

TEST PROJECT DOCUMENT TEMPLATE

ES2018_TP_35 _BUDAPEST

SUBMITTED BY:

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MEMBER COUNTRY: FRANCE / ESTONIA

DESCRIPTION OF PROJECT AND TASKS

GROUPS WILL BE BALLOT on DAY - 1.

21 competitors (in 3 groups of 7) rotate on DAYS 1/2 and 3 on the 3 modules.

MODULE 1: "BISTRO MODULE"
MODULE 2: "FINE DINING MODULE "
MODULE 3: "BAR-LOUNGE MODULE"

MODULE 1: BISTRO SERVICE

Timetable		TASKS	
8.45/9.00	15 MN	Welcome	
9.00/9.15	15 MN	Expert and competitor briefing	
9.15/9.25	10 MN	Explanations about the module and Ballot of the workstation	
9.25/9.40	15 MN	KIRS familiarization (8 from the list *1) - just in a visual and olfactory way	
9.40.../ ...11.10	40 MN (in 2 parts of 20 MN)	Bistro style service - covers arranged in 2 square tables - (1 x 3 guests - 0.80/0.80) + (1 x 2 guests - 0.75/0.75) No tablecloth! <u>high quality paper napkin</u> (0.40/0.40) The materials must be prepared on the sideboard - The MEP will be done at the arrival of guests and adjusted during the service in accordance to the orders of guests All the dishes and beverage written on a place-mat menu - "dish of the day" to be announced to the guests. <ul style="list-style-type: none"> starters / main courses /cheeses and desserts : all dishes plated the exact list of the dishes to be served known on Day - 2 	
	20 MN	... during the MEP in 2 rotations Starters BEEF TARTAR (2 portions) - prepared by the waiter (from a list *2)	
	20 MN	...during the MEP in 2 rotations Fruit carving - a whole pineapple (spiral method) - to be cut and presented in 4 plates	
All the save time (after cleaning the workstation) from the different tasks can be used to continue the MEP.			
11.10/11.20	10 MN	BREAK (juries evaluation)	
11.20/12.20	60 MN	LUNCH TIME (COMPETITORS and EXPERTS of the module)	
12.20/12.30	10 MN	Final MEP	
12.30/12.45	15 MN	Welcome of guests (in 2 tables - 3 and 2)	
12.45/... ... /14.15	90 MN	Bistro service with:	
		1st Table (3 pax)	2nd Table (2 pax)
		A "Welcome drink to offer" (kirs - 3 flavors)	
		The guests will received the exact list about what they have to order for the meals. Free beverages chosen by customers.	The guests will received the exact list about what they have to order for the meals. Free beverages chosen by customers.
		Customers before they meet the waiter will receive STRICT INSTRUCTIONS concerning the dishes they MUST order: the orders from the customers will be organized in such a way that ALL the competitors during the 3 Days will have the SAME WORKLOAD , but which will present themselves to them differently on their two tables!	
		Beverages from a buffet: <ul style="list-style-type: none"> white and red wine by the glass, beer, sodas, water (from jug), coffee (with dessert service) Waiters must complete the bill (depending on the ordered drinks by the guests and give it to them.	
14.15/14.25	10 MN	BREAK (juries evaluation)	
14.25/14.55	20 MN (10/10) + 10 for marking	GR 1: MEP for the 2 identic alcoholic creative cocktail - theme AUTUMN: (from the list done in *3) - Realization of the creative cocktail + marking	GR 2: 15 MN - Kirs identification (5)
			+ BREAK
14.55/15.25	20 MN (10/10) + 10 for marking	GR 1: 15 MN - Kirs identification (5)	GR 2: MEP for the 2 identic alcoholic creative cocktail - theme AUTUMN: (from the list done in *3) - Realization of the creative cocktail + marking
		+ BREAK	
15.30/15.45	15 MN	Competitor and expert debriefing	
15.45/16.00		End of the module for the competitors	

MODULE 2: FINE DINING

Timetable		TASKS		
8.45/9.00	15 MN	Welcome		
9.00/9.15	15 MN	Expert and competitor briefing		
9.15/9.25	10 MN	Explanations about the module and Ballot of the workstation		
9.25/9.50	20 MN	Realization of a floral table centre + CLEANING		
9.50/10.05	15 MN	Boxing a buffet table (4 corners) without the use of pins or tape		
10.05/10.20	15 MN	<i>Juries mark during the spirits identification. 1. Flower 2. Boxing</i> Spirits identification - (8 from the list*4)		
10.20... /...11.50	45 MN (in single block)	Fine dining style of service - 4 covers in 1 "round" table (1.50) including a free napkin folding MEP for a "à la carte" menu (no materials for the kitchen to prepare)		
	15 MN	<ul style="list-style-type: none"> • starter • main course • cheese • dessert • liqueur & spirit service • sparkling wine and red wine & mineral waters to be served 		
	30 MN	<p align="center">... during the MEP in 2 rotations</p> Decantation of a red wine (considered as "old" one) to be served during the service		
		<p align="center">...during the MEP in 2 rotations</p> 4 portions of smoked fish dishes to be prepared (salmon, eel, trout and sauce)		
All the save time (after cleaning the workstation) from the different tasks can be used to continue the MEP.				
11.50 /12.50	60 MN	LUNCH TIME (COMPETITORS and EXPERTS of the module)		
12.50/13.00	10 MN	Final MEP (juries evaluation)		
13.00/13.15	15 MN	Welcome of guests (in 1 table of 4)		
13.15/... ... /15.15	120 MN	Fine dining service with:		
		Starters provided by the waiter		
		Meat to be carved by the waiter (duck breast) - guéridon service (meat + sauce) and silver service (garnish and vegetables)		
		Cheese service from local cheeses board presented at C-1		
		Dessert (to be cut) - sauces by silver service		
		Liqueur and spirit service at guéridon service (2 choices - Cointreau and Alma Palinka)		
		Beverages : 0 to be served / Decanted red wine to be served (considered as "old" wine) / still and sparkling water bottles		
15.15/15.30	15 MN	Napkin folding (10 pieces/different types) All competitors together	15.15/15.30	Juries evaluation for the service
15.30/15.45	15 MN	Competitor and expert debriefing		
15.45/16.00		End of the module for the competitors		

MODULE 3: BAR and LOUNGE SERVICE

Timetable		TASKS	
8.45/9.00	15 MN	Welcome	
9.00/9.15	15 MN	Expert and competitor briefing	
9.15/9.30	15 MN	Fortified wines familiarization (<i>from the list 8*</i>) + ballot of the workstation	
9.30/9.55	25 MN	Fruit carving (2 portions plated - work considered as in front the guests) - 4 fruits + decoration (<i>banana, apple, orange and kiwi</i>) - all together	
9.55/10.05	10 MN	Break for competitors / CLEANING / MARKING (Fruit carving)	
10.05/10.35	30 MN	Realization of 20 salted canapés (5 different pieces x 4 pax) - (<i>from listing *10</i>) - to be served with cocktails. - all together	
10.35/10.45	10 MN	Break for competitors / CLEANING / MARKING (Salted canapés)	
10.45/11.00	15 MN	GR1: MEP in the bar for the imposed cocktails (2 shaken/1 mixed and 1 direct - <i>from listing *11</i>) - all the preparations. The cocktails (2/1/1) are balloted at the arrival at the bar station (for each under-group).	GR 2: BREAK (25 MN) GR 2: 30 MN - preparation of 4 different types of decoration for cocktails with ingredients (<i>from the list *12</i>)
11.00/11.40	40 MN	GR 1: Welcome of 4 guests in the bar area. Announce of the 3 selected cocktails Realization and service of the 2/1/1 cocktails (Angel Face or Paradise, Dirty Martini or Derby, Tequila Sunrise or Negroni) Service of salted canapés (finger food)	
11.40/11.50	10 MN	Break for competitors / CLEANING / MARKING (Bar realizations and bar decorations)	
11.50/12.05	15 MN	GR 1: BREAK (25 MN)	GR2: MEP in the bar for the imposed cocktails (2 shaken/1 mixed and 1 direct - <i>from listing *11</i>) - all the preparations. The cocktails (2/1/1) are balloted at the arrival at the bar station (for each under-group).
12.05/12.50	40 MN	GR 1: 30 MN - preparation of 4 different types of decoration for cocktails with ingredients (<i>from the list *12</i>)	GR 2: Welcome of 4 guests in the bar area. Announce of the 3 selected cocktails Realization and service of the 2/1/1 cocktails (Angel face or Paradise, Dirty Martini or Derby, Tequila sunrise or Negroni) Service of salted canapés (finger food)
12.50/13.00	10 MN	Break for competitors / CLEANING / MARKING (Bar realizations and bar decorations)	
13.00/14.00	60 MN	LUNCH TIME (COMPETITORS and EXPERTS of the module)	
14.00/14.30	30 MN	GR 1: Coffee tasks MEP /preparation and service of 2 x 2 coffees - (<i>Cappuccino and Latte Macchiatto</i>)	GR 2: 15 MN - spices identification (<i>from listing *14</i>) + BREAK (15 MN)
14.30/14.40	10 MN	Break for competitors / CLEANING / MARKING (Coffee tasks)	
14.40/15.10	30 MN	GR1: 15 MN - spices identification (<i>from listing *14</i>) + BREAK (15 MN)	GR 2: Coffee tasks MEP /preparation and service of 2 x 2 coffees - (<i>Cappuccino and Latte Macchiatto</i>)
15.15/15.30	15 MN	Fortified wines identification (5) - all together	
15.30/15.45	15 MN	Competitor and expert debriefing	
15.45/16.00		End of the module for the competitor	

<p>*1 - "KIRS" list (8) (mixed aperitif made with dry white wine (9/10) and liqueur (1/10) (on I.B.A) to recognize visually, olfactory</p>	<p>Kirs familiarization (and identification) ("Aligoté Burgundy" - recommended !/if not possible dry white wine) <u>Selected liqueurs:</u> blackcurrant, raspberry, blackberry, strawberry, chestnut, apricot, peach, nut From those 8 flavours, 5 will be presented to be recognized at the identification.</p>
<p>*2 - Starters (Bistro) - (3) (2 portions to be realized)</p>	<p><u>Choice between:</u> Cesar salad / beef tartar / shrimps-avocado salad... (chosen on Day - 2)</p>
<p>*3 - Types of ingredients for "AUTUMN" alcoholic creation cocktail</p>	<p><u>Development of Hungarian products (to use as much as possible for the creation of your cocktail):</u> Pannonhalmi törkölypálinka (local wine spirit), Barack Pálinka (apricot spirit), Unicum (liqueur of bitter plants), Tokaji (sweet white wine), Pezsgő (sparkling wine), Paprika + 4 spirits / 3 liqueurs / 4 fruit juices / 4 syrups / coffee / milk / eggs (white and yolk) / cream / 5 fruits / spices (usually found at the bar), Cinnamon and mint leaves (list of exact ingredients confirmed at Day - 2)</p>
<p>*4 - Spirits list for identification (10) to recognize visually and olfactory</p>	<p>Bourbon, Calvados, Cognac, Gin, Irish Whiskey, White Rum, Dark Rum, Scotch Whisky, Tequila, Vodka, (the bottles will be shown on Day - 1) - (8 from the 10 to be recognized)</p>
<p>*5 - Smoked fish assortment (Fine Dining) (4 portions to be realized)</p>	<p><u>3 choices between those 5 smoked fishes</u> : salmon, eel, herring, trout and halibut - sauce and accompaniment to be realized too (cream, lemon, dill, onion) (chosen on Day - 2)</p>
<p>*6 - Meat to be cut (3) (Fine Dining)</p>	<p><u>Choice between</u> : Roasted duck breast, Loin of veal (or pork) with ribs, Lamb saddle (chosen on Day - 2)</p>
<p>*7 - Liqueurs and spirits list for service (4)</p>	<p>Alma Pálinka (cider brandy), Pannonhalmi törkölypálinka (local wine brandy), Unicum (local herbs liqueur), Cointreau (liqueur) (one spirit and one liqueur chosen on Day - 2)</p>
<p>*8 - Fortified wines for identification (6) to recognize visually and olfactory</p>	<p>Tokay Furmint (Hungary) - Porto red (Portugal) - Jerez (Spain) - Marsala (Italy) - Muscat Samos (Greece) - Muscat Beaumes de Venise (France) From those 6 fortified wines, 5 will be presented to be recognized at the identification.</p>
<p>*9 - Fruits list (7) + decoration (mint/cherries or strawberries)</p>	<p><u>4 fruits</u> from the following list : Apple, Banana, Kiwi, Orange, Mango, Pear, Pineapple (chosen on Day - 2)</p>
<p>*10 - Canapés list</p>	<p>2 types of bread (white and soda), topping (mayonnaise, ketchup..), smoked fish, cheese, pink radish, hard-boiled egg, little tomatoes.... - (the exact list confirmed on Day-2)</p>
<p>*11 - Cocktails list (12) <u>Cocktail recipes by international rules</u>, to be found on : www.iba-world.com</p>	<ul style="list-style-type: none"> - <u>SHAKER (6):</u> Paradise, Angel Face - Lemon Drop Martini, Margarita - Barracuda, Russian Spring Punch - <u>MIXING GLASS (2):</u> Derby, Dirty Martini - <u>BUILT (Direct) and MUDDLE - (4):</u> Tequila Sunrise, Negroni - Mint Julep, Caipirinha <p>(the 3 kinds of cocktails will be balloted directly on day of the competition for each half group at the bar station - these cocktails were selected by two compared to their similarity (method of elaboration, number of ingredients ...))</p>
<p>*12 - List of the ingredients for "Cocktails Decoration" (exact list given on Day - 2)</p>	<p><u>Fruits</u> : Banana, Apple (red and green), Kiwi, Lemon, Lime, Orange, Strawberry, Star fruit <u>Syrups</u> : lemon, grenadine, mint, blue lagoon <u>Others</u> : sprigs of rosemary (or lavender), fresh mint leaves, cinnamon sticks and powder, grated coconut, sugar powder <u>4 types of glasses to be used + 4 types of coloured liquids</u> : pastel yellow/pink/blue and green</p>
<p>*13 - Coffee tasks list (3)</p>	<p>2 Cappuccino, 2 Caffè Latte or 2 Macchiato Latte (2 types of coffees chosen on Day - 2)</p>
<p>*14 - List of 12 spices and ingredients in powder used at the bar to recognize visually and olfactory</p>	<p>Brown sugar, cardamom, celery salt, cinnamon, coconut, coriander, cumin, curry, grated ginger, grated nutmeg, paprika, turmeric. From those 12 powder spices, 10 will be presented to be recognized at the identification.</p>

MATERIALS, EQUIPMENT AND TOOLS SUPPLIED BY COMPETITORS IN THEIR TOOLBOX

To minimise costs associated with the transportation of tools and equipment for member countries, to minimise storage required and to be environmentally responsible - Competitors do not require and should not bring a large tool box - suggested size should be approximately: (L 65 cm / W 40 cm and H 45 cm).

General requirements: *No other equipment will be accepted at the Competition.*

- Pen and Note book
- Box of matches (or lighter)
- Knife kit-carving, jointing, cutting
- Waiter gloves
- Waiter's friend/wine opener
- Crumb
- Bar materials : Cocktail shaker and mixing glass, Four spirit measures, Bar spoon, Cocktail strainer, Groove, zester
- Small tweezers/tongues for garnishes.
- Optional - Antiseptic gel (because we are not sure to provide enough water access to wash hands easily, competitors can use a such gel)

Uniform requirements:

Days 1 /2 /3 - Competitors bring uniforms appropriate for the tasks and restauration standards (Bistro service, Fine Dining service or Bar-Lounge service).

For the Bistro Service, the organization will provide identic (red/bordeaux) ties for everyone.

MARKING RESTAURANT SERVICE *		MARKS		
Section	Criterion	Judgement	Measurement	TOTAL
A	Work organization and Self-Management	6	2	8
B	Mise En Place (Including Napkin Folding and Boxing)	4	3	7
C	Food Preparation and Service Skills including Special Tasks at the side table	25	7	32
D	Beverage Skills	14	5	19
E	Bar / Lounge Service	11	6	17
F	Social /Commercial Skills, Communications and Personal Presentation	12	5	17
Total		72	28	100

**given as guideline*