

**Canadian Skills Competition**  
**June 7, 8**  
**Saskatoon SK**

**#35 – Restaurant Service**  
**Post – Secondary Level**

## **Restaurant Service - Post-Secondary Level General Information**

### **Organization:**

On the first day of the competition the napkin folding, wine identification, cocktail preparation, non-alcoholic cocktail preparation, aperitif service, canape service, sparkling wine service, carving fruit and coffee flambe will be held. The second day the flower arranging, buffet table boxing, presentation display boxing, mise-en-place and table service for 4 guests will be held.

### **Competition Contents:**

#### **1. Napkin Folding:**

During Day 1 the competitor will fold and display 6 different styles of fabric napkin folds making 2 identical of each fold. The napkins will be evaluated on elegance, complexity and creativity.

#### **2. Varietal Wine Identification:**

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

**Pinot Gris**

**Pinot Noir**

**Sauvignon Blanc**

**Merlot**

**Riesling**

**Cabernet Sauvignon**

**Chardonnay**

**Syrah/Shiraz**

**Gewurztraminer**

**Cabernet Franc**

#### **3. Cocktail and non-alcoholic Cocktail Preparation**

During Day 1 the competitor will be required to prepare and display 3 cocktails and 1 non-alcoholic cocktail. There will be 2 of each prepared. The cocktails will be selected from the following list and the non-alcoholic cocktail will be of the competitor's choosing:

**Margarita**

**Rob Roy**

**Martini**

**Singapore Sling**

**Daiquiri**

**Long Island Iced Tea**

**Manhattan**

**Tom Collins**

**Cosmopolitan**

**Whiskey Sour**

#### **4. Aperitif and Canapé Service**

During Day 1 The competitor will be required to garnish and serve aperitifs, in addition to providing platter service of canapés for a table of 4 guests.

**5. Carving, Plating and Serving Fruit, and providing Sparkling Wine and Flambé Coffee Service**

During Day 1 the competitor will open and serve sparkling wine, in addition to carving, plating, and serving 4 fresh fruit plates from a fruit basket provided to each competitor.

Competitor will prepare flambe coffees for a table of 4 guests from the recipe list provided.

**5. Flower Arranging:**

During Day 2 the competitor will assemble 2 floral arrangements. A round-based flower arrangement to be the centerpiece for the guest's table. A rectangular-based flower arrangement to be suitable as a buffet piece. Fresh flowers and required materials will be supplied. No additional decoration permitted.

**6. Table Dressing:**

During Day 2 the competitor will box a 72'' x 30'' buffet table, enclosed on 4 sides with 3 table cloths as provided. The competitor will also prepare a presentation file box by using a 54'' x 54'' table cloth as provided.

**7. Meal Service (All Recipes Provided):**

On Day 2 the competitor will serve this menu for 4 guests:

**Aperitif**

**Shrimp Cocktail (5 portions)**

**White wine**

**Steak Diane**

**Red wine decanting**

**Banana flambé**

**Coffee**

**8. 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.

**1. Food Menu Items:**

**Canapes :** Assortment of open faced hors d'oeuvres – 3 pieces per guest

**Fruits:** Basket of fruit - 4 kinds and 2 of each

**Shrimp Cocktail:** medium shrimp, mayonnaise, ketchup, cognac, horseradish, worcestershire, tobasco, shredded lettuce, salt/pepper, paprika and fresh lemons for garnishing.

**Steak Diane:** butter, filet mignon, cognac, minced shallots, sliced mushrooms, red wine, demi glace, dijon mustard, heavy cream, salt/pepper and potatoes/vegetables

**Banana flambé:** 1/2 banana per person, butter, white sugar, fresh lemon, fresh orange, orange juice, cognac, dark rum and 1 scoop of vanilla ice cream per guest

## **2. Beverage Menu Items:**

**Margarita:** Tequila, Triple Sec and Lime Juice

**Rob Roy:** Scotch Whiskey, Sweet Vermouth and Bitters

**Long Island Iced Tea:** Vodka, Tequila, Gin, White Rum, Triple Sec, lime juice and cola

**Daiquiri:** White rum, lime juice and simple syrup

**Cosmopolitan:** Vodka, Grand Marnier, lime and cranberry juice

**Dry 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 and pineapple juice