

Skills Canada National Competition

SCOPE DOCUMENT	
Competition Year	2012
Competition location	Edmonton, AB
Trade Number	35
Trade Name	Restaurant Service
Level	Post-Secondary

1. INTRODUCTION

1.1 Purpose of the Challenge.

Assess the contestant's ability to perform restaurant service duties and to encourage the student to improve their skills in a positive learning environment. **The National Occupational Standard for Food and Beverage as defined by the Canadian Tourism Human Resource Council will be used.**

1.2 Duration of contest.

Twelve hours; spread over two days

1.3 Skills and Knowledge to be tested.

The following restaurant service skills will be tested:

Table dressing skill:

- Boxing of a 72''x 30'' buffet table with three 72 x 72 (approx.) linen tablecloths, enclosing the table on all four side

Napkin folding:

- Folding napkins: two each of six different folds, without using any aids

Mise en Place:

- Preparation and setting a bistro menu and a la carte menu (fine dining)

Meal Service:

Meal service of guests may include the following:

- Preparation for a la carte and bistro service
- Preparation and/or carving of meat, fish, and/or fruits tableside

- Flambé of meat, seafood, fruit, and/or alcoholic beverages
- Service: plate, gueridon, ladle, spoon and fork
- Tableside preparation of salad and dressing

Bar/Wine Service Skills

- Preparation of two alcoholic cocktails (3 portions of each) from list provided. Refer to the International bartending association website for recipe: www.iba-world.com
- Still and/or sparkling wine service
- Still red wine decanting and service
- Recognition of eight varietal wines from a provided list of ten
- Recognition of eight spirits and/or liqueurs from a provided list of ten

2. CONTEST DESCRIPTION

2.1 List of documents produced and timeline for when competitors have access to the documents.

DOCUMENT	DATE OF DISTRIBUTION VIA WEBSITE
Scope Document	January 1 st , 2012
Competition Project	January 15 th , 2012
Recipes/Procedures	January 15 th , 2012
Wine/Spirits/Cocktail lists	January 15 th , 2012

2.2 Tasks that may be performed during the contest

Tableside Preparations

Tableside preparations may include any of the following:

- Caesar Salad
- Smoked Salmon
- Poultry Carving
- Cherries Jubilee
- Crepes Flambé
- Strawberry Romanoff
- Steak Diana
- Pepper Steak
- Chateaubriand
- Scallops Pernod

- Shrimp Cocktail
- Flambé Coffees (Irish, Spanish, Grand Marnier)
- Cheese Service
- Cake service

3. EQUIPMENT, MATERIAL, CLOTHING

3.1 Equipment and material provided by Skills/Compétences Canada

All restaurant service equipment, supplies, service utensils, food products, and materials will be provided, with the exception of the list following

3.2 Equipment and material provided by the competitor

Competitors must provide:

- Professional corkscrew
- Cocktail shaker – mixing glass and steel
- Bar strainer
- Stirring spoon
- Muddler
- Matches or lighter
- Order pad
- Pen
- Wooden salad bowl (2)
- Chef's knife when necessary
- Paring knife when necessary
- Carving knife/slicer when necessary
- Knives for cheese service when necessary
- Flambé pan
- Service spoon and fork (6)
- Table crumber
- Wine decanter
- Soup tureen and ladle (to hold minimum 32 oz.)

3.3 Required clothing (provided by competitor)

Mandatory Uniform:

Men

Minimum standard of black closed shoes, black socks, black dress pants, industry-appropriate dress shirt, tie or bow tie

Women

Minimum standard of black, closed shoes, black socks and/or nylons, black dress pants and/or skirt, industry-appropriate dress shirt, tie or bow tie

4. SAFETY REQUIREMENTS

4.1 List of required personal protective equipment(PPE) provided by competitors

- | | | |
|---|--|--|
| <input type="checkbox"/> Safety Glasses | <input type="checkbox"/> CSA approved Safety shoes | <input type="checkbox"/> Latex gloves |
| <input type="checkbox"/> Safety Gloves | <input type="checkbox"/> Welding helmet | <input type="checkbox"/> Dust Mask |
| <input type="checkbox"/> Hard Hat | <input type="checkbox"/> Welding gloves | <input type="checkbox"/> Leather gloves |
| <input type="checkbox"/> Hearing protection | <input type="checkbox"/> Respiratory protection | <input type="checkbox"/> No PPE required |

Note: Competitors will not be allowed to compete if the above items are not brought and used

4.2 List of required personal protective equipment provided by Skills/Compétences Canada (S/CC)

- | | | |
|---|--|---|
| <input type="checkbox"/> Safety Glasses | <input type="checkbox"/> CSA approved Safety shoes | <input type="checkbox"/> Latex gloves |
| <input type="checkbox"/> Safety Gloves | <input type="checkbox"/> Welding helmet | <input type="checkbox"/> Dust Mask |
| <input type="checkbox"/> Hard Hat | <input type="checkbox"/> Welding gloves | <input type="checkbox"/> No PPE required |
| <input type="checkbox"/> Hearing protection | <input type="checkbox"/> Respiratory protection | <input type="checkbox"/> No additional PPE will be supplied by S/CC |

5. ASSESSMENT

5.1 Point breakdown

POINT BREAKDOWN	/1000
Napkin Folding/Table Boxing	90
Cocktail (alcoholic)	100
Bistro service	170
Restaurant service ability	160
Wine and spirit identification	80
Fine dining service	210
Wine service and decanting	90
Specialty coffee service	40
Mise en place	60

6. ADDITIONAL INFORMATION

6.1 Consecutive translation

French and English speaking NTC members are always available to competitors and judges.

6.2 Software requirements

Not applicable

6.3 Computer keyboard requirements

Not applicable

6.4 Tie (no ties are allowed)

In case of a tie, three competition components will be selected at random and the highest cumulative score will determine the winner.

6.5 NTC Contact

During competition, all questions from competitors, and questions from judges (ex: about judging criteria), will be directed to the competition chair for clarification.

6.6 Competition rules

Please refer to the competition rules for all general SCNC information.

7 NATIONAL TECHNICAL COMMITTEE MEMBERS

Region	Name	Email address
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