



Sample Test Project

District Skill Competition

Skill 35- Restaurant

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Section - A

A. Preface

Skill Explained:

The restaurant service practitioner provides high quality food and drink service to guests. A food service practitioner generally works in the commercial sector, offering a range of services to customers. There is a direct relationship between the nature and quality of the service required and the payment made by the guest. Therefore, the practitioner has a continuing responsibility to work professionally and interactively with the guest in order to give satisfaction and thus maintain and grow the business.

Restaurant service demands the extensive knowledge of food and beverage. The waiter is most important person in dealing with guest and creating a right atmosphere in restaurant. It is therefore necessary to have a complete command of serving rules and to know the preparation of special dishes and drinks at the guest's table or in the bar. Basic requirements are skill and resourcefulness, good manners, good interaction with guests and practical ability.

A wide range of specialist tools and materials will be used for the service of specialist dishes, drinks, and wines. The practitioner will be familiar with their use in addition to the more usual pieces of equipment that are found in most dining situations.

Irrespective of the working environment, excellent communication, and customer care skills are universal attributes of the outstanding practitioner. Food service personnel will work as part of a team and with other teams in the hotel or restaurant. Whatever the structure of the work, the trained and experienced practitioner takes on a high level of personal responsibility and autonomy. This ranges from safeguarding the health and wellbeing of the guests and colleagues through scrupulous attention to safe and hygienic working practices, to achieving exceptional experiences for special occasions

Eligibility Criteria (for IndiaSkills 2024 and WorldSkills 2024):

Competitors born on or after 01 Jan 2002 are only eligible to attend the Competition.

Total Duration: 4 Hours

MODULE INSTRUCTIONS

- Competitors are required to present themselves in a professional manner
- Competitors are required to box buffet table with two tablecloths
- Competitor is required to lay a table for 2 PAX for a four course menu-appetiser, soup, main course and dessert
- Competitor is required to do 10 different napkin folds of their choice
- Competitor are required to identify 10 spirit by sight and smell.
- Competitor are not required to perform food service of four course menu.

Section - B

B. Test Project

MODULE NAME – Fine Dining with Table tasks

09:00	Welcome & Module briefing.
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09.15	Napkin folding (10 folds)
09:30	Judges Evaluation
10.00	Spirit Familiarization
10:15	Food & Beverage Knowledge Test
10:45	<p>Mise en place & laying a table for fine dining service Table of 2 guests. Napkin fold Competitor's choice Competitor will not perform any food service. Suggested Menu for Service of fine dining table layout</p> <p>Starter – assembling of vegetable salad or canape (gueridon service) *****</p> <p>Soup from a tureen (gueridon service) *****</p> <p>Main course service – carving of roasted chicken served with sides and sauce (gueridon) *****</p> <p>Dessert service – banana or pineapple flambé (2 portions) *****</p> <p>Coffee (silver-service)</p>
12:00	Judge's marking
12:30	Identification Of 10 spirits
13:00	Lunch – Competitors and Judges
14:00	Competitor debrief
14.20	End

Section – C

Skill- Restaurant

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C. Marking Scheme

Marking Scheme: The Assessment is done by awarding points by adopting two methods, Measurement and Judgments

- Measurement –One which is measurable
- Judgment-Based on Industry expectations

Aspects are criteria's which are judged for assessment.

Assessment and Marking of Test Projects

For Judgement, marks will be awarded from 3 for each aspect as under;

- 0: performance below industry standard
- 1: performance meets industry standard
- 2: performance mostly meets industry standard and exceeds industry standards sometimes
- 3: excellent or outstanding performance

CRITERIA	MARKS ALLOTED
Grooming	15
Social Skills	15
Food & wine Knowledge Test	20
Identification of Spirits	10
Napkin Folding	10
Mise en place & Table laying	30
TOTAL	100

Example-Judgment Marking

If maximum marks for Judgement criteria is 1 and if all 3 Experts (Juries) give 3 points to a candidate, the candidate will get 1 mark for that aspect. If 2 Experts give 3 and 1 Expert gives 2 points, then candidate will get $(3+3+2)/9*1 = 0.89$ marks for that aspect out of 1 mark.

Note:

The Test Projects and Marking Scheme will be decided by the Experts (jury members) prior to competition, based on actual resources being used in the competition.

The Marking Scheme of the mentioned Tasks is attached in Annexure - 1

Section - D

D. Infrastructure List

S. No.	Items
General	
1	Fine Dining Table
2	Fine Dining Chair
3	Napkins (linen)
4	Tablecloth Rectangular (Guest table and to box the table)
5	Waiters Cloths (linen)
6	Molleton for table
7	Table number Set. From 1 to 10
8	Triplicate check pads
9	Ice Bucket (spittoon)
10	Flambé Trolley
11	Candle holders for decanting
12	Candle for decanting
13	Cutting board (Carving board) Module 1 ,3
14	Decanter
15	Soup plate (Stainless Steel)
16	Flambé pan
17	Glass bowls (small)
18	Table (Rectangular for Guest and workstation)
19	jugs for juice collection
20	Water glasses
21	Red wine glasses

22	White wine glasses
23	Champagne glasses
24	Glasses for Dessert wine
25	Glasses for tasting (Wine, Spirits, Liquor and fortified wines)
26	Highball glass
27	Main knife
28	Main Fork
29	Soup spoons
30	Butter knives
31	Starter / dessert forks
32	Starter / dessert knives
33	Dessert / sweet Spoons
34	Knife for Fish
35	Fork for fish
36	Coffee /Teaspoons
37	Ladle for sauce
38	Soup Ladle
39	Table cleaner
40	Flower arrangement
41	peppermills
42	Salt mill
43	Cruets salt & peppers
44	Tray beverage (Round)
45	Tray Food (Rectangular)
46	Ice buckets & stands
47	Breadbasket
48	Cocktail napkins
49	Stainless Steel Platter
50	Menu (casual, fine, banquet)

51	Pad of paper for notes
52	Coffee pot
53	Dishware
54	Butter dish with lid
55	Espresso saucers
56	Espresso Cups
57	Coffee cups
58	Coffee cup saucers
59	Creamer
60	sauce boats
61	Sugar pot
62	Soup Tureen
63	Sugar and cream tray
64	Teapot
65	Plate for main dish
66	Side plate
67	Plate for dessert/Entry
68	Plate for Soup
69	Platter
70	Salad Mixing Bowls
71	Small Bowls
72	Service Set

Section – E

E. Instructions for candidates

The participating Competitors must ensure:

- Perform all tasks by wearing proper Personnel Protective Clothing.
- Candidate must report on given time at the Competition Venue
- Candidate will not get any additional time for completing the task.
- Candidates are not allowed to use any kind of unfair means during the test.
- All must follow the instruction given by examiner.

- The Test Project for Restaurant service will be carried out in Modular format over a day period, total project time 4 hours
- Competitors are not permitted to do any preparations in advance.
- THSC / NSDC reserve all rights to any audio/visual/print recording and coverage of the event. Any publication, reproduction or copying of the same can only be made with written consent of the organisers.
- You are not permitted to bring own plates, bowls, etc. for the purpose of presentation & serving.
- All participants must be in Uniforms. No company name/logo should be visible to the Judges during the competition. Violation of this guideline will lead to disqualification.
- All finalists/winners must be present in uniform at the Award Ceremony
- Participants are required to bring their own Tool kit

Section – F

F. Health, Safety, and Environment

1. All accredited participants and supporting volunteers will abide by rules and regulations with regards to Health, Safety, and Environment of the Competition venue.
2. All participants will assume liability for all risks of injury and damage to property, loss of property, which might be associated with or result from participation in the event. The organizers will not be liable for any damage, however in case of Injury the competitor will immediately inform the immediate organizer for medical attention.
3. Competitors could lose marks or excluded from the competition (as per Competition Rules & Health and Safety documents) if they are identified working in an unsafe manner or create an unsafe workplace condition.
4. All machinery and/or equipment must comply with the mandatory safety requirements.
5. Competitors must keep their work area clear of obstacles and their floor area clear of any material, equipment or items likely to cause someone to trip, slip or fall;
6. Experts will use the appropriate personal protective equipment when inspecting, checking or working with a Competitor's project.

Annexure – 1 Detailed Marking Sheet

Skill Name: Restaurant Competitor Name: _____

MODULE- FINE DINING WITH TABLE TASK

Aspect - PERSONAL PRESENTATION/ GROOMING

DAY -1

Marking – Measurement

Marks -
10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
	2	Uniform clean, ironed & well fitted, conforms to industry standard							
	1	Shoes polished and conform to industry standard							
	1	Good attitude/manner to jury competitors and guests							
	2	High standard of personal hygiene, no excessive perfume or aftershave							
		TOTAL							

Aspect - PERSONAL PRESENTATION

DAY -1

Marking - Judgement

Marks -
5

<p>UNIFORM / POSTURE - THROUGHTOUT THE DAY</p> <p>0 - low standard of uniform & posture throughout all tasks, posture illustrates lack of confidence in tasks</p> <p>1 - average standard of uniform & posture throughout all tasks, shows bad posture when finding task challenging</p> <p>2 - good standard of uniform & posture throughout all tasks, looks professional, but slightly lacking</p> <p>3 - excellent standard of uniform & posture throughout all tasks, looks very professional</p>								
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MODULE- FINE DINING WITH TABLE TASK

Aspect - NAPKIN FOLDING

DAY -1

Marking - Measurement

Marks -
10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
	2	Ten napkins folded							
	2	Hygiene							

	1	No excessive creases							
	1	Task completed within time							
	2	Folds of Napkin Symmetrical							
	2	Final Presentation							
		TOTAL							

MODULE- FINE DINING WITH TABLE TASK

Aspect - SOCIAL SKILLS

DAY -1

Marking- Judgement

Marks -
15

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Social Skill during Service Procedures- To be judged oral or while working							

		0 - Competitor shows little flare or consistency throughout interaction with poor clearing techniques, lack of organisational skills.							
		1 - Competitor consistent throughout with adequate service across all aspects of service procedures and organisational skills (Theoretical Aspects)							
		2 - Competitor shows a good level of consistent service and clearing procedures throughout with some flare and creativity in service							
		3 - Excellent service and clearance procedures throughout service, high level of customer interaction, good organisational skills and a high level of flare and creativity (Theoretical aspects)							
		Total							

Aspect: Table Laying for 4 Pax

DAY-1

Marking - Measurement

Marks-
16

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Mis-en-Place for Service							
1		Table laid with in time							

1 Correct side of tablecloth is up

1 Chair & table dusted

1 Chair placed uniformity

1 Correct Cutlery Used

1 Cutlery Polished

1 Cutlery placed symmetrically

1 Correct Glassware Used

1 Glassware Polished

1 Glassware placed symmetrically at angles

1 Crockery polished

1 Crockery placed symmetrically

1 Table Correctly Laid as per the menu

1 Centre Appointments placed in the centre

1 Napkins folded crisp

1 Napkins placed uniformly

Total

MODULE- FINE DINING WITH TABLE TASK

Aspect: Table Laying for 4 Pax

DAY-1

Marking - Judgement

Marks-

14

Skill- Restaurant

15

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Mis-en-Place for Service							
		<p>MEP - Overall presentation</p> <p>0 - cloth not consistent, napkins not appropriate, table not presentable for service at all. Side not ready for service of any course , No flambé and carving set up</p> <p>1 - cloth has inconsistencies, napkins not really appropriate, expectation of 3 star setup, Flambé and carving set ready , side board is ready</p> <p>2 - cloth set almost consistent, napkins appropriate, expectation of 4 star setup. Flambé and carving set ready, sideboard is ready</p> <p>3 - cloth consistent, table looks impressive, napkins appropriate to task, expectation of 5-star setup. Flambé and carving set ready, sideboard is ready with some creative elements</p>							

MODULE- FINE DINING WITH TABLE TASK

Aspect - Spirit Identification

DAY -1

Marking - Measurement

Marks-
10

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Spirit Identification							
	2	Glass 1							
	2	Glass 2							
	2	Glass 3							
	2	Glass 4							
	2	Glass 5							
	2	Glass 6							
	2	Glass 7							
	2	Glass 8							
	2	Glass 9							
	2	Glass 10							

			Total							
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Aspect - Food & Wine Knowledge Test

DAY -1

Marking - Measurement

Marks-
20

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
		Viva-voce								
	1	Question 1								
	1	Question 2								
	1	Question 3								
	1	Question 4								
	1	Question 5								
	1	Question 6								
	1	Question 7								
	1	Question 8								
	1	Question 9								

	1	Question 10							
		Total							