

POST-SECONDARY: Edmonton AB 2012: Restaurant Service #35										
Module Two: Morning			Judge # ()		Competitor #					
Skill	Criteria	Points	A	B	C	D	E	F	G	H
Napkin Folding (Coefficient 2.0) (Blind Judging)	Creativity									
	Originality									
	Presentation									
	Complexity									
	Uniformity									
	Crisp folds									
	Ability									
	Evenness									
Total		20								

Judge's Signature: _____

POST-SECONDARY: Edmonton AB 2012: Restaurant Service #35						
Module Two: (Bistro Service): Mise-en-place and Afternoon				Competitor #		
Skill	Criteria	Points				
Personal Presentation (Coefficient 2.0)	Personal Grooming					
	Hair clean, controlled, and off collar					
	Clean shaven, or facial hair neatly groomed					
	Clean, manicured fingernails with no or clear polish					
	Controls body odor					
	Uniform & Dress					
	industry-appropriate shirt and tie					
	Industry-appropriate make-up and jewelry					
	Clean industry-appropriate footwear					
	Physical Posture					
	Maintains good posture					
	Picks up feet when walking					

	Keeps hands out of pockets					
	Keeps hands away from hair and face					
	Positive Attitude					
	Natural smile					
	Relaxed and controlled face					
	Makes eye contact					
	Acknowledges and greets others					
	Teamwork					
	Cooperates with other competitors					
	Shows respect for others					
	Communicates effectively					
	Overrides personal feelings					
	Total	20				
Skill	Criteria	Points				
Bistro (Table d'hote) Service Setting (Coefficient 2.0)	Cloth is draped evenly					
	Napkins crisply folded and uniform					
	Adequate setting supplies					
	Correct glassware					
	Correct china					
	Correct cutlery					
	Symmetry & Presentation					
	Table appearance					
	Balance and spacing					
	Service Setting					
	Correct service tools					
	Presentation and efficiency					
	Hygiene & Safety					
	Handles china by the handle					
	Handles plates by the rim					
Handles glassware by the stem or base						
	Total	20				
Skill	Criteria	Points				

Preparation of Cocktail 1 (3 of each to be prepared) (Coefficient 1.5)	Correct glass				
	Correct liquor				
	Measured liquor using lined shot glass				
	Correct mix				
	Appropriate technique				
	Confident handling of bottles				
	Garnish				
	Presentation				
	Taste				
	Hygiene and safety				
	Total	20			
Skill	Criteria	Points			
Preparation of Cocktail 2 (3 of each to be prepared) (Coefficient 1.5)	Correct glass				
	Correct liquor				
	Measured liquor using lined shot glass				
	Correct mix				
	Appropriate technique				
	Confident handling of bottles				
	Garnish				
	Presentation				
	Taste				
	Hygiene and safety				
	Total	20			
Skill	Criteria	Points			
Beer Service and /or	Takes beer order from guest				
	Uses a tray to bring beer and appropriate glass to the table				
	Hold glass at a 45 degree angle to slowly pour beer				
	Aim for the middle of side of glass while pouring				
	Tip glass upright when half full, pouring into middle				
	No more than 3 cm of foam				
	Place glass of beer on table at right side of guest				

Red or White Wine Service (Coefficient 2.5)	Informs guest of wine options					
	Repeats order to guest					
	Service technique					
	Serves from the guest's right					
	Uses tray to serve drinks from					
	Presentation technique					
	Clears from the guest's right					
	Chooses appropriate garnish (if applicable)					
	Accuracy					
	Brings correct drink for guest					
	Hygiene and Safety					
	Uses tray at all times					
	Total	20				
Skill	Criteria	Points				
Bread and Water Service (Coefficient 1.5)	Pours water from the guest's right					
	Utilizes lитеau to shield the guest from a splash					
	Does not spill or drip while pouring					
	Replenishes water as required					
	Bread and Butter Service Technique					
	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			
Skill	Criteria	Points				
Bistro Food Service (Coefficient 3.0)	Explains the menu options to the guests					
	Carries plates demonstrating proper sanitation skills					
	Served with entrée at 6 o'clock					
	Announced the plate to the guests					
	Delivered the plates in a timely manner					
	Serves to the guest's left					
	Performs a quality check with the guest					

	Service is organized in a timely manner					
	Proper sanitation procedures followed					
	Shows confidence and poise					
	Total	20				
Skill	Criteria	Points				
Irish Coffee Flambe and Mise-en-place (Coefficient 3.0)	Correct tools					
	Set up on cart is appropriate					
	Preparation Techniques					
	Uses ingredients in proper order					
	Proper sanitation techniques					
	Uses hand tools properly					
	Shows confidence and poise					
	Serves properly with protocol					
	Rapid execution					
	Final Presentation					
	Appearance is attractive					
	Garnished properly					
	Total	20				
Skill	Criteria	Points				
Restaurant Service Ability (Coefficient 2.0)	Moves efficiently and calmly					
	Does not reach across guests					
	Consistently serves food and beverage items according					
	Service etiquette					
	Greets guests and introduces self					
	Follows protocol for serving women and men					
	Maintains rapport with guests					
	Thanks guests appropriately					
	Table Maintenance					
	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					
	Clearing Procedure					
	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					
	Closing Duties					
	Cleans section completely					
	Manages time appropriately					
	Total	20				
Skill	Criteria	Points				
Guest Service (Coefficient 2.0)	Attitude					
	Friendly					
	Positive					
	Professionalism					
	Confident					
	Proficient					
	Knowledge					
	Organized					
	Ability to describe menu items and process					
	Ability					
	Remains calm at all times					
	Demonstrates finesse					
	Customer Service					
	Establishes good rapport with guest					
Respectful to competitors, judges, coordinators						
	Total	20				
Skill	Criteria	Points				

Judge's Signature: _____

Skill	Criteria	Points	A	B	C	D
Wine Identification (Coefficient 2.0) (Blind Judging)	Number of wines correctly identified: () out of 8 x 2.5 =					
	Total	20				

Judge's Signature: _____