



EuroSkills 2023 Estonian Restaurant Service candidates competition

28.02.2023 or 07.03.2023, Tallinna Teeninduskool

Training tasks

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| 9.00 - 9.15 | Arrival | Change of clothes |
| 9.15 - 9.45 | Briefing | |
| 9.45 - 10.00 | Table boxing | Buffet boxing (4 corners) with 3 tablecloths, without the use of pins or tape. (15 mn) |
| 10.05 - 10.10 | MIS EN PLACE for FRUIT CARVING | Time 5 minutes |
| 10.10 - 10.30 | CARVING FRUIT | To prepare identical 2 fruit plates or fruit salad – orange, banana, strawberry, kiwi. Time 20 minutes. |
| 10.30 - 10.45 | BREAK | |
| 10.45 - 11.30 | MIS EN PLACE for FINE DINING SERVICE | To set the table for 2 guests for fine dining Time 45 minutes, only the equipment provided can be used. |
| 11.30 - 12.30 | LUNCH | |
| 12.30-12.50 | FINAL MIS EN PLACE + COCKTAIL MIS EN PLACE | time 20 min |
| 12.50 – 15.10 | FINE DINING SERVICE for 2 guest | <p>Take the order – set menu 1 or 2 and wine To be served selected menu for both quests:</p> <p>Starters – gueridon service, time 15 min 1-boeuf à la tartare or 2-salmon tartare</p> <p>Main course - silver service 1- rack of lamb or 2-beef tenderloin with parisian potatoes and vegetables</p> <p>dessert - plated service 1-fruit plate or 2-salat from previous task</p> <p>Beverages: aperitif: (gueridon service – time max 15 min) Margarita - To prepare 2 portions and also speak about facts and the history of the cocktail. Recipe to be found www.iba-world.com</p> |



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| | | still and sparkling water by the bottle red wine to be decanted (considered as old wine) time 10 min Be ready to show the knowledge about these grapes, food and wine pairing. Sauvignon Blanc (from New-Zealand) Riesling (from Germany) Vinho Verde (from Portugal) Tempranillo (from Spain) Sangiovese (from Italy) Pinot Noir (from France) |
| 15.10 – 15.25 | BREAK | |
| 15.25 – 15.50 | SERVING COFFEE | Order taking from the table: 1 or 2 Espresso, 1 or 2 Cafe Americano, 1 or 2 Cappuccino, 1 or 2 Caffè Latte The coffee drinks will be served to 3 guests (2 types of coffees chosen by the guests) Time 10 min |
| 15.50 - 16.20 | Feedback and results | |

The competitors must speak English, all competition tasks will be held in English.

Competitor equipment

The competitors must bring the following equipment:

- Pen
- Notebook
- Box of matches or lighter
- Wine opener
- Crumb sweeper
- Service gloves
- Knife kit for carving
- Bar kit with all the necessary equipment for cocktail preparation

The competitors are not allowed to bring anything else.

Uniform

High standard of uniform presentation and personal hygiene is expected.

Additional information:

Principal reference textbook – D.Lillicrap, J.Cousins “Food and Beverage Service” 8th edition