Test Project

Restaurant Service

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Introduction

The restaurant profession places service at its very core. Regardless of whether an establishment is formal or casual—whether its staff wear ties or T-shirts, dinner jackets, or dungarees— the fundamental principles of excellent service remain universal.

A restaurant that delivers outstanding service understands how to make its customers feel welcome and valued. It recognizes the importance of flexibility, takes a genuine interest in its guests, and knows how to create memorable experiences. Any business that treats its customers not merely as consumers, but as valued guests, will reap long-term benefits.

In preparation for the competition, WorldSkills International sought feedback on the proposed role description and the WorldSkills Occupational Standards (WSOS) for WSC2026. The feedback received through this consultation process was fully considered and integrated into the development of this document.

A strong alignment with current industry practice, alongside a renewed focus on sustainability, emerged as key outcomes of this process. These developments closely reflect the vision of WorldSkills Shanghai 2026.

This document highlights the evolving nature of restaurant service and showcases industry best practices, with particular emphasis on sustainability and green practices—both in the delivery of the competition and within the service process itself.

Introduction to Test Project

The Test Project has been developed by an Independent Test Project Designer (ITPD) working in close consultation with the Skill Competition Manager to ensure that the assessment framework is robust, relevant, and aligned with the highest professional standards. Throughout the design process, careful consideration has been given to the technical requirements of the skill, the expectations of international industry stakeholders, and the need to provide a fair and challenging competition environment. In addition, the Test Project has undergone a thorough validation process conducted by a highly respected external industry practitioner. This external review has ensured that the tasks, evaluation criteria, and overall structure accurately reflect current industry practices and emerging trends. A strong emphasis has been placed on sustainability, including responsible sourcing of ingredients, minimization of waste, efficient use of resources, and environmentally conscious operational practices, all of which are integral elements of the Test Project design.

For Shanghai 2026, the connection between Skill 34 (Cooking) and Skill 35 (Restaurant Service) will be further enhanced through a closely integrated and collaborative working relationship between the two skills. This strengthened alignment is intended to mirror real-world hospitality and food service environments, where kitchen and front-of-house teams operate as a unified system to deliver high-quality outcomes. The coordinated approach will encourage effective communication, teamwork, and mutual understanding between Competitors in both skills, reinforcing professional behaviours expected in industry settings. Sustainability principles will continue to underpin this collaboration, with both skills jointly supporting practices such as waste reduction, efficient service flow, and conscious menu and service design. Together, these elements ensure that the Test Project not only assesses technical excellence, but also reflects contemporary industry values, operational realities, and a shared commitment to sustainable and responsible practice.

The Test Project comprises four main service modules. Cocktail Bar and Barista are divided for competition management purposes.

Bistro

Fine Dining

Banquet

Cocktail Bar and Barista

The Test Project is composed of a series of clearly defined tasks that are formally presented and delivered during the Competition. These tasks are designed to comprehensively assess the required technical, practical, and professional competencies of the Competitors in line with current industry standards. Each task forms an integral part of the overall assessment framework and contributes to a balanced evaluation of skill, consistency, and performance under competition conditions.

In addition to the predefined tasks, the Test Project also incorporates a range of supplementary tasks that are established during the Test Project development phase, as well as tasks generated from a mystery basket. The inclusion of mystery basket tasks is intended to assess adaptability, creativity, and problem-solving abilities in a realistic and dynamic working environment. All mystery tasks are drawn on a daily basis to ensure fairness, impartiality, and transparency for all Competitors. This process guarantees that no individual or team has prior knowledge of the specific requirements, thereby maintaining the integrity of the competition and ensuring equal conditions for all participants.

Experts have a clear responsibility to undertake specific preparatory activities and to arrive at the Competition fully prepared to fulfil their roles. This includes completing all mandatory tasks, reviews, and documentation requirements prior to departure for the Competition. Thorough preparation is essential to ensure the smooth operation of the competition, accurate assessment, and consistent application of the Marking Criteria. In cases where an Expert is deemed to be insufficiently prepared or has failed to complete required obligations, the Skill Competition Manager (SCM) reserves the right, in accordance with the Competition Rules, to exclude that Expert from the marking process. This measure ensures the credibility, fairness, and professional standards of the competition are upheld at all times.

Description of project and tasks

The modules

The **Bistro module** consists of a maximum of three tables. This module focuses on the Competitor's ability to manage multiple tables while delivering food and beverage service within a set timeframe. The module includes a series of practical skills tests.

Competitors will work in close coordination with Cooking Competitors, from whom they will receive the ordered dishes. Each Competitor will be assigned to a kitchen station on the morning of the competition.

The **Banquet module** is designed to accommodate up to eight guests per Competitor. This module focuses on the Competitor's ability to effectively manage a larger group of guests while working collaboratively as part of a team to deliver an industry-standard banquet service. Emphasis is placed on coordination, communication, timing, and consistency of service throughout the dining experience. The module also assesses a range of core service skills, including napery techniques, silver service, and the professional service of a selection of hot and cold beverages, all carried out in line with industry best practices.

The **Fine Dining module** focuses on both modern and classical styles of service and is designed for up to five guests across two tables. Competitors will demonstrate a high level of technical proficiency and attention to detail through plated service and guéridon service, including flambé techniques. This module also incorporates advanced napery skills and refined beverage service, requiring Competitors to display precision, confidence, and professionalism while delivering an elevated dining experience that reflects contemporary fine dining standards.

The **Bar and Barista modules** are composed of two distinct service environments: the Cocktail Bar and the Barista Lounge. Together, these modules are designed to assess a broad range of beverage service competencies, combining technical skill, product knowledge, customer engagement, and professional presentation

The Bar module focuses on comprehensive bar service, including classic and contemporary cocktail preparation, efficient service techniques, and responsible alcohol service. Competitors will demonstrate their cocktail-making skills through a variety of tasks, including the creation and presentation of a signature cocktail that showcases creativity, balance, and an understanding of flavour profiles. In addition, this module may include mystery skill tests designed to evaluate adaptability, problem-solving, and the ability to respond effectively to unexpected service scenarios under competition conditions.

The Barista module is designed as a coffee lounge environment, reflecting modern café operations. It includes a full coffee and tea menu, requiring Competitors to demonstrate proficiency in espresso-based beverages, milk texturing, tea preparation, and service consistency. Attention to detail, workflow organization, hygiene, and customer interaction are key components of this module. Skill tests may also be incorporated to assess technical accuracy, speed, and adherence to industry best practices.

Descriptions of the individual modules and all skills tests and tableside tasks can be found on the detailed descriptions on the following pages.

Reference Book: The Restaurant Service Skills TRAINING BOOK is a base reference and can be used in reference to a dispute of procedures and allows openness, fairness, and set a minimum standard. The book is available from www.renovium.ch.

Competitors are encouraged to refer to the Standards and Assessment Guide (SAG) document which outlines best practices in service skills.

Instructions to the Competitor

Competitors toolbox

The following items are allowed to be carried in the toolbox:

General requirements:

Waiter's friend/wine opener

Crumber

Knife kit suitable for Gueridon and skills bar

Cocktail shaker x 4 NO MARKINGS for measurement

Other Cocktail equipment: Hawthorn Strainer x 2, Double Strainer x 2, Muddler x 1, Tweezers x 2, Bar Spoon, Pourers

No other equipment is accepted at the Competition

Uniform requirements

Ties and aprons will be provided by the Competition Organizer for Competitors for bistro and banqueting modules. A white shirt and black skirt/pants are required for the banquet module. The Competition Organizer will supply a tie and apron.

A white shirt with black jeans and black runners will be required for the Bistro Module in 2026. The Competition Organizer will supply ties and aprons.

All other uniforms are the free choice of the Competitor but must be appropriate for the service industry.

Equipment, machinery, installations, and materials required

The Test Project has been carefully designed to ensure that all tasks can be successfully completed by every Competitor using only the approved equipment in the toolbox, and the equipment, tools and materials specified in the approved Infrastructure List. This approach ensures a level playing field and guarantees that all Competitors are assessed under equal and controlled conditions, regardless of background or prior experience. The tasks have been developed with a clear understanding of the capabilities and limitations of the listed infrastructure, ensuring that they are realistic, achievable, and aligned with competition and industry standards.

All materials required for the execution of the Test Project will be provided by the Competition Organizer. Competitors are not permitted to bring, use, or substitute any additional materials, equipment, or tools beyond those explicitly stated in the Infrastructure List. This restriction is essential to maintain fairness, consistency, and transparency throughout the competition. Any failure to comply with these requirements, including the use of unauthorized materials or equipment, will result in the application of penalties in accordance with the Competition Rules. These measures are in place to uphold the integrity of the competition and to ensure that results accurately reflect each Competitor's skill, competence, and performance under the same conditions.

Marking Scheme

The effective Marking Criteria for each module will be announced to the Expert teams in that module only, on C-2 at the competition. Experts of each module team are requested not to share the Marking Criteria of their module with Experts in other modules.

Module Descriptors

The Bar/Barista module will be divided into two groups operating concurrently to ensure the efficient use of time and resources. While Group A is engaged in the preparation and execution of the Bar element of the module, Group B will simultaneously work on the Barista element. Upon completion of their respective elements, the groups will rotate, allowing each Competitor to complete both components and thereby undertake the full scope of the module.

The Test Project is designed for a total competition duration of approximately 15 to 22 hours. It consists of clearly defined tasks that assess a wide range of technical, organizational, and service-related skills. In addition to the scheduled tasks, the Test Project will include mystery elements, which will be revealed during the competition. These elements are intended to evaluate the Competitors' adaptability, problem-solving abilities, and capacity to maintain professional service standards under changing conditions.

Please note that adjustments to the Test Project may be required due to infrastructural considerations or the availability of food commodities. Any such changes will be communicated in accordance with competition procedures.

Module Bar and Barista

Group A		**Module Bar**
		Morning Session
08:00 – 08:15	15'	Arrival of Experts, storage of electronic items, and short brief with SMT
08:15 – 08:30	15'	Arrival of Competitors, uniform finish, storage of electronic items
08:30 – 08:45	15'	Welcome and toolbox check
08:45 – 09:00	15'	Health, Safety, and Environment briefing
09:00 – 09:15	15'	Competitor Expert briefing
09:15 – 09:30	15'	Module briefing
09:30 – 09:45	15'	Mystery basket of ingredients, recipe for non-alcoholic cocktail

09:45 – 10:15	30’	Mise en place Non-Alcoholic, Classic cocktails and drink service
10:15 – 10:30	15’	Evaluation
10:15 – 10:30	15’	Competitors Break
10:30 – 10:50	20’	Arrival of guests’ service of non-alcoholic cocktail (3 + 1 for Experts) and bar snacks
10:50 – 11:00	10’	Final Evaluation
11:00 – 11:15	15’	Clean down and final check of the bar
11:15 – 12:00	45’	Arrival of six guests and service of classic cocktail from cocktail list. (3 x 2) + bar snacks. Within 20 minutes up to three guests (3) will arrive for drinks and snacks.
12:15 – 12:25	10’	Final Evaluation
12:15 – 12:25	10’	Guests depart and clean down
12:30 – 14:00	90’	Competitors Lunch/Experts Lunch

Group A		**Module Barista**
		Afternoon Session
14:00 – 14:15	15’	Module Briefing
14:15– 14:30	15’	Mystery basket of ingredients and recipe
14:30– 15:15	45’	Mise en place ‘**Great Wall Cafe’** service, signature coffee and tea service
15:15- 15:30	15’	Evaluation
15:15 – 15:30	15’	Competitors Break
15:30 – 15:40	10’	Final Mise en Place

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15:40	70’	Service of Signature coffee for two guests + one for Experts
16:00	50’	Lounge service from coffee list to six guests and pastries
16:20	30’	Arrival and service of three guests for Tea Service and T-cakes
16:50 – 17:00	10’	Clean down
16:50 – 17:00	10’	Final Evaluation
17:00 – 17:15	15’	Expert and Competitor debrief
17:15 – 17:30	15’	Debrief with Chief Expert, Competitors depart
17:15	90’	Marking
18:45 -19:10	20’	Module Leader and module Experts set up checks
19:10-19:30	20’	SMT debrief and wrap, depart to Skill Out
Group B		**Module Barista**
		Morning Session
08:00 – 08:15	15’	Arrival of Experts, storage of electronic items and short brief with SMT
08:15 – 08:30	15’	Arrival of Competitors, uniform finish, storage of electronic items
08:30 – 08:45	15’	Welcome and toolbox check
08:45 – 08:55	10’	Health, Safety, and Environment briefing
09:00 – 09:15	15’	Module briefing
09:15 – 09:30	15’	Competitor Expert briefing
09:30 -09:45	15’	Mystery basket of ingredients and recipe

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09:45 – 10:30	45’	Mise en place ‘**Great Wall Cafe’** service, signature coffee and tea service
10:30 -10:45	15’	Evaluation
10:30 -10:45	15’	Competitors break
10:45 – 10:50	10’	Final mise en place
11:00 -	70’	Service of Signature coffee for two guests and one for Experts
11:20 -	(50’)	Lounge service from coffee list to six guests with pastries
11.35 – 12:05	(30’)	Arrival of guests for tea service and T - Cakes
12:05 – 12:20	15’	Farwell guests and clean down
12:15 – 12:30	15’	Evaluation
12:30 – 14:00	80’	Competitors Lunch/Experts Lunch
Group B		**Module Bar**
		Afternoon Session
13:00 – 14:00	10’	Toolbox check
14:00 – 14:15	15’	Module briefing
14:15 – 14:30	15’	Mystery basket of ingredients, recipe for non-alcoholic cocktail
14:30 – 15:00	30’	Mise en place non-Alcoholic, Classic Cocktails and drink service
15:00 – 15:15	15’	Evaluation
15:00 – 15:15	15’	Competitors Break
15:15 – 15:35	20’	Arrival of guests’ service of non-alcoholic cocktail (3 + 1 for Experts) and bar snacks

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15:35 – 15:50	15’	Evaluation
15:50 – 16:05	15’	Clean down and final check of bar
16:05 – 16:50	45’	Arrival of six guests and service of classic cocktail from cocktail list. (3 x 2) + bar snacks. Within 20 minutes, up to three guests (3) will arrive for drinks and snacks
16:50 – 17:00	10’	Evaluation
16:50 – 17:00	10’	Guests depart and clean down
17:00 – 17:15	15’	Competitor Expert debrief
17:15 – 17:30	15’	Debrief with Chief Expert, Competitors depart
17:15 – 18:30	75’	Marking
18:30 – 19:00	30’	Module Leader and module Experts set up checks
19:00 – 19:30	30’	SMT debrief and wrap, depart to Skill Out

Bar Service details

Signature Cocktail

The 'Signature Cocktail' which will be non-alcoholic, will be drawn daily from a mystery basket of ingredients. Competitors will be given 15 minutes to choose their ingredients from the basket and present a recipe to the Module Leader. The "Signature Cocktail" can be shaken, stirred, or built and the cocktail make up is a Competitor's free choice from the ingriedients and equipment provided. Bar snacks will be served with cocktails and cocktail napkins and picks available.

Marking: No marking during familiarization of the mystery basket. The creation is marked during preparation and service time. The recipe sheets are not marked.

Cocktail Bar

The Cocktail bar will consist of a cocktail list from which the guest can choose their beverage and will include light bar snacks as part of the service. Cocktail napkins and picks available.

- Arrival of guests (six persons), service of classic cocktails à la Carte

The Competitors welcome and place six guests at the bar table. Guests will choose from a cocktail list containing 16 cocktails, and the Competitors produce three different cocktails of two portions (3 x 2) for the guests. All cocktails are chosen from the International Bartenders Association, Singapore industry referenced and defined, ingredients/recipes/method supplied, and no changes will be made. The list of cocktails chosen are attached with other information. IBA – International Bartenders Association

- Arrival of guests (three persons), service of drinks from the bar menu selection

As part of the bar service, three customers will arrive for drinks and snacks, which are chosen from the bar drinks list provided. Customers will have free choice from the bar list and sit at the bar counter.

- Service takes place within a 45-minute timeline and Competitors must manage both groups simultaneously and maintain: Efficiency, Service quality, and Organization.

Barista Service details

The Competitor's task is to prepare their work area (30 minutes) according to an industry cafe concept and welcome three sets of customers for service.

The **'Great Wall Cafe'** service will consist of a café menu, tea menu and signature coffee all served within a 70-minute timeline. Guests will arrive at predetermined times, and the Competitor will be required to manage the service of all three parties within the allotted time scale.

Party of Six

The Competitors welcome and place the guests. The guests are served according to a'la carte coffee menu, consisting of various coffee, beverages and pastries. In each case 3 x 2 of the chosen drinks are prepared from the prescribed café menu. A minimum of two different types of coffee must be served. All materials will be available in the barista area to facilitate this service. No other equipment may be used. The following selection of beverages may be listed on the menu: **Espresso - Americano - Cappuccino - Flat White - Latte Macchiato – Iced coffee – Café Affogato – Café Mocha – Hot Chocolate, Tea selection.**

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Signature Coffee Brief

The Signature Coffee will be selected from a set of six predetermined recipes. One recipe will be drawn at random on the day, from which Competitors must prepare the assigned Signature Coffee, which includes alcohol.

Competitors will have **15 minutes** to review the selected recipe, including its ingredients, method, and required equipment. During this time, they should plan their mise en place and overall preparation.

All equipment necessary to prepare the Signature Coffee will be provided by the organisers. However, Competitors may use **their own personal bar equipment** for this task.

The Signature Coffee must be prepared according to the drawn recipe and may be **shaken, built, or mixed**, depending on the specified method.

As the competition is divided into two sessions (a.m. and p.m.), a **separate recipe draw** will take place for each session.

Tea Service Brief

Competitors are required to present a refined Tea Service for three guests, demonstrating service skills, presentation, and product knowledge.

A predetermined Tea Menu will be used and includes:

- A Kir Royal aperitif, to be collected and served appropriately
- A curated tea selection featuring: Herbal infusions, Traditional Chinese tea, English Breakfast tea

Competitors may choose their own service style, thus allowing for creativity in:

- Table setting and layout, tea presentation and brewing method, sequence of service, guest interaction and storytelling

Workplace and machine familiarization.

Competitors are given time to familiarize themselves with the machine, run tests, and do some extractions as part of familiarization day. Milk is also available

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Module Bistro

08:00 – 08:15	15’	Arrival of Experts, storage of electronic items and short brief with SMT
08:15 – 08:30	15’	Arrival of Competitors, uniform finish, storage of electronic items
08:30 – 08:45	15’	Welcome and toolbox check
08:45 – 09:00	15’	Health, Safety, and Environment briefing
09:00 – 09:15	15’	Competitor Expert briefing
09:15 – 09:30	15’	Module briefing
09:30 – 9:45	15’	Wine familiarization (selection of wines)
09:45 – 10:35	50’	Mise en Place bistro service: Three tables with parties of 2, 3 and 4 (9 covers) to include mise en place cheeseboard
10:35 – 10:55	20’	Evaluation
10:40 – 10:55	15’	Competitor time with chef to discuss menu details
11:00 – 11:15	15’	Competitors Break
11:15 – 11:30	15’	Mise en Place cheeseboard
11:30 – 11:40	10’	Evaluation
11:40 – 12:00	20’	Prepare a cheese platter, for the party of four people. Fruit, bread, nuts and garnish available
12:00 – 12:10	10’	Evaluation
12:10 – 12:20	10’	Clean down/store away cheese platter
12:20 – 12.30	10’	Final mise en place
12:30 –	70’	1st Service begins - Table of four

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12:40 –	60’	2nd Service begins - Table of three
12:45 – 13:40	55’	3rd Service begins - Table of two
13:40 – 13:50	10’	See guests off after their lunch and clean down.
14:00 – 15:30	**90’**	**Competitors Lunch**
15:30 – 15:50	20’	Wine ID
15:50 – 16:00	10’	Tidy away
16:00 – 16:45	45’	Free time to visit other skills
17:00 – 17:15	15’	Competitor Expert debrief
17:15 – 17:30	15’	Chief Expert and Competitor final brief, Competitors depart
17:15 – 18:30	75’	Marking
18:30 – 19:00	30’	Module Leader and module Experts set up checks
19:00 – 19:30	30’	SMT debrief and wrap, depart to Skill Out

Bistro Menu

Cucumber Smashed (pre-starter)

***

Noodle or Pasta Dish

***

Duck Stir-fried Rice dish

***

FREE style Ice Cream dessert

***

Selection of cheeses platter

Selection of beverages and wines/selection of breads

Cutlery with chopsticks available

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Bistro Dining

Guests will arrive in quick succession, and all three tables will be active at the same time. Service will come from the assigned individual kitchens of the culinary competition.

All beverages on the bistro drinks list will be served from the bistro bar, by glass, by bottle or draft.

Cheese

The table of four will receive the prepared cheese platter as a course during meal service. The platter is placed on the table with appropriate cutlery and plates, no service to the guest is required, however explanations are required. An appropriate beverage to be offered from the bar drinks menu.

Wine ID and Sensory Analysis

The Competitors will be given six red and six white wines at the beginning of the day to become familiar with. In the afternoon five red and five whites will be presented for ID by sight and smell only.

Module Shanghai Banquet

08:00 – 08:15	15’	Arrival of Experts, storage of electronic items and short brief with SMT
08:15 – 08:30	15’	Arrival of Competitors, uniform finish, storage of electronic items
08:30 – 08:45	15’	Welcome and toolbox check
08:45 – 09:00	15’	Health, Safety, and Environment briefing
09:00 – 09:15	15’	Competitor Expert briefing
09:15 – 09:30	15’	Module briefing
09:30 – 09:45	15`	Box cloth a tressle table using the three clothes provided. Blind marking
09:45 – 10:05	20’	Evaluation
10:10 – 10:25	15’	Napkin Folding: Competitors are required to make twelve napkin folds. (Six banquet folds which will be from a predetermined selection drawn that morning and six ornate for display) The six banquet napkins will be used for the banquet table.
10:30 – 10:45	15’	Final evaluation
10:45 – 12:05	80’	Mise en place for full Shanghai banquet service + welcome reception for 6 guests.

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12:05 – 12:30	25’	Evaluation
12:30 – 14:00	**90’**	**Competitors lunch/Experts lunch**
14:00 – 14:30	30’	Final mise en place for banquet table (15’), Opening Champagne first seating 15’
14:30 – 14:40	10’	Evaluation
14:40 – 15:00	20’	**First seating** – Welcome reception followed by banquet seating
14:45 – 15:00	15’	Second seating opening Champagne
15:00 – 15:20	20’	**Second seating** – Welcome reception followed by banquet seating
15:00 – 16:20	80’	Meal service for first seating
15:20 – 16:40	80’	Meal service for second seating
16:40 – 16:50	10’	Clean down

Menu (Six course meal to include coffee)

上海小笼包配酱油、姜丝、辣椒及镇江香醋蘸汁

Shanghai Xiaolongbao Dumplings with Soy, Ginger, Chilli & Black Vinegar Dipping Sauce

***

唐藏汤 *Tanzang Soup*

***

邦娜夫人汁多佛鳎鱼卷 *Paupiettes of Dover Sole, Bonne Femme*

***

樱桃蚝油烤鸭胸 *Roast Chinese Duck Breast with Cherries & Sticky Oyster Sauce*

***

清炒小白菜 *Stir-fried Baby Bok Choy*

蛋炒饭 *Egg Fried Rice*

***

三层抹茶慕斯蛋糕 *Three-layer Matcha Tea Mousse Gateau,* **抹茶甜酱汁** *Sweet Matcha Dessert Sauce*

***

Coffee

Selection of Red or White house wines, dessert wine and water

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17:00 – 17:15	15’	Competitor and Expert debrief
17:15 – 17:30	15’	Chief Expert and Competitor final brief, Competitors depart
17:15 – 18:30	75’	Marking
18:30 – 19:00	30’	Module Leader and module Experts set up checks
19:00 – 19:30	30’	SMT and Expert debrief meeting and departure

Table boxing, napkin folding - 35 minutes.

The box cloth method: Competitors receive three tablecloths. Three sides are boxed, and the third cloth is used as a top cover. No pins/tape allowed.

Napkin folding: The Competitors receive twelve napkins in the size of 50 cm x 50 cm. Six (6) napkins will be predetermined from the list below and used for the banquet table; the other six napkins will be of individual different ornate design. A maximum of two napkins, with aids (glass or plate) may be used.

The predetermined napkin selection is as follows:

Crown

Double fan

Tuxedo

Peacock/Norwegian Glacier

Sydney Opera House

Arrival of guests, service of Canapés and service of sparkling wine - 20 minutes

A welcome Champagne and canapés reception will be prepared as part of the banquet mise en place. The canopies will be prepared by the culinary team, and the food server will present and explain to their guests as part of the service.

After the lunch break, the final Mise en place of 15 minutes allocated is to include final mise en place of the banquet area. (bread, butter, water, and wines), The Competitors should set up the mise en place (glasses/coolers/paper napkins etc.) as part of the overall setup. The Competitors have 20 minutes in total to welcome, open and serve the sparkling wines and present and explain the canapés. (as this is finger food, no plates are required for this service).

The wine must be poured identically into all six glasses. Top up is allowed during the reception.

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Module Modern and Classical – Fine Dining

08:00 – 08:15	15′	Arrival of Experts, storage of electronic items and short brief with SMT
08:15 – 08:30	15′	Arrival of Competitors, uniform finish, storage of electronic items
08:30 – 08:45	15′	Welcome and toolbox check
08:45 – 09:00	15′	Health, Safety, and Environment briefing
09:00 – 09:15	15′	Competitor Expert briefing
09:15 – 09:30	15′	Module briefing
09:30 – 09:45	15′	Mise en place Pineapple carving
09:45 – 09:50	5`	Evaluation
09:50 – 10:10	20′	Carving two portions of Pineapple (used for party of two)
10:10 –10:15	5′	Evaluation
10:15 – 12.15	120′	Mise en place: Modern fine dining party of 3 and classical fine dining for 2 guests to the prescribed menus to include setup for decanting and discussion with chef competitor on menu details and service.
12:15 – 12:40	25`	Evaluation mise en place fine dining
12:15 – 13:15	**60`**	**Competitors' Lunch in the workshop**
12:40 – 13:20	**50′**	**Experts Lunch in the workshop**
13:20 – 13:30	10`	Final mise en place
13:30 –	20′	Arrival and seating of parties of 3: 20-minute seating time for all
13.45 –	15′	Arrival and seating of parties of 2: 15-minute seating for all
13.30 – 15.30	120′	

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	Menu A – 3 covers.	**Menu B – 2 covers**
	Amuse Bouche	Amuse Bouche
	Smoked Salmon Tartar Tableside	Plated Starter
	Chicken Consommé cup	Chicken Consommé from cup
	Fillet of Beef	Spaghetti Fruit de Mer
	Plated Dessert	Pineapple Flambe
	Irish Coffee	Fine Dining Coffee service.
	Service of selected alcoholic and non-alcoholic beverages	
	White wine with starter and soup	
	Decanted wine decanted tableside and served with main course	
	Irish Coffee for the 3 guests, Fine Dining Coffee for 2	
15:30 – 15:45	15’	Evaluation
15:45 – 16:00	15’	Clean down
16:00 – 16:45	45’	Break
17:00 – 17:15	15’	Expert and Competitor debrief
17:15 – 17:30	15’	Chief Expert and Competitor final brief, Competitors depart
17:15 – 18:30	75’	Marking
18:30 – 19:00	30’	Module Leader and module Experts set up checks
19:00 – 19:30	30’	SMT and Expert debrief meeting and departure

Fine Dining

Each Competitor will be assigned to an individual kitchen, and the dishes will be presented in the style of each individual chef as part of our focus on creativity and international cuisine. Competitors will be expected to work closely with their assigned chef to manage the service of the meals.

The party of three will be an all-plated service with all sauces passed or added as part of the service along with **cloche service**.

The party of two will be full classical gueridon service. A time gap of 15 minutes will be given between the arrival of both tables.

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Smoked Salmon Tartar

Competitors are required to prepare, assemble and present three portions of Smoked Salmon Tartar with the task carried out in front of guests as part of the meal service for the party of three guests.

Main Course

The main course for the party of two will be prepared and cooked at tableside and will be a complete dish. No side dishes will be offered. Appropriate accompainments offered.

Teamwork: Competitors will be required to work together during the service of the main course to the party of three which will include clash service.

Flambe

Competitors are required to prepare, present, flambe, and serve two portions of a sweet flambe dish. The chosen fruit is fresh pineapple. The two portions required will be carved in the competitor's own style as a skills carving task with the finished product sent to the kitchen for chilled storage prior to service.

The flambe task is carried out during the service of the fine dining classic lunch in front of the guests at the table of two.

Decantation

The red wine will be decanted tableside and served with main course

A total of 120 minutes is allocated for the mise en place which includes set up for the decantation of the red wine. Total meal service time is 120' from arrival of party of three guests. 15' time gap allocated between the arrival of both reserved bookings.

Use of Personal Equipment on site

Experts and Competitors are required to place all electronic equipment in their lockers during the the duration of the live competition and can be retrieved for personal use when going for lunch (Returned to the locker after lunch) and at the end of the live competition.

The use of all digital watches is not permitted during the four dys of competition.

No photographs are allowed to be taken during the preparation for the competition and during the competition proper. An Expert/Expert Lead will be given the task of taking photos and these will be distributed to all Experts after the competition.

A breach of these rules is a violation of competition rules and can be referred to the competition rules committee.

Experts are expected to arrive on time every morning as the competition is designed within a tight timeframe and to ensure that no unnecessary delays occur.