

Canadian Skills Competition
June 7,8 2007
Saskatoon SK

35 – Restaurant Service
Secondary Level

Restaurant Service - Secondary Level General Information

Organization:

On the second day of the competition the napkin folding, non-alcoholic cocktail preparation, non-alcoholic aperitif service, canape service, sparkling water service, and carving fruit will be held. On the first 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 2 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. Non-alcoholic Cocktail Preparation

During Day 2 the competitor will be required to prepare and display 2 non-alcoholic cocktails. The non-alcoholic cocktails will be of the competitor's choosing and they must prepare 2 of each.

3. Non-alcoholic Aperitif and Canapé Service

During Day 2 the competitor will be required to garnish and serve non-alcoholic aperitifs, in addition to providing platter service of canapes for a table of 4 guests.

4. Carving Plating and Serving Fruit, and providing Sparkling Water Service

During Day 2 the competitor will be required to serve sparkling water, carve, plate and serve fruit for a table of 4 guests.

5. Flower Arranging

During Day 1 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 1 the competitor will box a 72''x30'' 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:

On Day 1 the competitor will serve this menu for 4 guests:

Water and Bread Service

White wine (served by steward)

Shrimp Cocktail

Filet Mignon and Sauce (plated by kitchen)

Red wine (served by steward)

Pastry tray service

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.

10. 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

Filet Mignon and Sauce: Prepared and plated in kitchen. Served by competitor.

Pastry tray: Assortment of pastries served with fork and spoon.