



28th AEHT ANNUAL CONFERENCE & COMPETITIONS
5th – 10th October 2015
Cervia, Italy



RESTAURANT SERVICE COMPETITION

Competition details

Objective

In the Restaurant Service Competition students, as a team, must accomplish several tasks embodying a waiter's work in front of a jury representing the guests.

Goal

- Increase the importance of team work and develop social and interpersonal skills in a spirit of learning and sharing knowledge;
- Assess the skills of students of Hotel and Tourism Schools, across Europe, always in a pedagogical perspective;
- Enhance the art of table service and emphasize the importance of this art in the hotel & catering business.

Team & Language

Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. Minimum level of English: B1 (according to EQF).

Teams:

Teams will consist of 2 students from different schools and countries and will be drawn by the jury.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.

Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- After the announcement of the teams, each team starts compiling the work plan for the different tasks. It is not compulsory to finish this work plan right away but it has to be shown to the judges with the start of every practical competition task. After this, competitors sit as a team for the written test based on Restaurant Service techniques, Restaurant Organization and European gastronomy & products. During the time of both written tests, external contact is prohibited;
- Competitors will be allowed to familiarize themselves with the competition area.



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Day of the competition

- Each team will draw a four course menu. The team will have 15 minutes to get acquaintance with that menu. Previous written notes are not allowed. The four professional tasks the team has to realize are:
 1. *Preparatory work*
 - . Setting up the table;
 - . Folding different napkins;
 2. *Welcoming*
 - . Seating guests
 - . Order taking
 3. *Basic working skills*
 - . Serving wine
 - . Serving one of the menu dishes (indicated as banqueting/silver service)
 4. *Advanced working skills*
 - . Prepare a dish in front of the guest. **Just one** of the following dishes will be drawn: grilled sole, steak aux poivre, assortment of cheese or crêpes flambées.
 - . Serve the prepared dish
- Time table for each task will be provided and must be respected;
- Competitors must wear their full professional uniform;
- All equipment will be provided. Competitors should bring their own corkscrew;
- Note: competitors must adapt themselves to the materials and equipment at their disposal.

Important notes

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork);
- During the composition of the working plan on the day of the briefing, team members check whether correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after this written test;
- The use of cell phones or any other electronic device is not allowed during the competition;
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.