



Skills Live: Restaurant Services Competition Description

Setting a table ready for restaurant service

Date

Students from mainstream and specialist colleges and schools are invited to take part in a catering competition. Hosted by [Derwen College](#), the competition will take place on **Tuesday 23rd June 2020**.

Full competition briefs (with theme) will be sent to all competitors w/c 11th May 2020.

Entry Requirements

Entries are welcome from students aged 16-25 working at up to Functional Skills **Entry Level 2**:

A maximum of **two entries per organisation**.

The deadline to enter the competition is **Friday 1st May 2020**. Apply at www.derwen.ac.uk/competitions/

Competition Task

Competitors will be required to:

Set a table for 2, for a main course and a dessert to fit a theme.

Competitors will have 45 minutes to complete this task.

To be provided by the host:

- Cloth and spray to wipe table;
- Cutlery: 2 mains knives, 2 mains forks; 2 dessert spoons; 2 dessert forks;
- 2 water glasses;
- 2 plain paper napkins;
- cloth and hot water for polishing cutlery;
- side table to hold equipment;
- 1 plain tablecloth.

To be provided by the competitor:

- Table decoration;
- Competitor uniform;
- Alternative napkins if required (paper or linen);
- Alternative table cloth (if required to fit in with the theme).

Marking and Assessment

Judging will be marked against the criteria:

- Table wiped
- Placement of table cloth
- Cutlery polished
- Cutlery placed correctly for each setting
- Water glass included for each setting
- Appropriately folded napkins included in setting
- Table decoration
- Appropriate professional uniform

Contact Details

For further information about the competition, please email Derwen Skills Live on skillslive@derwen.ac.uk