

WorldSkills UK Restaurant Service Competition

via Wessex Salon Culinaire

Competition overview

Entry requirements

The competition is intended for those training or working as waiting staff. Competitors can be in education and training or working in industry. The competition is open to the following levels:

Intermediate: Those undertaking qualifications up to level 2 (for England, Northern Ireland and Wales) up to level 5 (for Scotland) or up to three years experience in a working environment. This level is equivalent to **junior level**.

Advanced: Those undertaking qualifications up to level 3 (for England, Northern Ireland and Wales) up to level 6 (for Scotland) or up to five years experience in a working environment. This level is equivalent to **senior level**.

Competition structure

Stage one: enter online at www.hotel-expo.co.uk/wsc or via the downloadable booking form by 9 March 2010.

Stage two: competitors will be invited to compete in the UK final at the Hotel & Catering Show, The Bournemouth International Centre 16 March 2010.

About the competition

WorldSkills UK hospitality finals at Wessex Salon Culinaire

This national final held at Wessex Salon Culinaire provides an opportunity for trainee chefs, confectioners and waiters to show off their skills. There are no restrictions on the number of competitors that can be entered.

Competitors must compete in the specific WorldSkills UK classes as stated within this competition description. Each class will contribute to the total marking and assessment of each competitor for a WorldSkills UK award.

There are no charges for competitors who enter the WorldSkills UK hospitality competitions via Wessex Salon Culinaire.

Please note that all classes are open to all competitors other than those wishing to compete in the WorldSkills UK hospitality finals.

Competitors will be sent the specifications for each discipline and marking criteria after they have registered online or via the booking form.

Competition description

Choose 3 of the following classes:-

RESTAURANT LIVE CLASSES

TRCK: COCKTAILS & COFFEE – 15 mins

Produce 2 alcoholic cocktails from list and 1 liqueur coffee of your choice.

Cocktail List – Manhattan, John Collins, Whisky Sour, Brandy Alexander, Singapore Sling

TRTL: TABLE LAY UP – 15 mins

Prepare a table lay up for two covers. The table to be suitable for a themed prize giving award ceremony, with menu and wine choices for a 4 course dinner (starter, main, dessert & coffee). Table provided - size 70cm square.

TRNF: NAPKIN FOLDING – 10 mins

Produce 3 napkin folds, one suitable for a fine dining, one for banqueting and one for a room service tray.

TRFD: FLAMBÉ DISH – 15 mins

Produce 2 portions of either Steak Diane or Banana Flambé. Serve as per restaurant service.

Marking and assessment

Competitors in the WorldSkills UK hospitality finals will compete in their nominated classes along side other competitors. UK Skills judging and marking procedures will apply to all competitors in the class.

Competitors will be awarded certificates and medals from Wessex Salon Culinaire for each individual class. Points will be awarded to competitors in WorldSkills UK hospitality finals for each class, which will be totalled, resulting in medals & certificates being awarded by WorldSkills UK for the overall winners, from 5pm on Tuesday 16th March 2010.

Contact details

For technical advice about the competition contact:

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Web: www.hotel-expo.co.uk/wsc

For general information about competitions please contact the WorldSkills UK contact centre:

Free phone: 0800 612 0742

Email: worldskillsuk@ukskills.org.uk

Web: www.worldskillsuk.org