

# Restaurant Service

## Technical handbook 2025

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## WorldSkills UK

WorldSkills UK is an independent charity and a partnership between employers, education and governments. Together, they are raising standards in apprenticeships and technical education to enable more young people get the best start in work and life.

They are leading the charge to ensure that all young people have equal access to high quality apprenticeships and technical education, by:

- inspiring young people through their careers advice resources, to choose excellence through apprenticeships and technical education as a prestigious career route on their path to reaching their potential, whatever their background.
- developing excellence in young people by testing and assessing their skills and knowledge against their peers through their national and international competitions programmes, improving their confidence and potential.
- innovating to mainstream global excellence to help improve the standard of teaching, training and assessment through international benchmarking to help young people, employers and the UK economy succeed.

They are also part of WorldSkills, a global movement supported by over 80 member countries, which celebrates young people achieving world-class standards in the biennial 'skills Olympics.

[This link](#) can be used to access more information about WorldSkills UK and the work it undertakes:

## Sector Overview

The competition is aimed at those young people who have recently entered the Hospitality Industry as either employees or apprentices, or who are currently studying at college at either Level 3, Restaurant Service or Hospitality Supervision with the view of working in the Front of House operations.

## Career Pathway

Participation in the competition enhances both personal & professional skills in Restaurant Service and competitors often secure employment as Restaurant Managers in some of the most prestigious hotels & restaurants in the UK. For more information on careers associated with the restaurant services please visit the WorldSkills UK Careers guidance webpage on becoming a restaurant manager: [How to become a Restaurant Manager - Careers - WorldSkills UK](#)

## Competition Cycle

Date	Stage
3 March – 28 March	Registration period
3 March – 4 April	Entry Stage
May – June	National Qualifiers
10 July	Announcement of finalists
W/C 24 November	National Finals

## Competition Overview

### About the Competition

This competition assesses the skills and abilities of competitors entering the field of Professional Restaurant Service

This competition consists of:

- An entry stage, a remote assessment in which you must complete work and submit this for judging
- A qualifying heat, which you must attend and complete a series of tasks on a specific given day
- A UK National Final, taking place across locations in Wales in November 2025 as part of WorldSkills National Finals.

### Core competencies

Competitors taking part in this competition should be able to demonstrate the following competencies:

- Demonstrate a sound understanding of food & wine matching
- Carry out a range of specialised food & beverage service tasks
- Prepare cocktails using a range of ingredients and methods
- Lay up & provide a range of different styles of food & beverage service with good customer care throughout in a timely fashion
- Observe health, safety & hygiene regulations & work in a professional manner throughout

### Qualifications

This competition is mapped out to the following qualifications:

England, Wales, Northern Ireland

Scotland

This competition is aligned to the following international Standards

### Assessment Criteria

For this competition the breakdown will help in how you can go from being competent in the skill to excellent and what the judges will be looking for.

Core Competence	Competent	Excellence
Demonstrate a sound understanding of food & wine matching	Plan a menu with suitable wine choices and be aware of any allergens	Be able to discuss wine & food choices confidently with the judges and explain alternative options
Carry out a range of specialised food & beverage service tasks	Be able to carve fruit / cook & flambe dishes / decant wine/ prepare salads & dressings/ carve meat or fish at the table	Be able to work confidently & efficiently with minimal wastage or spillage and good customer interaction
Prepare cocktails using a range of ingredients & methods	Be able to mix a variety of traditional and own devised drinks using different methods and with a sound understanding of products	Work confidently & efficiently with flair, minimal wastage, good interaction & excellent presentation skills
Lay up & provide a range of different styles of food & beverage service with good customer care throughout in a timely fashion	Prepare correctly & efficiently for a given service demonstrating a sound understanding of customer needs throughout service	Work confidently & efficiently ensuring all tableware is aligned and providing consistent service of food & wine throughout with excellent customer care skills
Observe health, safety & hygiene regulations & work in a professional manner throughout	Work in a safe & hygienic manner when carrying out any task with good personal presentation	Work in a logical, safe & hygienic manner throughout demonstrating excellent personal presentation

### Entry Criteria

- This is an individual competition.
- There is no limit to the number of competitors permitted to enter this competition per organisation.

- Competitors must be familiar with the core competencies (these can be found in the National Standard of Excellence in the 'Useful resources' section on the webpage) and be training or working in Food & Beverage Service or Hospitality.
- Competitors must be studying towards a Level 3 qualification or have achieved a Level 3 qualification in the last 12 months.
- When entering the competition please bear in mind that if successful applicants will be committed to up to 2 years of training which will involve training sessions and opportunities to gain skills and knowledge that will be pivotal to your career going forward

## Pre-competition Activity

Before registering to enter students and apprentices to take part in a WorldSkills UK Competition, it can be helpful to enable them to practice, test and challenge their technical and mental skills by getting involved [in the pre-competition activity](#) available on the bottom of the webpage. As well, the following activities could be used to support prospective competitors to get a feel for what will be expected of them in a WorldSkills UK Competition, whilst still in an environment with which they are familiar:

- on and off the job training and work experience
- WorldSkills UK or other externally run competitions
- internal competitions e.g. internal to an employer, specially designed competitions - using WSUK competition briefs
- local competitions e.g. in colleges and training providers.

## Digital Badges



As recognition of the participation and achievement of learners who take part in the competition you will be awarded a Digital Badge from WorldSkills UK. This credential has been awarded to those who have participated in our competition-based training programme. In taking part in this programme there has been a commitment to developing technical, employability and personal skills to a high standard using benchmarked assessments, leading to higher skills development. At each stage of the competition activity there has been personal and professional growth as well as developing skills, knowledge and behaviours in vocational and technical education.

The digital badges are sent via Credly to your email and can be shared on social media platforms and in your email signature. For a short outline of the value of Digital Badges, look at our short video at <https://www.worldskillsuk.org/digital-credentials/> (45 secs).

## Entry Stage

Competitors will complete an online multiple choice question paper covering a wide range of Food & Beverage Service knowledge, and in addition will need to write a short paragraph on a food service-related topic, all within a set time. The registration period opens from 3 March to 28 March. Competitors who register will be sent a link to the online multiple-choice paper to complete, with a final deadline of 4 April.

## National Qualifier

Competitors who were successful at the entry stage will be invited to National Qualifiers. At this stage competitors will carry out a range of specific stand-alone tasks covering competencies such as menu & wine planning, table lay up, cocktail and mocktail preparation & service, flambe dishes, fruit preparation, and napkin folding. Some advanced preparation will be allowed but all tasks will need to be completed within a given time. Competitors will need to provide all their own equipment & ingredients at this stage. Locations of qualifiers are held across the UK, but competitors will be able to select their preferred venue at registration.

## National Final

The National Finals will take place at various locations across South Wales in the week commencing 24 November 2025. Held over the course of 2 days, competitors will be expected to complete a variety of both stand-alone higher level table theatre tasks, as well as preparing for different styles of service with restaurant customers, demonstrating not only excellent knowledge but a high level of personal presentation, health & safety awareness, and customer care when carrying out all tasks. The majority of equipment & ingredients will be provided at this stage.

## Judges' Top Tips

- Practice, practice, practice!
- Use the guidance notes & recommended resources
- Pay attention to detail
- Work logically & efficiently
- Enjoy!