

2010 Provincial Skills Canada Competition

Scope Document

Edmonton Expo Centre, Edmonton

May 12 & 13, 2010

EVENT: Restaurant Service	LEVEL: Post Secondary
START TIME May 12 th : 8:45 am May 13 th : 9:15 am	LOCATION: Hall B, Edmonton Expo Centre, Edmonton
THEORY EXAM: No	DURATION: 6 hrs 45min (one day)

WORLDSKILLS TRADE #: 30

GENERAL INFORMATION

Organization:

On the first day of the competition, the wine identification, cocktail preparation, non-alcoholic cocktail preparation, sparkling wine service, flambé coffee service, mise-en-place and table d'hote lunch service for four people will be held. On the second day, napkin folding, buffet table boxing, red wine decanting, white wine service, mise-en-place and a la carte fine dining service for four guests will be held.

Competition Contents:

Day 1: May 12th

1. Varietal Wine Identification:

During Day 1, the competitor will be briefed on the following 10 varietal wines in the morning. In the afternoon the competitor will be required, through sight, smell, and taste, to recognize 8 wines from the am briefing session:

Pinot Gris	Pinot Noir
Sauvignon Blanc	Merlot
Riesling	Cabernet Sauvignon
Chardonnay	Gamay
Gewurztraminer	Shiraz

2. Bar and Beverage Service

The competitor will be required to prepare 3 cocktails and 1 non-alcoholic cocktail for the judges. The cocktails will be selected from the following list and the non-alcoholic cocktail will be of the competitor's choosing:

Margarita	Bloody Caesar
Grasshopper	Manhattan
Martini	Tom Collins
Singapore Sling	Cosmopolitan
Daiquiri	Whiskey Sour

3. Lunch, Sparkling Wine Service, and Flambé Coffees.

Day 2: May 13th

1. Table Dressing:

During Day 2, the competitor will lay table linens on a 72"x30" buffet table enclosed on four sides with no more than 3 table cloths.

2. Napkin Folding:

The competitor will fold and display 6 different styles of fabric napkin folds making two of each fold. The designs selected should range from simple and elegant to complex and creative.

3. Meal Service:

On Day 2, the competitor will serve a menu to four guests.

4. Closing Duties:

All competitors are expected to participate in maintaining a clean, neat, safe, sanitary work, service and display area. Closing duties are part of the competition. Competitors may not leave until the judges have completed an inspection of the work areas.

Food Menu Items:

To Be Determined

Beverage Menu Items:

Margarita: tequila, triple sec and lime juice.

Bloody Caesar: vodka, Clamato juice, Worcestershire sauce, Tabasco sauce, celery salt, salt and pepper.

Long Island iced Tea: vodka, triple sec, tequila, gin, white rum, lime juice and cola.

Daiquiri: white rum, lime juice and simple syrup.

Cosmopolitan: vodka, triple sec, lime and cranberry juice.

Martini: gin and dry vermouth.

Tom Collins: gin, lemon juice, simple syrup and soda.

Manhattan: whiskey, sweet vermouth and bitters.

Whiskey Sour: whiskey, lemon juice and simple syrup.

Singapore Sling: gin, cherry brandy, grenadine, orange, lemon, pineapple juice and soda.

SCHEDULE

RESTAURANT SERVICE - POST SECONDARY LEVEL

Day and Time	Competition	Duration
Tuesday, May 12 th , at 8:45am	Assemble at the Competition Location	15 minutes
9:00 - 9:30am	General Briefing	30 minutes
9:30 - 10:00am	Wine Briefing – 10 Varietals	30 minutes
10:00 - 11:30am	Bar Service Competition including Mise-en-Place	90 minutes
11:30 - 12:30pm	Lunch for Competitors and Judges	60 minutes
12:30 - 12:45pm	Reassemble	15 minutes
12:45 - 3:00pm	Lunch Service	135 minutes
3:00 - 3:15pm	Closing Duties	15 minutes
3:15 - 3:45pm	Varietal Wine Identification	30 minutes
Wednesday, May 13 th , at 9:15am	Assemble at the Competition Location	15 minutes
9:30 - 10:00am	General Briefing	30 minutes
10:00 - 10:30am	Table Dressing – Buffet Table	30 minutes
10:30 - 11:00am	Napkin Folding	30 minutes
11:00 - 11:30am	Mise-en-Place for Lunch Service	60 minutes
11:30 - 12:30am	Lunch for Competitors	60 minutes
12:30 to 12:45pm	Reassemble	15 minutes
12:45 - 2:45pm	Lunch Service:	120 minutes
2:45 - 3:15pm	Closing Duties	45 minutes
4:00 - 4:30pm	Competitor Debriefing – Judges	30 minutes
5:30 - 7:00pm	Award Ceremony	90 minutes



COMMITTEE MEMBERS

Ross Robinson	SAIT
Leroy Russell	NAIT
Samantha Wall	NAIT
Alita Brown	SAIT