**PROFESSIONAL RESTAURANT SERVICE**

### Assessment Summary

### Practice & Preparation

* Prepare using the online tools available at: <https://worldskillsuk.org/>
* Read the briefs carefully
* Use the sources of reference provided
* Practice the tasks you don’t use in your everyday work or course – practice is the key to success
* Speak to your employer or lecturer to ask for help & guidance with learning or equipment where needed.

### Marking Criteria;

**UK heats**

|  |  |  |
| --- | --- | --- |
| Criterion ID | Description | Max. Marks |
| **A** | **Cocktails & Mocktails** | **23** |
| **B** | **Flambé**  | **23** |
| **C** | **Table theatre** | **23** |
| **D** | **Table lay up**  | **23** |
| **O** | **Objective Tasks** | **8** |
|  |  |  |  | **Total Marks** | **100.00** |

### National finals

|  |  |  |
| --- | --- | --- |
| Criterion ID | Description | Max. Marks |
| **A** | **Afternoon Tea Service** | **20** |
| **B** | **Specialised Tasks** | **28** |
| **C** | **Fine Dining** | **28** |
| **D** | **Objective Tasks** | **24** |
|  |  |  |  | **Total Marks** | **100.00** |

### Further sources of information and websites

* The Food Standards Agency
* Food and Beverage Service 9th edition - John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014
* International Bartenders Association; <http://www.iba-world.com>