

Skills Canada National Competition - Edmonton 2012
Restaurant service
Competition #35

Time	Schedule	Duration
	Module 1 or Fine Dining	
8:30 a.m.- 9:00 am	Assemble at competition location	30 minutes
9:00 a.m. - 9:30 a.m.	Orientation for judges and competitors	30 minutes
9:30 a.m. - 10:00 a.m.	Alcohol briefing	30 minutes
10:00 a.m.-10:30 am	Boxing table (72x30 with 3 napkins and 4 sides)	30 minutes
10:30 a.m. - 11:00 a.m.	Red wine decanting	30 minutes
11:00 a.m. - 12:00 p.m.	Mise en place for fine dining service	60 minutes
12:00 p.m. - 13:00 p.m.	Lunch for competitors and judges	60 minutes
13:00 p.m. - 13:15 p.m.	Reassemble and competition	15 minutes
13:15 p.m. - 15:15 p.m.	Fine dining service:Decanting red wine Tartare steak(gueridon), soup in tureen (ladle service),white wine carving chicken with potatoes and vegetables (gueridon) Cherries Jubilee flambé, sparkling wine	120 minutes
15:15 p.m. - 15:30 p.m.	Cleaning	15 minutes
15:30 p.m. - 16:00 p.m.	Alcohol identification competition	30 minutes
16:00 p.m. - 16:30 p.m.	Closing duties and general meeting	30 minutes
Bistro	Module 2 or Bistro service	
8:30 a.m.- 9:00 am	Assemble at competition location	30 minutes
9:00 a.m. - 9:30 a.m.	Orientation for judges and competitors	30 minutes
9:30 a.m. - 10:00 a.m.	Napkins folding competition (6 different folds, 2 of each fold)	30 minutes
10:00 a.m. - 10:30 a.m.	Wines identification	30 minutes
10:30 a.m. - 11:30 a.m.	Mise en place for bistro service and cocktails	60 minutes
11:30 a.m. - 12:30 p.m.	Lunch for competitors and judges	60 minutes
12:30 p.m. -12:45 p.m.	Reassemble and competition	15 minutes
12:45 p.m. - 14:45 p.m.	Bistro service:Bar service:2 cocktails, Appetizers(4),Main course (steak, fish, pasta, chicken), desserts (4), Irish coffee, red wine, white wine and beer service	120 minutes
14:45 p.m. - 15:00 p.m.	Cleaning	15 minutes
15:00 p.m. - 15:30 p.m.	Wines identification	30 minutes
15:30p.m. - 16:00 p.m.	Closing duties and general meeting	30 minutes