**PROFESSIONAL RESTAURANT SERVICE**

**Core Competencies**

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| **Core competencies and standards for World Skills UK Skills Competitions activities with regards to Professional Restaurant Service** | | **Qualifier** | **UK Final** | | **Team UK** |
| **Competency** | Be able to devise & prepare alcoholic and non-alcoholic cocktails using a given brief and serve 2 or more glasses of each suitable for service in a cocktail bar | **Y** | **Y** | | **Y** |
| **Standards** | The competitor should be able to;   * Set up work station / bar in a logical manner with correct equipment & glassware * Prepare a range of either original or traditional cocktail and mocktails to meet the given brief * Prepare beverages using a suitable method / technique with a good knowledge of ingredients * Prepare appropriate garnish * Demonstrate some flair, creativity & confidence * Work in a logical manner with minimal wastage or spillage within the time allowed * Ensure final glasses are consistent and acceptable for service in a cocktail bar |
| **Competency** | Prepare and serve a range of dishes suitable for table theatre service in a fine dining restaurant | **Y** | **Y** | | **Y** |
| **Standards** | The competitor should be able to;   * Select correct equipment for given dish * Prepare the dish using classical recipes and methods * Present plates suitable for service in a fine dining restaurant * Ensure taste is suitable for service to restaurant customers * Demonstrate flair and confidence |
| **Competency** | Provide a service for customers in a restaurant dining environment | **N** | **Y** | | **Y** |
| **Standards** | The competitor should be able to;   * Set up work station efficiently and work in a logical manner at all times throughout service * Choose appropriate crockery and glassware for style of service & lay table accordingly * Serve food, water & alcoholic beverages observing correct table etiquette for a variety of different styles of service * Have a good knowledge of the products being served * Clear table in an efficient & professional manner * Demonstrate good social skills & interact warmly with guests |
| **Competency** | Open & serve a variety of wines | **N** | **Y** | | **Y** |
| **Standards** | The competitor should be able to;   * Describe different styles of wines as listed on the brief * Present, open and serve wines to guests observing table etiquette and using appropriate glassware * Pour consistently * Decant wines as required |
| **Competency** | Provide a beverage service | **Y** | **Y** | | **Y** |
| **Standards** | The competitor should be able to;   * Set up for tea & coffee service according to the style of service * Describe the range of products on offer * Pour consistently * Serve at the appropriate temperature using appropriate equipment |
| **Competency** | Devise a 3 course menu for an awards ceremony with wine choices and lay a sample table to match a given brief | **Y** | **N** | | **N** |
| **Standards** | The competitor should be able to;   * Demonstrate creativity in carrying the theme through * Provide explanations of menu & wine choices & suitability to match occasion & theme * Polish all cutlery & tableware and work efficiently and methodically * Lay table appropriate to menu and in line with professional restaurant standards |
| **Competency** | Identify a range of wines, spirits & liqueurs from a given list | **N** | **Y** | | **Y** |
| **Standards** | The competitor should be able to;   * Familiarise themselves with a range of alcoholic beverages * Identify correctly each of the beverages from a sample selected |
| **Competency** | Fold napkins & lay cloths for a variety of styles of service | **Y** | **Y** | | **Y** |
| **Standards** | The competitor should be able to;   * Fold a variety of different napkin folds suitable for a range of table lay ups demonstrating some creativity * Lay table cloths for service, dining & buffet tables in a professional manner * Perform all tasks within the time allowed * Work safely & hygienically at all times |
| **Competency** | Observe health, safety & hygiene regulations and work in a professional manner | **Y** | **Y** | **Y** | |
| **Standards** | The competitor should be able to;   * Perform all tasks within the time allowed * Work safely & hygienically at all times * Demonstrate excellent personal presentation |

Note: Core Competencies are tested, identified and measured as recognition of the competition level and duration.