

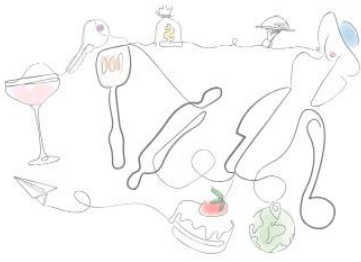


RIGA TECHNICAL SCHOOL OF TOURISM AND CREATIVE INDUSTRY

3rd INTERNATIONAL CONTEST FOR VET STUDENTS

Learn, Know, Do, Can, Show

26. - 28.03.2024



RESTAURANT SERVICE

Competition process:

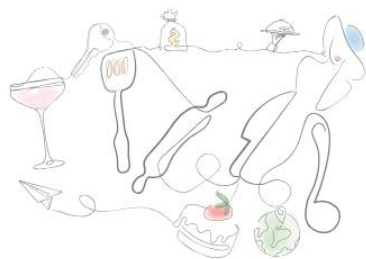
1. Sequential number for completing the competition tasks will be drawn at the start of the competition.
2. Contestants must comply with the requirements of work safety and fire protection rules. Competitors confirm their compliance with safety regulations by signature.
3. The participants shall perform in accordance with the competition tasks in the training restaurant.
4. After completing the competition tasks, the participants will arrange their workplaces and clean the competition premises as instructed by the training restaurant manager.

Tasks of the competition:

1. Napkin folding: create 10 different types of napkin folds, for different purposes - (guests, cutlery, menus, corks, etc.), 50x50 cm napkin size and according to the tasks, the maximum time for completing the task is 10 minutes.
2. Miss-en-place - 20 minutes.
3. Table setting: Thematic: "Celebration of love" table for 2 person with own decorations, napkins, tablecloths according to the own created menu, use provided dishes or own, cutlery, glasses. It is allowed to bring all the equipment for table setting. Time for table setting 30 min. Home task - Competitors must prepare, submit and present 3 copies of the menu (1 for jury 2 for table). Time for the task 30 min.
4. Fruit flambé 2 portions - 20 minutes. Before the start of the competition the competitors will draw fruits that they need to flambé (Pear, pineapple, conserved peaches.) For flambé brandy will be provided but you can bring your own alcohol.
5. Red wine presentation - label reading, wine. The contestant pours red wine into 6 glasses. (Pour the bottle of wine into 6 glasses without decanting. Present the wine) Communication with the jury. Time for task 15 min, including presentation.
6. Total time for the task: 100 minutes.



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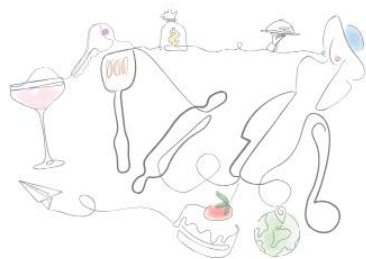
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Required equipment for 1 competitor:

The organizer of the contest provides	Organizers do not provide:
1. Textil napkins 50 x 50 = 10 pieces (you can bring your own)	Work Napkin
2. Tablecloths 2 pieces, according to table size (you can bring your own)	Table decoration
3. Plates (can bring your own)	
4. The contestants will be provided with the workplace, the necessary equipment and equipment for performing the competition tasks and laying the table	
5. Wine glasses, sparkling wine glasses, water glasses (can bring your own)	
6. Kitchen board (For fruits)	Knives and utensils for Flambé
7. Utensils for the table; spoons, forks, knives (can bring your own)	
8. Flambe stoves and pans (can bring your own)	
Provided products:	
1. Pear, pineapple, conserved peaches	
2. For flambé: lemon, sugar, butter, orange juice, apple juice, brandy (can bring your own alcohol) Decoration: whipped cream canister; Berries; grapes red and green, blueberries (can bring your own berries)	Other berries
3. Red wine	Corkscrew



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Evaluation criteria:

Miss-en-place <ul style="list-style-type: none">• inventory selection;• miss-en-place;• tidying, work safety, hygiene & sanitation regulations;	0 - 25
Napkin folding: <ul style="list-style-type: none">• complexity / accuracy / correctness;• timing	0 - 30
Table setting: <ul style="list-style-type: none">• inventory selection;• tidying, work safety, hygiene & sanitation regulations• competence;• dishwashing	0 - 20
Preparation of fruit flambé <ul style="list-style-type: none">• technic• taste• decoration, presentation	0 - 30
Red wine presentation <ul style="list-style-type: none">• reading red wine label;• pouring wine in 6 glasses;• teaching;• characteristics of the wine	0 - 50
Communication abilities: <ul style="list-style-type: none">• professional terminology;• english• presentation of the menu;• artistic design of the menu• communication with the jury (answers to the questions asked)	0-30
Hygiene and Sanitation: <ul style="list-style-type: none">• personal hygiene (work clothes / shoes / hands / ...)	0-15
Altogether:	200

* The jury will inform you after the competition of the mistakes made.