

**POST-SECONDARY: Edmonton AB 2012: Restaurant Service #35**

Module One: Morning		Judge # ( )	Competitor #							
Skill	Criteria	Points	A	B	C	D	E	F	G	H
<b>Buffet Table Dressing</b> (Coefficient 1.5) (Blind Judging)	<b>Balanced Draping</b>									
	Cloth does not touch floor									
	Cloth level and even on all sides									
	<b>Corner appearance</b>									
	All corners and edges neatly folded and even									
	<b>General appearance</b>									
	Cloth is uniform and crisp									
	Cloth right side up (seam inside)									
Total		20								
Skill	Criteria	Points	A	B	C	D	E	F	G	G
<b>Red Wine Decanting</b> (Coefficient 1.5)	<b>Mise-en-place</b>									
	Decanter and candle are ready									
	Napkin is ready for opening									
	<b>Uncorking technique</b>									
	Cuts capsule and removes completely									
	Wipes top of bottle and cork with clean napkin									
	Inserts corkscrew into cork slightly off centre and twists; does not penetrate bottom of cork									
	Rests lever of corkscrew on lip of bottle and pulls cork out with ease (no 'pop" sound)									
	Wipes top of bottle after cork has been removed									
	<b>Decanting technique</b>									
	Holds decanter at height of candle flame									
	Steady pouring technique with no drips									
Leaves some wine in bottom of bottle to represent sediment										
Total		20								

Judge's Signature: \_\_\_\_\_

**POST-SECONDARY: Edmonton AB 2012: Restaurant Service #35**

Module One: (Fine Dining): Mise-en-place and Afternoon		Judge # ( )	Competitor #			
Skill	Criteria	Points				
<b>Personal Presentation</b>  (Coefficient 1.5)	<b>Personal Grooming</b>					
	Hair clean, controlled, and off collar					
	Clean shaven, or facial hair neatly groomed					
	Clean, manicured fingernails with no or clear polish					
	Controls body odor					
	<b>Uniform &amp; Dress</b>					
	Clean and pressed black pants/skirt, and industry-appropriate shirt and tie					
	Industry-appropriate make-up and jewelry					
	Clean industry-appropriate footwear					
	<b>Physical Posture</b>					
	Maintains good posture					
	Picks up feet when walking					
	Keeps hands out of pockets					
	Keeps hands away from hair and face					
	<b>Positive Attitude</b>					
	Natural smile					
	Relaxed and controlled face					
	Makes eye contact					
	Acknowledges and greets others					
	<b>Teamwork</b>					
Cooperates with other competitors						
Shows respect for others						
Communicates effectively						
Overrides personal feelings						
	Total	20				
Skill	Criteria	Points				

<b>Fine Dining (A La Carte)</b> <b>Service Setting</b>  (Coefficient 2.0)	Cloth is draped evenly					
	Napkins crisply folded and uniform					
	<b>Adequate setting supplies</b>					
	Correct glassware					
	Correct china					
	Correct cutlery					
	<b>Symmetry &amp; Presentation</b>					
	Table appearance					
	Balance and spacing					
	<b>Service Setting</b>					
	Correct service tools					
	Presentation and efficiency					
	<b>Hygiene &amp; Safety</b>					
	Handles china by the handle					
	Handles plates by the rim					
Handles glassware by the stem or base						
Total		20				
<b>Skill</b>	<b>Criteria</b>	<b>Points</b>				
<b>Bread and Water Service</b>  (Coefficient 1.0)	Pours water from the guest's right					
	Utilizes litem to shield the guest from a splash					
	Does not spill or drip while pouring					
	Replenishes water as required					
	<b>Bread and Butter Service Technique</b>					
	Places butter on table for guests					
	Offers bread from guest's left					
	Uses fork/spoon to place bread on plate					
	Serves bread at appropriate time					
	Total		20			
<b>Skill</b>	<b>Criteria</b>	<b>Points</b>				
<b>Soup Service (Tureen Service)</b> (Coefficient 1.5)	Correct tools					
	Organized in a timely manner					
	<b>Service Technique</b>					

	Proper sanitation					
	Uses hand tools effectively					
	Shows confidence and poise					
	Rapid execution					
	Maintains rapport with table					
	<b>Final Appearance</b>					
	Attractive presentation (no drips, no residue on sides of bowls)					
	Total	20				
<b>Skill</b>	<b>Criteria</b>	<b>Points</b>				
<b>Red Wine Service</b>	<b>Service technique</b>					
(Coefficient 1.5)	Pours small amount of wine from decanter for wine host to taste					
	Pours from guest's right					
	Twists decanter at end of pour					
	Pours wine around the table starting with woman on host's left / serves women first					
	Select a host to taste, and serves wine host last					
	Decanter placed on side station during service					
	Total	20				
<b>Skill</b>	<b>Criteria</b>	<b>Points</b>				
<b>Steak Tartare Preparation and Service</b>	Uses correct tools					
(Coefficient 1.5)	Service is organized in a timely manner					
	<b>Preparation Techniques</b>					
	Shows skill in tableside preparation					
	Proper sanitation					
	Uses hand tools effectively					
	Shows confidence and poise					
	Rapid execution					
	Maintains rapport with table					
	<b>Final Appearance</b>					
	Attractive presentation					

	Garnished appropriately					
	Total	20				
<b>Skill</b>	<b>Criteria</b>	<b>Points</b>				
<b>White Wine Service</b>  (Coefficient 1.5)	Wine bucket is half filled with ice and water					
	Napkin is ready for opening					
	<b>Opening technique</b>					
	Presents bottle with label facing wine host					
	Holds bottle at 45 degree angle (pointing bottle away from guest)					
	Uses napkin to hold cork					
	Twists the bottle to ease cork out					
	Leaves cork on table in front of host					
	<b>Pouring Technique</b>					
	Pours from the right side of guest					
	Twists bottle slightly at end of each pour to prevent drips					
	Total	20				
	<b>Skill</b>	<b>Criteria</b>	<b>Points</b>			
<b>Poultry Carving Preparation and Service</b>  (Coefficient 3.0)	Correct tools are used					
	Inserts appropriate cutlery for the guest					
	Organized in a timely manner					
	<b>Preparation Techniques</b>					
	Uses acceptable procedure to carve chicken					
	Proper sanitation procedures followed					
	Uses hand tools effectively					
	Shows confidence and poise					
	Rapid execution of carving/plating					
	Shows skill in carving techniques					
	<b>Plate Presentation</b>					
	Consistent plate presentation with meat in the 6 o'clock position					
	Plate appearance is attractive					

Skill	Criteria	Points				
<b>Sparkling Wine Service</b>  (Coefficient 1.5)	Total	20				
	Wine bucket is half filled with ice and water					
	Napkin is ready for opening					
	<b>Opening technique</b>					
	Presents bottle with label facing wine host					
	Holds bottle at 45 degree angle (pointing bottle away from guest)					
	Uses napkin to hold cork					
	Twists the bottle to ease cork out					
	Leaves cork on table in front of host					
	<b>Pouring Technique</b>					
	Pours from the right side of guest					
	Fills glass slowly, allows froth to subside before pouring more					
	Twists bottle slightly at end of each pour to prevent drips					
	Skill	Total	20			
<b>Cherries Jubilee Service</b>  (Coefficient 1.0)	Criteria	Points				
	Uses correct tools					
	Service is organized and in a timely manner					
	<b>Preparation Techniques</b>					
	Uses proper ingredients					
	Proper sanitation					
	Uses hand tools effectively					
	Shows confidence and poise					
	Rapid execution					
	Acceptable procedure followed					
	<b>Presentation</b>					
	Dessert is attractively presented					
	Appropriate plates used					
	Attractive garnish on dessert					

Skill	Criteria	Points					
<b>Restaurant Service Ability</b>  (Coefficient 2.0)	Total	20					
	Moves efficiently and calmly						
	Does not reach across guests						
	Consistently serves food and beverage items according to an acceptable standard						
	<b>Service etiquette</b>						
	Greets guests and introduces self						
	Follows protocol for serving women and men						
	Maintains rapport with guests						
	Thanks guests appropriately						
	<b>Table Maintenance</b>						
	Performs quality check with the guest						
	Replenishes water and wine as required						
	Maintains table free of debris						
	Removes unwanted/used items						
	Crumbs the table before dessert service						
	<b>Clearing Procedure</b>						
	Clears from guests' right						
	Follows the Scrape, Sort and Stack technique						
	Uses tray to clear soiled glassware						
Handles cutlery by base							
Handles glassware by stem or base							
<b>Closing Duties</b>							
Cleans section completely							
Manages time appropriately							
Total		20					
Skill	Criteria	Points					
<b>Guest Service</b>  (Coefficient 2.0)	<b>Attitude</b>						
	Friendly						
	Positive						
	<b>Professionalism</b>						

Confident					
Proficient					
<b>Knowledge</b>					
Organized					
Ability to describe menu items and process					
<b>Ability</b>					
Remains calm at all times					
Demonstrates finesse					
<b>Customer Service</b>					
Establishes good rapport with guest					
Respectful to competitors, judges, coordinators					
Total	20				

Judge's Signature: \_\_\_\_\_

Skill	Criteria	Points	A	B	C	D	E	F	G	H
<b>Alcohol Identification</b> (Coefficient 2.0) <b>(Blind Judging)</b>	<b>Number of spirits correctly identified:</b> (        ) out of 8 x 2.5 =									
	Total	20								

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