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