



2012 15th ANNUAL SKILLS MANITOBA COMPETITION CONTEST SCOPE

CONTEST NAME: RESTAURANT SERVICE

CONTEST NO: 35

LEVEL: POST SECONDARY

CONTEST LOCATION: MANITOBA INSTITUTE OF CULINARY ARTS
ASSINIBOINE COMMUNITY COLLEGE
1ST STREET NORTH CAMPUS
BRANDON, MANITOBA

Post-Secondary level: 8 total competitors

CONTEST START TIME AND DURATION:

SUNDAY, APRIL 10, 8:30AM – 4:30PM (7 hour competition; 1 hour lunch break)

PURPOSE OF CHALLENGE:

To assess the contestant's proficiency in the following dining room service areas:
Linen handling; napkin folding, table boxing
Beverage service; wine identification, bartending, wine service and wine decanting
French table-side dining service; mise-en-place, including Caesar Salad, Steak Diane
and Cherries Jubilee

SKILLS AND KNOWLEDGE TO BE TESTED:

Wine Review

Competitor will be briefed on ten varietal wines in the morning. In the afternoon, competitors are required to identify eight in a blind tasting.

Table Boxing

Laying three 71"x71" linens on a 6' buffet table enclosing four sides.

Napkin Folding

Folding linen napkins; six different folds (one of each fold – competitor's choice)

Mise-en-Place

Preparation and setting of table based on menu design

Table top center piece

Stock and prepare side stand for entire luncheon service

French Table-side Service

Preparation for a la carte service

Preparation for bread and butter service

Preparation of tableside appetizers and/or carving of meat, fish and/or fruits

Flambe of meat and/or fruit and/or seafood and/or alcoholic beverages

Service: plate, cart, ladle, spoon and fork

Beverage service: water, aperitif, wine and coffee.

Menu for Tableside luncheon

Caesar Salad

Steak Diane

Cherries Jubilee

Bartending

Preparation of two alcoholic cocktails (two portions of each) from the competition list provided

Cocktails

Vodka Martini

Old Fashioned

Daiquiri

Seabreeze

Tequila Sunrise

Cosmopolitan

Wine Identification / Tasting

Competitor will be required to identify eight of a possible ten varietals in a blind tasting.

Varietals include:

Pinot Gris

Sauvignon Blanc

Riesling

Chardonnay

Gewurztraminer

Pinot Noir

Merlot

Syrah/Shiraz

Gamay

Cabernet Sauvignon

POINT BREAKDOWN

Professionalism

Napkin Folding

Table Boxing

Cocktail Preparation

A la carte setting and service

Restaurant service ability

Water service

Bread service

White wine service

Caesar Salad service
Red wine service
Steak Diane service
Cherries Jubilee
Coffee service
Guest service
Wine Identification

EQUIPMENT, TOOLS, MATERIALS TO BE PROVIDED BY COMMITTEE:

Bar Equipment

Bar strainer
Muddler
Cocktail Shaker (glass & steel)
Rimmer
Applicable glassware
Cocktail straws
Cutting board
Ice scoops
Bar Knife
Stirring spoons
Sword picks
Ice tongs

Food Service Equipment

Flambe pan
Rechaud
Cutting board
Service platters/bowls
Lighter
Peppermill
Preparation bowls
Service spoons and forks
Table crumber
Service cloths
Table décor items

Common items

All ingredients required for alcoholic cocktails and menu items
Service Aprons

EQUIPMENT, TOOLS, MATERIALS TO BE SUPPLIED BY COMPETITOR:

Carving knives
Pen/order pad
Waiter's corkscrew

WORKSITE SAFETY RULES / REQUIREMENTS:

MANDATORY:

Possess the Manitoba Responsible Alcohol Service course: Serving It Safe
Follow industry standards of safety and sanitation for more information visit
www.safehospitality.com

MANDATORY: Competitor must be 18 years of age by the date of the competition

OPTIONAL: Safety Food Handler Training Program (Level 1)

SPECIAL CONDITIONS / ADDITIONAL INFORMATION:

CLOTHING

Mandatory Uniform

Women

Black shoes, black socks or black nylons, black dress pants or black skirt, white dress shirt and business tie with tie clip.

Men

Black shoes, black socks, black dress pants, white dress shirt and business tie with tie clip

Optional Uniform

Men and Women

White service gloves, black vest, captain's jacket, college or company uniform, name tag, and approved sponsor logos are permitted (based on committee approval)

RECOMMENDED RESOURCE MATERIALS:

emerit National Occupational Standards: Food and Beverage Server, Wine Server and Bartender

To download the standards for free visit <http://on-line.emerit.ca> or contact the Manitoba Tourism Education Council at 1-800-820-6832

COMPETITION MEDALISTS:

Following the competition; judges' marks will be compiled and verified by committee members to determine the bronze, silver and gold medalists. In order for the gold medalist to earn the right to represent Team Manitoba at the 2012 Skills Canada competition; the competitor must achieve a 70% minimum score in each individual competition score during the competition. The gold medalist also has the right to forfeit their right to represent Team Manitoba to the silver medalist if the silver medalist has achieved the 70% minimum score in all components of the competition.

FOR MORE INFORMATION CONTACT:

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