifications	Quantity
26	Three-tiered tray			1
27	Bottle opener			1
28	Bar mat			1
29	Bar utensil set		Assorted bar utensils	1
30	Citrus juicer			1
31	Cutting board			1
32	Fruit knife			1
33	Peeler			1
34	Ice container and scoop			1 set

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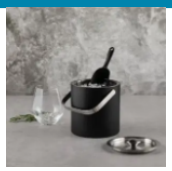
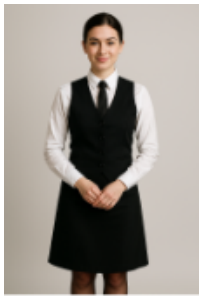
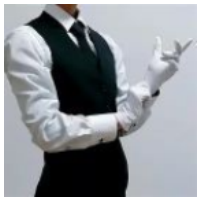
No.	Equipment / Material	Picture	Specifications	Quantity
				
35	Small glass jug			1
36	Cocktail glass			2
37	Highball glass			2
38	Julep cup			2
39	Martini glass			2
40	On the rocks glass			2

3.2 Materials and Equipment Supplied by Competitors

Competitors may bring only the materials, tools, and equipment listed below. Personal tools and equipment must fit within a toolbox or tool case suitable for checked luggage, with a maximum total weight of 23 kg, including the toolbox or case. This requirement does not apply to clothing, footwear, personal protective equipment (PPE), or equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

Images are for reference only. They do not indicate a specific brand or model unless the specifications state otherwise. Quantities are per competitor unless otherwise stated.

No.	Equipment / Material	Picture	Spefications	Quantity
01	Professional attire		Professional restaurant service attire representing the competitor's country/ region	1 set
02	Serving gloves		Pair	1
03	Wine bottle opener			1
04	Notebook and pen		Notebook must be blank	1 set
05	Table crumbler			1
06	Matches			1

3.3 Prohibited Materials and Equipment

Competitors may use only the materials, tools, and equipment listed in Sections 3.1 and 3.2, unless otherwise authorised by the Skill Manager or Chief Judge. This restriction does not apply to clothing, footwear, or personal protective equipment (PPE) required in Section 4.1, or to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.

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All other materials, tools, and equipment are not permitted.

4 Skill-Specific Requirements

4.1 Skill-Specific Requirements

The Skill-Specific Requirements below apply to this Skill Competition and must be followed in addition to the Abilympics Competition Rules. The Skill Manager or Chief Judge may provide additional instructions, as needed, to ensure the competition is conducted safely and fairly.

Topic	Skill-Specific Requirements
Materials and tools provided by the Organiser	The Organiser provides the materials, tools, and equipment listed in Section 3.1. Competitors must check all materials, tools, and equipment before the competition begins. If any item is missing, damaged, or defective, competitors must immediately inform the Judges. No replacements will be provided after competition time has commenced, unless authorised by the Judges. If equipment provided by the Organiser fails and the failure is confirmed not to have been caused by the competitor, the Chief Judge may grant additional time.
Use of personal tools	Competitors may bring and use only the personal tools and equipment listed in Section 3.2. No other personal tools or equipment are permitted. This restriction does not apply to equipment required due to the competitor's condition or special needs and agreed in advance with the Organiser.
Personal protective equipment (PPE)	Service gloves must be worn where required by the Task Assignment.
Clothing / Uniform	Competitors must wear their own country's professional restaurant service uniform and clean, presentable work shoes appropriate to the uniform. Long hair must be tied back or securely fastened. Jewellery is not permitted, and nails must be short and clean. Clothing must not display large commercial logos or promotional branding. Small, non-distracting brand marks are permitted.

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Topic	Skill-Specific Requirements
Sideline coaching	Competitors must remain at their workstations or within the designated competition area during competition time, unless authorised to leave by the Judges. Competitors may not communicate with other competitors or members of the public during competition time. Competitors may communicate with Judges, Interpreters, personal assistants, and other authorised persons when required. The role and permitted involvement of a personal assistant must be agreed in advance with the Organiser based on the competitor's condition or special needs.
Use of technology	Competitors may not use personal laptops, tablets, mobile phones, smartwatches, or other personal communication or electronic devices during competition time. Competitors must store such devices away and may access them only during the lunch break or at the end of the competition day. This restriction does not apply to devices required due to the competitor's condition or special needs and agreed in advance with the Organiser. Judges and Interpreters may use devices required for their official duties only as agreed by the Skill Manager and the Chief Judge. The Skill Manager and the Chief Judge may use devices required for competition management and will specify any additional restrictions or permitted device use within the competition area.

5 Assessment Framework

5.1 Assessment Principles

All Abilympics Skill Competitions are marked out of 100 points.

Points are divided between criteria that reflect the required skills and expected outcomes.

Two methods of assessment are used:

- **Measurement**: objective, factual scoring (e.g., size, accuracy).
- **Judgement**: expert evaluation of quality, technique, and artistic choices.

5.2 Assessment Areas

Detailed marking criteria and scoring are provided in the Task Assignment.

Assessment focuses on the following key areas:

Assessment Area	Points
Module A: Pâtisserie	30
Module B: Bar	20
Module C: Napkin Folding	10
Module D: Trattoria	40
Total	**100**

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