

Template: Regional Competitions 2018

Skill- Restaurant - 35 Test project- Level 3

INTRODUCTION TO RESTAURANT SKILL

The restaurant service practitioner provides high quality food and drink service to guests. A food service practitioner generally works in the commercial sector, offering a range of services to customers. There is a direct relationship between the nature and quality of the service required and the payment made by the guest. Therefore, the practitioner has a continuing responsibility to work professionally and interactively with the guest in order to give satisfaction and thus maintain and grow the business.

Restaurant service demands the extensive knowledge of food and beverage. The waiter is most important person in dealing with guest and creating a right atmosphere in restaurant. It is therefore necessary to have a complete command of serving rules and to know the preparation of special dishes and drinks at the guest's table or in the bar. Basic requirements are skill and resourcefulness, good manners, good interaction with guests and practical ability.

A wide range of specialist tools and materials will be used for the service of specialist dishes, drinks, and wines. The practitioner will be familiar with their use in addition to the more usual pieces of equipment that are found in most dining situations.

Irrespective of the working environment, excellent communication, and customer care skills are universal attributes of the outstanding practitioner. Food service personnel will work as part of a team and with other teams in the hotel or restaurant. Whatever the structure of the work, the trained and experienced practitioner takes on a high level of personal responsibility and autonomy. This ranges from safeguarding the health and wellbeing of the guests and colleagues through scrupulous attention to safe and hygienic working practices, to achieving exceptional experiences for special occasions.

GENERAL INSTRUCTIONS TO THE COMPETITOR

- The Test Project for Restaurant service will be carried out in Modular format over 2 day period, total project time 16 hours
- Competitors are not permitted to do any preparations in advance.

- NSDC reserve all rights to any audio/visual/print recording and coverage of the event. Any publication, reproduction or copying of the same can only be made with written consent of the organisers.
- You are not permitted to bring own plates, bowls, etc. for the purpose of presentation & serving.
- All participants have to be in Uniforms. No company name/logo should be visible to the Judges during the competition. Violation of this guideline will lead to disqualification.
- All finalists/winners have to be present in uniform at the Award Ceremony
- Participants are required to bring their own Tool kit

MODULE INSTRUCTIONS

- Competitors are required to present them self in professional manner
- Competitors are required to box buffet table with table cloths
- Competitor is required to lay table for 4 Pax with four course menu and casual dining service
- Competitor is required to do 10 different napkin folds of their choice
- Competitors are also required to assemble vegetable salad with appropriate dressing and flambé during the food service in front of judges.
- Competitors are required to perform food service of four course menu.
- Competitors are also required to carve 4 fruits (Musk Melon, Strawberry, apple, pineapple,) and smoke salmon without touching them with bare hands.
- Competitors are also required to identify 10 spirit and liqueurs

TIME ALLOTTED- 12 Hrs

DAY 1- MODULE- FINE DINING WITH TABLE TASK

09:00	Welcome
09:10	Competitor briefing
09:20	Module briefing

09:30	Familiarisation of 10 spirits
09:45	Box table with two table cloth
10:00	Judges Evaluation
10:15	Napkin folding (10 folds – competitors own choice)
10:30	Judges Evaluation
10:45	Mise en place for Decanting of Red Wine to be served during service
11:00	Decanting of Red wine
11:15	Judges Evaluation
11:30	Clean up
11:45	Mise en place & laying a table for fine dining service Table of four guests. Napkin fold Competitor's choice Competitor will perform actual food service.
13:00	Judge's marking
13:15	Final Mise en place
13:30	Menu for Service of fine dining lunch Starter – Assembling Salad Gueridon , served with white wine ***** Soup in a Tureen Gueridon service ***** Main course service – Carving of Roast Chicken, vegetables, potatoes all Gueridon Service and silver-service of the sauce along with service of decanted red wine ***** Dessert service – flambé of Peach for 4 person ***** Coffee (silver-service)
15:00	Lunch – Competitors and Judges

16:00	Identification of 10 Spirits
17:00	Competitor debrief
17.20	End

DAY 2- MODULE- CASUAL DINING WITH TABLE TASK

09:00	Welcome
09:10	Competitor briefing
09:20	Module briefing
09:30	Familiarisation of 10 Liqueurs
10:15	Carving of Smoked Salmon for 2 Pax
10:45	Judges Evaluation
11:00	Clean up
11:45	Mise en place & laying a 2 table for 2 Pax
12:30	Judge's marking
12:45	Final Mise en place
13:00	<p>Menu for Pre Plated Service</p> <p>Choice of Starter</p> <p>*****</p> <p>Choice of Soup</p> <p>*****</p> <p>Main course service</p>

	<p>*****</p> <p>Choice of Soft drink served from the Bar/ Pantry</p> <p>*****</p>
14:00	Lunch – Competitors and Judges
15:00	Mise en place for carving of fruits
15:30	Carving of 4 fruits - (Musk Melon, Strawberry, apple, pineapple,)
15:45	Judge’s marking
16:15	Identification of 10 Liqueurs
17:00	Competitor debrief
17.20	End

MARKING CRITERIA

MODULE	CRITERIA	MARKS ALLOTTED
DAY 1- MODULE- FINE DINING WITH TABLE TASK	Grooming	10
	Boxing of Buffet Table	10
	Napkin Folding	10
	Wine Decanting	5
	Table laying	10
	Food Service	35
	Spirit identification	10

DAY 2- MODULE- CASUAL DINING WITH TABLE TASK	Grooming	10
	Table laying	10
	Carving of Salmon	20
	Food Service	30
	Carving of Fruits	20
	Liqueur identification	10
	TOTAL	200

MODULE- FINE DINING WITH TABLE TASK									
Aspect - PERSONAL PRESENTATION								DAY -1	
Marking - Measurement								Marks - 6	
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
	2	Uniform clean, ironed & well fitted, conforms to industry standard							
	1	Shoes polished and conform to industry standard							

	1	Good attitude/manner to judge's competitors and guests								
	2	High standard of personal hygiene, no excessive perfume or aftershave								
		TOTAL								
Aspect - PERSONAL PRESENTATION										DAY -1
Marking - Judgemental										Marks - 4
UNIFORM / POSTURE - THROUGOUT THE DAY										
<p>0 - low standard of uniform & posture throughout all tasks, posture illustrates lack of confidence in tasks</p> <p>1 - average standard of uniform & posture throughout all tasks, shows bad posture when finding task challenging</p> <p>2 - good standard of uniform & posture throughout all tasks, looks professional, but slightly lacking</p> <p>3 - excellent standard of uniform & posture throughout all tasks, looks very professional</p>										
MODULE- FINE DINING WITH TABLE TASK										
Aspect - NAPKIN FOLDING										DAY -1
Marking - Measurement										Marks - 10
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							

			1	2	3	4	5	6	7	
	2	All 10 Napkin folded								
	2	Hygiene								
	1	No excessive creases								
	1	Task completed within time								
	2	Folds of Napkin Symmetrical								
	2	Final Presentation								
		TOTAL								
MODULE- FINE DINING WITH TABLE TASK										
Aspect - Boxing of Buffet Table									DAY -1	
Marking- Measurement										Marks - 10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	2	Level from the floor & Cloth Consistent								
	1	Correct Side Up								
	1	All four corners boxed/crisp								
	1	No excess creasing/handling								
	2	Overall Presentation of the table								
	2	Timing-Task completed within time								
	1	Hygiene								
		Total								
MODULE- FINE DINING WITH TABLE TASK										
Aspect: Decanting of Red Wine										DAY-1

Marking - Measurement										Marks-5
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	1	Correct Mis-en-Place								
	0.5	Correct Opening Procedure								
	1	Wine Decanted in One Steady Pour								
	1	No Spillage								
	0.5	All Sediments left behind								
	1	Hygiene & Safety								
		Total								

MODULE- FINE DINING WITH TABLE TASK										
Aspect: Table Laying for 4 pax										DAY-1
Marking - Measurement										Marks-8
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Mis-En-Place for Service								
	0.5	Table laid with in time								
	0.5	Correct side of table cloth is up								
	0.5	Chair & table dusted								
	0.5	Chair placed uniformly								
	0.5	Correct Cutlery Used								
	0.5	Cutlery Polished								
	0.5	Cutlery placed symmetrically								
	0.5	Correct Glassware Used								
	0.5	Glassware Polished								
	0.5	Glassware placed symmetrically at angles								
	0.5	Crockery polished								
	0.5	Crockery placed symmetrically								
	0.5	Table Correctly Laid as per the menu								
	0.5	Centre Appointments placed in the centre								
	0.5	Napkins folded crisp								

	0.5	Napkins placed uniformly								
		Total								
MODULE- FINE DINING WITH TABLE TASK										
Aspect: Table Laying for 4 pax										DAY-1
Marking - Judgemental										Marks-2
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
		Mis-En-Place for Service	1	2	3	4	5	6	7	

		<p>MEP - Overall presentation</p> <p>0 - cloth not consistent, napkins not appropriate, table not presentable for service at all</p> <p>1 - cloth has inconsistencies, napkins not really appropriate, expectation of 3-star setup</p> <p>2 - cloth set almost consistent, napkins appropriate, expectation of 4 star setup</p> <p>3 - cloth consistent, table looks impressive, napkins appropriate to task, expectation of 5 star setup</p>								
MODULE- FINE DINING WITH TABLE TASK										
Aspect - Food Service Procedure Greetings to Guest & menu explanation									DAY -1	
Marking - Judgemental										Marks-1

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Greeting of Guests and explanations</p> <p>0 - No interaction with guests, customers left to fend for themselves</p> <p>1 - Some interaction, menu presented, service adequate</p> <p>2 - Good interaction with guests, customers seated, menu presented bread and water offered</p> <p>3 - Warm and sincere greeting, assisted with chairs, napkin broken, menu explained, silver service of water and breads.</p>							
MODULE- FINE DINING WITH TABLE TASK									
Aspect - Food Service Procedure - Social Skills									DAY -1

Marking - Judgemental										Marks- 2
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		<p>Social Skills</p> <p>0 - Competitors shows no social skills or guest interaction</p> <p>1 - Competitor shows some interaction with guests and an adequate level of confidence to carry out their tasks.</p> <p>2 - Competitor shows a high level of confidence, good guest interaction and an overall good impression</p> <p>3 - Competitor shows excellent interpersonal skills, natural flare and ability and attention to detail</p>								
MODULE- FINE DINING WITH TABLE TASK										

Aspect: Food Service Procedure - Service of White Wine													DAY-1	
Marking - Measurement														Marks-4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID											
			1	2	3	4	5	6	7					
	0.5	White Wine - Presentation to guests												
	0.5	type of wine, short description about aroma, suitability to dish.												
	0.5	White Wine - Correct glass												
	1	White Wine - Correct measure- Filled to broadest part of glass or 2/3 of glass												
	1	White Wine - All glasses level - within a ml.												
	1	White Wine - No spillage												
	0.5	White Wine - Service from right												
		Total												

MODULE- FINE DINING WITH TABLE TASK											
Aspect - Food Service Procedure - Salad Making & Service										DAY -1	
Marking - Judgemental											Marks-4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		

SAMPLE

		<p>Salad Service</p> <p>0 - No presentation to guests, inconsistent service, slow service, not an acceptable standard 1 - Presented to guests, adequate consistent service, timing adequate, service complete 2 - Good guest interaction, consistent service, accompaniments offered, good timing. 3 - Excellent guest interaction and explanation, high level of service, accompaniments offered, creativity in final presentation.</p>								
MODULE- FINE DINING WITH TABLE TASK										
Aspect - Food Service Procedure - Soup Service									DAY -1	
Marking - Judgemental										Marks-3

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		<p>Soup Service</p> <p>0 - No presentation to guests, inconsistent service, slow service, not an acceptable standard</p> <p>1 - Presented to guests, adequate consistent service, timing adequate service complete</p> <p>2 - Good guest interaction, consistent service, accompaniments offered, good timing.</p> <p>3 - Excellent guest interaction and explanation, high level of service, accompaniments offered, creativity in final presentation.</p>								
MODULE- FINE DINING WITH TABLE TASK										
Aspect: Food Service Procedure - Service of Red Wine										DAY-1

Marking - Measurement										Marks-4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	0.5	Red Wine - Presentation to guests								
	0.5	Type of wine, short description about aroma, suitability to dish.								
	0.5	Red Wine - Correct glass								
	1	Red Wine - Correct measure- Filled to broadest part of glass or 2/3 of glass								
	1	Red Wine - All glasses level - within a ml.								
	1	White Wine - No spillage								
	0.5	Red Wine - Service from right								
		Total								

MODULE- FINE DINING WITH TABLE TASK													
Aspect - Food Service Procedure - Main Course Carving												DAY -1	
Marking - Judgemental													Marks-4
Aspect ID	Max Mark	Aspect of Sub Criterion - Description			COMPETITOR ID								
					1	2	3	4	5	6	7		

SAMPLE

		<p>Carving Main-Course</p> <p>0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard</p> <p>1 - Carving technique consistent, some wastage, consistent with industry standard</p> <p>2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation</p> <p>3 - Excellent carving skills with even portions, flare and creativity, excellent final presentation</p>									
MODULE- FINE DINING WITH TABLE TASK											
Aspect - Food Service Procedure - Main Course Service Procedure											DAY -1
Marking - Judgemental											Marks-3
Aspect ID	Max Mark	Aspect of Sub Criterion - Description			COMPETITOR ID						

			1	2	3	4	5	6	7	
		<p>Main course procedure</p> <p>0 - poor service technique, not consistent, served from wrong side, cleared from wrong side</p> <p>1 - average service, almost consistent in service and clearing but not always</p> <p>2 - good service, consistently served from right (may be some inconsistency), cleared consistently</p> <p>3 - excellent service, consistently served from right, all plates placed consistently, cleared consistently</p>								
MODULE- FINE DINING WITH TABLE TASK										
Aspect - Food Service Procedure - Flambé Dessert Making & Service									DAY -1	
Marking - Judgemental										Marks-4

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Flambé / Tableside Dessert</p> <p>0 - No interaction with guest, poor skill technique, clear lack of flare, final presentation inadequate.</p> <p>1 - Limited interaction with guests, technique adequate, some flare with final presentation acceptable.</p> <p>2 - Good explanation, good technique, some flare and creativity, good final presentation</p> <p>3 - Excellent guest interaction and explanation, excellent technique high level of flare and creativity with very good final presentation</p>							
MODULE- FINE DINING WITH TABLE TASK									
Aspect - Food Service Procedure - Sliver Service of Coffee									DAY -1

Marking - Judgemental											Marks-3
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		
		<p>Coffee Service (silver)</p> <p>0 - Incorrect service, poor placement of covers, inconsistent service not acceptable service</p> <p>1 - Consistent service, all accompaniments served, adequate timing</p> <p>2 - Good interaction with guests, good level of silver service, all accompaniments offered, top up offered.</p> <p>3 - Excellent interaction with guests, very high level of silver service, good timing, all accompaniments served, top up offered,</p>									

MODULE- FINE DINING WITH TABLE TASK													
Aspect -Food Service Procedure - Fine Dining Service Procedure												DAY -1	
Marking - Judgemental													Marks-3
Aspect ID	Max Mark	Aspect of Sub Criterion - Description			COMPETITOR ID								
					1	2	3	4	5	6	7		

SAMPLE

		<p>Fine Dining Service Procedures</p> <p>0 - Competitor shows little flare or consistency throughout service poor service and clearing techniques, lack of organisational skills.</p> <p>1 - Competitor consistent throughout with adequate service across all aspects of service and organisational skills</p> <p>2 - Competitor shows a good level of consistent service and clearing procedures throughout with some flare and creativity in service</p> <p>3 - Excellent service and clearance procedures throughout service, high level of customer interaction, good organisational skills and a high level of flare and creativity</p>								
MODULE- FINE DINING WITH TABLE TASK										
Aspect - Spirit Identification										DAY -1
Marking - Measurement										Marks-10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Spirit Identification								
	2	Glass 1								
	2	Glass 2								
	2	Glass 3								
	2	Glass 4								
	2	Glass 5								
	2	Glass 6								
	2	Glass 7								
	2	Glass 8								
	2	Glass 9								
	2	Glass 10								
		Total								
MODULE- CASUAL DINING WITH TABLE TASK										

Aspect - PERSONAL PRESENTATION													DAY -2	
Marking - Measurement														Marks - 6
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID											
			1	2	3	4	5	6	7					
	2	Uniform clean, ironed & well fitted, conforms to industry standard												
	1	Shoes polished and conform to industry standard												
	1	Good attitude/manner to judge's competitors and guests												
	2	High standard of personal hygiene, no excessive perfume or aftershave												
		TOTAL												
Aspect - PERSONAL PRESENTATION													DAY -1	
Marking - Judgemental													Marks - 4	

UNIFORM / POSTURE - THROUGHTOUT THE DAY											
0 - low standard of uniform & posture throughout all tasks, posture illustrates lack of confidence in tasks 1 - average standard of uniform & posture throughout all tasks, shows bad posture when finding task challenging 2 - good standard of uniform & posture throughout all tasks, looks professional, but slightly lacking 3 - excellent standard of uniform & posture throughout all tasks, looks very professional											
MODULE- CASUAL DINING WITH TABLE TASK											
Aspect - Carving of Smoke Salmon										DAY -2	
Marking - Judgemental											Marks-20
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		

		<p>Smoked Salmon - Carving</p> <p>0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard</p> <p>1 - Carving technique consistent, some wastage, consistent with industry standard</p> <p>2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation</p> <p>3 - Excellent carving skills with even portions, flare and creativity, excellent final presentation</p>								
MODULE- CASUAL DINING WITH TABLE TASK										
Aspect: Table Laying of 2 tables for 2 pax each										DAY-2
Marking - Measurement										Marks-8
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
		Mis-En-Place For Service	1	2	3	4	5	6	7	

	0.5	Table laid with in time								
	0.5	Correct side of table cloth is up								
	0.5	Chair & table dusted								
	0.5	Chair placed uniformly								
	0.5	Correct Cutlery Used								
	0.5	Cutlery Polished								
	0.5	Cutlery placed symmetrically								
	0.5	Correct Glassware Used								
	0.5	Glassware Polished								
	0.5	Glassware placed symmetrically at angles								
	0.5	Crockery polished								
	0.5	Crockery placed symmetrically								
	0.5	Table Correctly Laid as per the menu								
	0.5	Centre Appointments placed in the centre								
	0.5	Napkins folded crisp								
	0.5	Napkins placed uniformly								
		Total								
MODULE- CASUAL DINING WITH TABLE TASK										
Aspect : Table Laying of 2 tables for 2 pax each										DAY-2

Marking - Judgemental										Marks-2
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
		Mis-En-Place for Service	1	2	3	4	5	6	7	
		<p>MEP - Overall presentation</p> <p>0 - cloth not consistent, napkins not appropriate, table not presentable for service at all</p> <p>1 - cloth has inconsistencies, napkins not really appropriate, expectation of 3-star setup</p> <p>2 - cloth set almost consistent, napkins appropriate, expectation of 4-star setup</p> <p>3 - cloth consistent, table looks impressive, napkins appropriate to task, expectation of 5 star setup</p>								
MODULE- CASUAL DINING WITH TABLE TASK										

Aspect : Service Procedure- Greetings of Guest & Explanation											DAY-2
Marking - Judgemental											Marks-5
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		

SAMPLE

		<p>Greeting of Guests and explanations</p> <p>0 - No interaction with guests, customers left to fend for themselves</p> <p>1 - Some interaction, menu presented, service adequate</p> <p>2 - Good interaction with guests, customers seated, menu presented bread and water offered</p> <p>3 - Warm and sincere greeting, assisted with chairs, napkin broken, menu explained, silver service of water and breads.</p>								
MODULE- CASUAL DINING WITH TABLE TASK										
Aspect: Service Procedure- Social Skills										DAY-2
Marking - Judgemental										Marks-5

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Social Skills</p> <p>0 - Competitors shows no social skills or guest interaction</p> <p>1 - Competitor shows some interaction with guests and an adequate level of confidence to carry out their tasks.</p> <p>2 - Competitor shows a high level of confidence, good guest interaction and an overall good impression</p> <p>3 - Competitor shows excellent interpersonal skills, natural flare and ability and attention to detail</p>							
MODULE- CASUAL DINING WITH TABLE TASK									
Aspect: Service Procedure- Table Seating all Tables									DAY-2

Marking - Judgemental											Marks-5
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		
		<p>Table Seating - all tables</p> <p>0 - No interaction with guests, customers left to fend for themselves, very slow service. Standard not acceptable</p> <p>1 - Reasonable guest interaction, menu presented, order taken, drinks served. Acceptable standard</p> <p>2 - Good interaction with guests, customers seated, menu presented menu explained, drinks offered, bread and water offered.</p> <p>3 - Warm and sincere greeting, assisted with chairs, menu explained service of water and breads. Drinks served, good service style, attention to detail showing excellent service knowledge</p>									
MODULE- CASUAL DINING WITH TABLE TASK											

Aspect: Service Procedure- Table Service all Tables											DAY-2
Marking - Judgemental											Marks-10
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID								
			1	2	3	4	5	6	7		
		<p>Service Procedures - all tables</p> <p>0 - Competitor shows little flare or consistency throughout service poor service and clearing techniques, lack of organisational skills.</p> <p>1 - Competitor consistent throughout with adequate service across all aspects of service and organisational skills</p> <p>2 - Competitor shows a good level of consistent service and clearing procedures throughout with some flare and creativity in service</p> <p>3 - Excellent service and clearance procedures throughout service, high level of customer interaction, good organisational skills and a high level of flare and creativity</p>									

MODULE- CASUAL DINING WITH TABLE TASK													
Aspect: Service Procedure- Drink Service													DAY-2
Marking - Judgemental													Marks-5
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID										
			1	2	3	4	5	6	7				

SAMPLE

		<p>Drink Service</p> <p>0 - no sales, guest had to request service, not using a tray, incorrect placement</p> <p>1 - minimal sales technique, basic guest service, used a tray, incorrect placement</p> <p>2 - good sales technique, good guest service, drinks replenished as required, correct placement</p> <p>3 - great sales technique, great guest service, drinks replenished, used a tray, no service requested, always on hand</p>								
MODULE- CASUAL DINING WITH TABLE TASK										
Aspect: Fruit Carving Techniques										DAY-2
Marking - Judgemental										Marks-20
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							

			1	2	3	4	5	6	7	
		<p>Fruit Carving</p> <p>0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard</p> <p>1 - Carving technique consistent, some wastage, consistent with required standard</p> <p>2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation</p> <p>3 - Excellent carving skills, flare and creativity, excellent final presentation</p>								
MODULE- CASUAL DINING WITH TABLE TASK										
Aspect - Liqueur & Fortified wine Identification										DAY -1

Marking - Measurement									Marks-10	
Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Liqueur & Fortified Wine Identification								
	2	Glass 1								
	2	Glass 2								
	2	Glass 3								
	2	Glass 4								
	2	Glass 5								
	2	Glass 6								
	2	Glass 7								
	2	Glass 8								
	2	Glass 9								
	2	Glass 10								
		Total								

SAMPLE