



Nomination:

## Restaurant Service

### General Rules:

Sequential number for completing the competition tasks will be drawn at the start of the competition. Contestants must comply with the requirements of work safety and fire protection rules. The participants shall perform in accordance with the competition tasks in the training restaurant. 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 Silver wedding anniversary" (25th wedding anniversary) table for 2 person with own decorations, napkins, tablecloths provided organisers, but participants can bring according to the own created menu, use provided plates, 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, canned peaches.) For flambé brandy will be provided but participants can bring own alcohol. Decorations are allowed your own.
5. **List of necessary products, what provided organizers, and amounts (appendix 1) must be sent until 10th of March by e-mail: [march@rtrit.lv](mailto:march@rtrit.lv)**
6. Red wine presentation - label reading. The participants pours red wine into 6 glasses. Pour the bottle of wine into 6 glasses with decanting. Present the wine. Communication with the jury. Time for task 15 min, including presentation.
7. Total time for the task: 100 minutes

### Required equipment for 1 competitor:

The organizer of the contest provides:	Organizers do not provide:
Textile napkins 50 x 50 = 10 pieces and work napkins (you can bring your own)	Gloves
Tablecloths 2 pieces, according to table size 80x80 cm (you can bring your own)	Table decoration
Plates (it's allowed to bring own)	
The contestants will be provided with the workplace, the necessary equipment and equipment for performing the competition tasks and laying the table	

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Wine glasses, sparkling wine glasses, water glasses (it's allowed to bring own)	
Kitchen board (for fruits)	
Utensils for the table; spoons, forks, knives (can bring your own)	
Flambe stoves and pans (can bring your own)	
<b>Provided products:</b>	
Pear	
Pineapple,	
Canned peaches	
<b>For flambé:</b>	
lemon	
sugar	
butter	
orange juice	
apple juice	
Brandy (it's allowed to bring own)	
<b>Decoration:</b>	
Blueberries (can bring your own berries)	Other berries
Red grapes	
Green grapes	
Spray (aerosol) whipped cream	
Red wine	Corkscrew

**Evaluation criteria:**

Description of criteria	Points
<b>Miss-en-place:</b>	0-25
inventory selection	0-10
miss-en-place	0-10
tidying, work safety, hygiene & sanitation regulations	0-5
<b>Napkin folding:</b>	0-30
complexity / accuracy / correctness	0-15
timing	0-15
<b>Table setting:</b>	0-20
inventory selection	0-10
tidying, work safety, hygiene & sanitation regulations	0-10
<b>Preparation of fruit flambé :</b>	0-30
technique	0-10

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**Evaluation criteria:**

Description of criteria	Points
taste	0-10
decoration, presentation	0-10
<b>Red wine presentation:</b>	0-50
reading red wine label	15
pouring wine in 6 glasses	15
decanting	10
characteristics of the wine	10
<b>Communication abilities:</b>	0-30
professional terminology	0-10
English	0-10
Menu content and relevant to the theme	0-10
Hygiene and Sanitation: personal hygiene (work clothes / shoes / hands /etc)	0-15
<b>Total:</b>	<b>200</b>

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

One winner may be determined in each of the three positions. If there are competitors with the same number of points, then the jury prefers the competitor with a higher score in the criteria: Red wine presentation, if there is still an equal number of points, the jury takes into account the points of the Preparation of fruit flambé criterias.