



**Skill India**  
कौशल भारत - कुशल भारत



# Sample Test Project

**State Skill Competition**

**Skill 35- Restaurant**

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## Section - A

### *A. Preface*

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#### **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: 8 Hours**

**MODULE INSTRUCTIONS**

- Competitors are required to present them self in professional manner
- Competitors are required to box buffet table with tablecloths
- Competitor is required to lay table for 4 PAX with four course menu
- Competitor is required to do 10 different napkin folds of their choice
- Competitors are also required to assemble vegetable salad with appropriate dressing and do flambé during the food service in front of judges.
- Competitors are required to perform food service of four course menu.
- Competitors are also required to decant and serve red wine.
- Competitors are also required to carve 5 fruits (pineapple and orange mandatory) without touching them with bare hands.

**Section - B**

## B. Test Project

- MODULE- FINE DINING WITH TABLE TASK

09:00	Welcome
09:10	Competitor briefing
09:20	Module briefing
09:30	Familiarization of 10 spirits/ liqueurs
09:45	Box table with two tablecloth and Napkin Folding (10 Folds)
10:15	Judges Evaluation
10:30	Wine Knowledge Test
10:45	Mise en place & laying a table for fine dining service and decanting of red wine Table of four guests. Napkin fold Competitor's choice <b>Competitor will perform actual food service.</b>
12:00	Judge's marking
12:15	Final Mise en place
12:30	Menu for Service of fine dining lunch Starter – Assembling Vegetable Salad (gueridon) ***** Soup from tureen (gueridon service) ***** Main course service – Carving of roasted rack of lamb with sides and sauce (gueridon service) and service of decanted wine.  ***** Dessert service – Peach flambé for 4 guests ***** Coffee (silver-service)

<b>14:30</b>	<b>Lunch – Competitors and Judges</b>
15:30	Mise en place for carving of fruits
16:00	Carving of 5 fruits
16:30	Judge’s marking
16:45	Identification of 10 alcoholic beverages
17:00	Competitor debrief
17.20	End

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## C. Marking Scheme

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**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 ALLOTTED
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Grooming	5
Boxing of Buffet Table	10
Napkin Folding	10
Wine Knowledge Test	10
Mise en place Table laying	10
Wine Service	15
Food Service	20
Fruit Carving	10
Spirit/ Liqueur identification	10
<b>TOTAL</b>	<b>100</b>

### 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	Sous plat (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, Liqueur 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

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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

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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 3

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

	1.5	Uniform clean, ironed & well fitted, conforms to industry standard							
	0.5	Shoes polished and conform to industry standard							
	0.5	Good attitude/manner to jury competitors and guests							
	0.5	High standard of personal hygiene, no excessive perfume or aftershave							
		TOTAL							

Aspect - PERSONAL PRESENTATION

DAY -1

Marking - Judgement

Marks -  
2

<p>UNIFORM / POSTURE - THROUGHTOUT THE DAY</p> <p>0 - low standard of uniform &amp; posture throughout all tasks, posture illustrates lack of confidence in tasks</p> <p>1 - average standard of uniform &amp; posture throughout all tasks, shows bad posture when finding task challenging</p> <p>2 - good standard of uniform &amp; posture throughout all tasks, looks professional, but slightly lacking</p> <p>3 - excellent standard of uniform &amp; 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	All 10 Napkin 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 - Boxing of Buffet Table

DAY -1

Marks -  
10

Marking- Measurement

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
	2	Level from the floor & Cloth Consistent (1 CM to 3 CM)							
	1	Correct Side Up							
	1	All four corners boxed/crisp							
	1	No excess creasing/handling							
	2	Overall Presentation of the table							
	2	Timing-Task completed within time							
	1	Hygiene							
		Total							

**MODULE- FINE DINING WITH TABLE TASK**

Aspect: Decanting of Red Wine

DAY-1

Marking - Measurement

Marks-  
5

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
	1	Correct Mis-en-Place							
	0.5	Correct Opening Procedure							
	1	Wine Decanted in One Steady Pour							
	1	No Spillage							
	0.5	All Sediments left behind							
	1	Hygiene & Safety							





	0.5	Crockery polished							
	0.5	Crockery placed symmetrically							
	0.5	Table Correctly Laid as per the menu							
	0.5	Centre Appointments placed in the centre							
	0.5	Napkins folded crisp							
	0.5	Napkins placed uniformly							
		Total							

**MODULE- FINE DINING WITH TABLE TASK**

Aspect: Table Laying for 4 Pax

DAY-1

Marking - Judgement

Marks-  
2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		Mis-En-Place for Service							

MEP - Overall presentation

0 - cloth not consistent, napkins not appropriate,  
table not presentable for service at all

1 - cloth has inconsistencies, napkins not really  
appropriate, expectation of 3 star setup

2 - cloth set almost consistent, napkins appropriate,  
expectation of 4 star setup

3 - cloth consistent, table looks impressive, napkins  
appropriate to task, expectation of 5 star setup

**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Food Service Procedure Greetings to Guest & menu explanation

DAY -1

Marking - Judgement

Marks-1

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Greeting of Guests and explanations</p> <p>0 - No interaction with guests, customers left to fend for themselves</p> <p>1 - Some interaction, menu presented, service adequate</p> <p>2 - Good interaction with guests, customers seated, menu presented bread and water offered</p> <p>3 - Warm and sincere greeting, assisted with chairs, napkin broken, menu explained, silver service of water and breads.</p>							

**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Food Service Procedure - Social Skills

DAY -1

**Skill- Restaurant**

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Marking - Judgement

Marks-2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p><b>Social Skills</b></p> <p>0 - Competitors shows no social skills or guest interaction</p> <p>1 - Competitor shows some interaction with guests and an adequate level of confidence to carry out their tasks.</p> <p>2 - Competitor shows a high level of confidence, good guest interaction and an overall good impression</p> <p>3 - Competitor shows excellent interpersonal skills, natural flare and ability and attention to detail</p>							

**MODULE- FINE DINING WITH TABLE TASK**

Aspect: Food Service Procedure - Service of White Wine

DAY-1

Marking - Measurement

Marks-  
5

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	1	White Wine - Presentation to guests								
	0.5	type of wine, short description about aroma, suitability to dish.								
	1	White Wine - Correct glass								
	0.5	White Wine - Correct measure- Filled to broadest part of glass or 2/3 of glass								
	1	White Wine - All glasses level - within a ml.								
	0.5	White Wine - No spillage								
	0.5	White Wine - Service from right								

			<b>Total</b>							
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**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Food Service Procedure - Salad Making & Service

DAY -1

Marking - Judgement

Marks-3

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

Salad Service

- 0 - No presentation to guests, inconsistent service, slow service, not an acceptable standard
- 1 - Presented to guests, adequate consistent service, timing adequate, service complete
- 2 - Good guest interaction, consistent service, accompaniments offered, good timing.
- 3 - Excellent guest interaction and explanation, high level of service, accompaniments offered, creativity in final presentation.

**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Food Service Procedure - Soup Service

DAY -1

Marking - Judgement

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Marks-2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Soup Service</p> <p>0 - No presentation to guests, inconsistent service, slow service, not an acceptable standard</p> <p>1 - Presented to guests, adequate consistent service, timing adequate service complete</p> <p>2 - Good guest interaction, consistent service, accompaniments offered, good timing.</p> <p>3 - Excellent guest interaction and explanation, high level of service, accompaniments offered, creativity in final presentation.</p>							

**MODULE- FINE DINING WITH TABLE TASK**



Aspect: Food Service Procedure - Service of Red Wine

DAY-1

Marking - Measurement

Marks-  
5

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID							
			1	2	3	4	5	6	7	
	1	Red Wine - Presentation to guests								
	0.5	Type of wine, short description about aroma, suitability to dish.								
	0.5	Red Wine - Correct glass								
	1	Red Wine - Correct measure- Filled to broadest part of glass or 2/3 of glass								
	1	Red Wine - All glasses level - within a ml.								
	0.5	White Wine - No spillage								
	0.5	Red Wine - Service from right								



Carving Main-Course

0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard

1 - Carving technique consistent, some wastage, consistent with industry standard

2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation

3 - Excellent carving skills with even portions, flare and creativity, excellent final presentation

**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Food Service Procedure - Main Course Service Procedure

DAY -1

Marking - Judgement

Marks-2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID
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			1	2	3	4	5	6	7
		<p>Main course procedure</p> <p>0 - poor service technique, not consistent, served from wrong side, cleared from wrong side</p> <p>1 - average service, almost consistent in service and clearing but not always</p> <p>2 - good service, consistently served from right (may be some inconsistency), cleared consistently</p> <p>3 - excellent service, consistently served from right, all plates placed consistently, cleared consistently</p>							

**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Food Service Procedure - Flambé Dessert Making & Service

DAY -1

Marking - Judgement

Marks-3

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Flambé / Tableside Dessert</p> <p>0 - No interaction with guest, poor skill technique, clear lack of flare, final presentation inadequate.</p> <p>1 - Limited interaction with guests, technique adequate, some flare with final presentation acceptable.</p> <p>2 - Good explanation, good technique, some flare and creativity, good final presentation</p> <p>3 - Excellent guest interaction and explanation, excellent technique high level of flare and creativity with very good final presentation</p>							

**MODULE- FINE DINING WITH TABLE TASK**

Aspect - Food Service Procedure - Sliver Service of Coffee

DAY -1

Marking - Judgement

Marks-2

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

Coffee Service (silver)

0 - Incorrect service, poor placement of covers, inconsistent service not acceptable service

1 - Consistent service, all accompaniments served, adequate timing

2 - Good interaction with guests, good level of silver service, all accompaniments offered, top up offered.

3 - Excellent interaction with guests, very high level of silver service, good timing, all accompaniments served, top up offered,

**MODULE- FINE DINING WITH TABLE TASK**

Aspect -Food Service Procedure - Fine Dining Service Procedure

DAY -1

Marking - Judgement

Marks-2

Aspect ID	Max Mark	Aspect of Sub Criterion - Description	COMPETITOR ID						
			1	2	3	4	5	6	7
		<p>Fine Dining Service Procedures</p> <p>0 - Competitor shows little flare or consistency throughout service poor service and clearing techniques, lack of organisational skills.</p> <p>1 - Competitor consistent throughout with adequate service across all aspects of service and organisational skills</p> <p>2 - Competitor shows a good level of consistent service and clearing procedures throughout with some flare and creativity in service</p> <p>3 - Excellent service and clearance procedures throughout service, high level of customer interaction, good organisational skills and a high level of flare and creativity</p>							

**MODULE- FINE DINING WITH TABLE TASK**



Aspect: Fruit Carving Techniques

DAY-1

Marking - Judgement

Marks-  
10

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

Fruit Carving

0 - Poor carving technique, poor hygiene, final presentation poor, does not reach acceptable standard

1 - Carving technique consistent, some wastage, consistent with required standard

2 - Carving technique consistent, some wastage, good hygiene, some creativity, good final presentation

3 - Excellent carving skills, flare and creativity, excellent final presentation

**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							
	1	Glass 1							
	1	Glass 2							
	1	Glass 3							
	1	Glass 4							
	1	Glass 5							
	1	Glass 6							
	1	Glass 7							
	1	Glass 8							
	1	Glass 9							
	1	Glass 10							
		Total							

Aspect - Wine Knowledge Test

DAY -1

**Skill- Restaurant**

**35**

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

