

# Skills Canada National Competition

## 35 – Restaurant Service General Information

### **Organization:**

Refer to the competition schedule for competitions, dates, and times. The following information describes the competition components and guidelines for how competitors are being evaluated.

### **Competition Contents:**

#### **1. Napkin Folding**

The competitor will fold and display six different styles of fabric napkin folds, making two identical of each fold. The napkins will be evaluated on elegance, complexity and creativity (blind judging will be used)

#### **2. Varietal Wine Identification**

The competitor will be briefed on the following ten varietals wines in the morning. In the afternoon the competitor will be required through sight, smell and taste to identify eight wines from the a.m. briefing session:

**Pinot Gris**

**Sauvignon Blanc**

**Riesling**

**Chardonnay**

**Gewurztraminer**

**Pinot Noir**

**Merlot**

**Syrah/Shiraz**

**Gamay**

**Cabernet Sauvignon**

### 3. Cocktail Preparation

The competitor will be required to prepare and serve two type of cocktails from the list below. Three portions of each will be prepared.

**Vodka Martini**

**Seabreeze**

**Old Fashioned**

**Tequila Sunrise**

**Daiquiri**

**Cosmopolitan**

### 4. Bistro service: (see 8 meals service)

The competitor will serve a light lunch consisting of cocktail service, appetizers, main course, dessert and sparkling wine. Red wine, white wine and beer will be served during the meal by the glass (mise en place will be for table d'hôte service). The competitor will also prepare and serve flambé coffee to each guest. Each competitor will be required to serve all menu items to two tables of two guests each, at the same time.

### 5. Spirit Identification

The competitor will be briefed on the following ten spirits in the morning. In the afternoon the competitor will be required through sight, and smell to identify eight spirits from the morning briefing session:

**Vodka**

**Cognac**

**Gin**

**Kirsch**

**White Rum**

**Amber Rum**

**Canadian Whisky**

**Bourbon Whisky**

**Scotch Whiskey**

**Tequila**

## 6. Table Dressing

The competitor will box a 72" x 30" buffet table, enclosed on four sides with three 72" x 72" table cloths as provided.

## 7. Red Wine Decanting

The competitor will decant a bottle of red wine within the specific time parameters. The decanted wine will be held for wine service during the fine dining lunch that follows. Competitors are responsible for bringing their own professional decanter.

## 8. Meal Service: Fine dining lunch (Module 1)

The competitor will serve the following menu to four guests:

- **Red Wine service** (from earlier decanting)
- **Tartar steak** (tableside service)
- **Soup from the tureen** (ladle)
- **White wine service**
- **Carving Chicken, vegetables and potatoes** (tableside service)
- **Sparkling Wine service**
- **Cherries Jubilee flambé** (tableside service)
- **Coffee**

### Bistro Service (module 2)

The competitor will serve the following menu to 2 tables of 2 guests, at the same time:

- **Cocktail service (2) (see 12 )**
- **Appetizers: Green salad or Soup or Cold meat plate or shrimp cocktail**
- **Main course: Chicken breast or Salmon or Pasta or steak**
- **Dessert: Cheese cake or French pastry or tarte or vanilla ice cream**
- **Flambé Irish coffee**
- **Red and white wine and beer service by the glass** (guests will be required to order beer and wine)

## 9. Closing Duties:

All competitors are expected to participate in maintaining a clean, neat, safe, sanitary work, service and display area. Closing duties are part of the competition. Competitors may not leave until the judges have completed an inspection of the work areas.

## 10. Food Menu Items:

- **Steak Tartare:** Ground steak, capers, vegetable oil, fresh ground pepper, salt, Worcestershire sauce, egg yolk, Dijon mustard, minced onions, Tabasco, brandy, bread. (tableside gueridon preparation )
- **Irish coffee flambé:** Irish whisky Jameson, coffee, granulated sugar, whipped cream, lemon (tableside gueridon preparation)
- **Cherries Jubilee flambé:** Bing cherries and juice, vanilla ice cream, sugar, whole lemon, kirsch. (tableside gueridon preparation)

## 11. Beverage Menu Items, check recipes on the website:

[www.iba-world.com](http://www.iba-world.com)

- **Vodka Martini**
- **Old fashioned**
- **Tequila Sunrise**
- **Daiquiri**
- **Seabreeze**
- **Cosmopolitan**

## Skills Canada Cocktail Recipes

### Vodka Martini

1.5 oz. vodka

.25 oz. dry vermouth

Pour all ingredients into mixing glass with ice cubes. Stir well. Strain into martini glass.

Squeeze oil from lemon peel onto the drink. Optional garnish: green olive.

### Sea Breeze

1.5 Vodka

4 oz. cranberry juice

1 oz . grapefruit juice

Build all ingredients in an 8 oz. highball glass filled with ice. Garnish with lime wedge.

### Old Fashioned

1.5 oz. Bourbon

1 sugar cube

2 dashes Angostura Bitters

1 splash soda water

Place sugar cube in old fashioned glass and saturate with bitter, as a dash of soda water.

Muddle until dissolve. Fill the glass with ice cubes and add whisky. Garnish with orange slice, lemon twist and two maraschino cherries

### Tequila Sunrise

1.5 oz. Tequila

3 oz. orange juice

.5 oz. Grenadine syrup

Pour tequila and orange juice directly into an 8 oz. highball with ice cubes. Add a splash of Grenadine syrup to create chromatic effect (sunrise), do not stir. Garnish with orange slice and cherry, straw and stirrer.

### **Daiquiri**

1.5 oz. White rum

.75 oz. fresh lemon or lime juice

Splash of simple syrup

Pour all ingredients into shaker with ice cubes. Shake well. Strain in chilled daiquiri glass.

### **Cosmopolitan**

1.5 oz. Vodka

.5 oz. Cointreau

.5 oz. fresh lime juice

1 oz. cranberry juice

Add all ingredients into cocktail shaker filled with ice. Shake well and strain into large cocktail glass. Garnish with lime slice.