DAY 1 : BAR MODULE – Cocktails(Mocktails)

Cocktails AND Canapé SERVICE – plated service and special tasks

	Task / work
13:00 – 13:10	Welcome and Module briefing
13:15 – 13:30	Spirits Identification Familiarization (IN ADDITIONAL INFO.) - 15 minutes
13:35 – 14:05	Skill test – Canapé Mise en Place & Assembly - Three different kinds of Canapé, make 5 of each flavor - 30 minutes
14:10 – 14:20	Mise en Place for Cocktails and Canapé service – 6 guests - 10 minutes
14:25 – 14:50	Cocktails and Canapé service – 6 guests - 25 minutes
14:55 – 15:15	Preparation of Signature Cocktails & Mocktails - One type of cocktail & a Signature mocktail, make two of each - 20 minutes
15:20 – 15:35	Skill test – Pan-fried Sea Bass Carving x2 (4 portions) - 15 minutes
15:40 – 15:50	Spirits Identification - 10 minutes
15:50 – 16:00	De brief

ADDITIONAL INFO

1. Spirits Identification

1. Vodka	2. Irish Whiskey	3. Tequila	4. Bourbon Whiskey	5. Cognac
6. Kirsch	7. Calvados	8. Armagnac	9. Canadian Whiskey	10. Scotch
11. Dark Rum	12. White Rum	13. Grappa	14. Williams(Pear)	15. Gin

DAY 2: FINE DINING – Guéridon/Silver Service and special tasks

BAR MODULE – Barista

	Task / work
09:00 – 09:10	Welcome and Module briefing
09:15 – 09:25	Skill test – Smoked Salmon (2 portions) - 10 minutes
09:30 – 09:45	Skill test – Salmon Tartare (5 portions) - 15 minutes
09:50 – 10:10	Skill test - Fruit Carving (2 portions) - 20 minutes
10:15 – 10:25	Preparation of Signature Coffee – competitors rotate - One type of signature alcoholic coffee, make two of it - 10 minutes
10:30 – 11:20	Mise en Place for Lunch service – Fine Dining (IN ADDITIONAL INFO.) - Skill test mise en place - 50 minutes
11:20 – 12:05	Competitors' Lunch time
12:10 – 12:20	Final mise en place (time allowed – 10 minutes)
12:20 – 14:30	Dining Service – 4 people - For Salad & Main Dish, make 5 portions
14:35 – 15:30	Barista Service – competitors rotate – 4 people - Espresso / Latte (must do latte art) / Cappuccino (must do latte art) / Latte Macchiato/ Americano/ Macchiato - 25 minutes
15:35 – 15:50	Skill test – Pineapple Flambé (2 portions) - 15 minutes
15:50 – 16:00	De brief

ADDITIONAL INFO

2. Fine Dining

Menu
To Present and Serve a Champagne To Serve Salmon Tartare with Plate Service To Serve Vegetable Consommé with Guéridon Service To Serve Salad with Italian Dressing with Guéridon Service To Present and Decant a Red Wine To Flambé the Main Dish – Beef Stroganoff To Serve Spaghetti, Vegetables with Guéridon Service To Make the Cheese Plate from Guéridon To Serve Tea or Coffee with Silver Service

DAY 3 : CASUAL DINING – plated service and special tasks

	Task / work
08:00 – 08:15	Welcome and Module briefing
08:20 – 08:40	Skill test - Display Table & Napkin Folding - 12 different folds of competitors choice (must include two in glasses, five that standing) - 20 minutes
08:50 – 09:10	Practical Wine Test - 20 minutes
09:15 – 09:45	Mise en Place for Lunch service – Casual Dining (3 tables: 7 covers) - Skill test mise en place - 30 minutes - (IN ADDITIONAL INFO.)
10:00 – 11:30	Dining Service – Guests arrive in quick succession (a table for 3, two tables for 2)
11:35 – 12:10	Competitors' English Audition – competitors rotate - 7 minutes
12:15 – 12:30	De brief

ADDITIONAL INFO

Casual Dining Menu
Competitors will be asked to serve a selection of the following dished from the technical description. 2 course choice menu(guest choice on the day) There's a 5 portion limit for each dish. **Green Salad / Fruit Salad / Soup** **Sandwiches / Spaghetti / Risotto** **Cake / Pudding / Cream Puff** Wines by the glass, soft drinks, fruit juice, still & sparking water

END COMPETITION

Tool Box

1.	Fruit knives *3
2.	Chef's knife *1
3.	Salmon knife *1
4.	Disposable gloves *3
5.	Waiter's friend *1
6.	Crumb sweeper *1 (optional)
7.	Pen *2
8.	Post-it or Note book *1
9.	Cheese knife *1 (optional)
10.	Tweezer (optional)

(!) The tool box will be checked every morning.

(!) The test project could be changed a maximum of 30%, and the competitors will receive the final test project before the competition.

- Cocktails

Name	Ingredients	Methods	Garnish	Glass
Apple Mojito	45ml White Rum 30ml Fresh Lime Juice 15ml Sour Apple Liqueur 12 Fresh Mint Leaves Top with Apple Juice	Muddle Build	Mint Sprig	Collins
John Collins	45ml Bourbon Whiskey 30ml Fresh Lemon Juice 15ml Sugar Syrup Top with Soda Water	Build	Lemon Slice Cherry Dash Bitters	Collins
Long Island Iced Tea	15ml Gin 15ml White Rum 15ml Vodka 15ml Tequila 15ml Triple Sec 15ml Fresh Orange Juice Top with Cola	Build	Lemon Peel	Collins
Apple Manhattan	30ml Bourbon Whiskey 15ml Sour Apple Liqueur 15ml Triple Sec 15ml Sweet Vermouth	Stir	Apple Tower	Cocktail
Gin French	45ml Gin 15ml Dry Vermouth	Stir	Lemon Peel	Martini
Dry Martini	45ml Gin 15ml Dry Vermouth	Stir	Olive	Martini
Whiskey Sour	45ml Bourbon Whiskey 30ml Fresh Lemon Juice 30ml Sugar Syrup	Shake	1/2 Orange Slice Cherry	Sour Glass
Grasshopper	20ml Green Crème de Menthe 20ml White Crème de Cacao 20ml Cream	Shake		Cocktail
Singapore Sling	30ml Gin 15ml Cherry Brandy 10ml Triple Sec 10ml Benedictine 10ml Grenadine Syrup 90ml Pineapple Juice 15ml Fresh Lemon Juice Dash Bitters	Shake	Fresh Pineapple Slice Cherry	