



2010 13th 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; 4 competitors per school

CONTEST START TIME AND DURATION:

SUNDAY, APRIL 25, 830AM – 430PM

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
French table-side dining service; mise-en-place, including Smoked Salmon, Steak Diane and Peach Melba

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 three 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

Smoked Salmon

Steak Diane

Peach Melba

Bartending

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

Cocktails

Margarita

Martini

Mojito

Mint Julep

Cosmopolitan

Manhattan

Long Island Ice Tea

Tequila Sunrise

Wine Identification / Tasting

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

Varietals include:

Chardonnay, Gewurztraminer, Pinot Gris, Riesling, Sauvignon Blanc

Merlot, Cabernet Sauvignon, Gamay, Shiraz/Syrah, Pinot Noir

POINT BREAKDOWN

Professionalism
Napkin Folding
Table Boxing
Cocktail Preparation
A la carte setting and service
Restaurant service ability
Water service
Bread service
Aperitif service
Smoked Salmon service
White wine service
Steak Diane service
Red wine service
Peach Melba service
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
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: It's Good Business

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

FOR MORE INFORMATION CONTACT:

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