

Test Project

Restaurant Service

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Introduction

The Test Project comprises 5 Modules, whereby 2 Modules are completed at the same day (Bar/Barista). At C-2, the groups are drawn and go through the planned process (see page 5-rotation mode).

The Test Project is planned for a net competition time of 15 hours. The Test Project consists of defined tasks, which are not changed at the Competition. In addition, the TP contains various tasks which are defined at C-4 or the tasks are created from a mystery basket, this corresponds to the Surprise elements of 30%. All mystery tasks finalized on C-4 by voting of all Experts.

The Experts are also obliged to make certain preparations and bring these preparations to C-4. If no requested work is submitted by the Experts, the Chief Expert reserves the right to exclude the Experts from the voting procedure of all TP questions as per the Competition Rules.

Changes may arise from the infrastructural point of view and the availability of food.

Description of project and tasks

Descriptions of the individual Modules and tasks can be found on the detailed descriptions on the following pages.

Instructions to the Competitor

Descriptions of the individual Modules and tasks can be found on the detailed descriptions on the following pages.

Equipment, machinery, installations, and materials required

No other materials are permitted than those listed in the Technical Description.

See page 26.

Marking Scheme

The effective marking criteria will be announced to the Experts at the Competition on C-4.

Other

Please note the lists of ingredients and recipe sheets are in the appendix, which must be used as templates. The recipe templates "Word document" can be obtained from the Expert forum.

The grouping will be announced on C-2 (familiarization day) (see page 5).

Appendices in this document:

APPENDICE	TITLE	NOTES	RESPONSIBILITY
Appendix 1 Page 27	List of ingredients Signature Coffee	As information	-
Appendix 2 Page 28	Recipe template Signature Coffee	handed over to the CE on the Barista competition day after "Creation time for signature Coffee"	Responsibility Competitors
Appendix 3 Page 29	List of ingredients non- alcoholic cocktail "Experts"	As information	-
Appendix 4 Page 30	Recipe template non- alcoholic cocktail "Experts"	Experts-creation, handed over to the CE on C-4	Responsibility Experts
Appendix 5 Page 31	List of ingredients Signature Flambée	As information	-
Appendix 6 Page 32	Recipe template Signature Flambée	handed over to the CE on the Banquet competition day after "Preparing/talk kitchen /Signature Flambé"	Responsibility Competitors

Rotation mode

Morning shift

Day 1	Group	Day 2	Group	Day 3	Group	Day 4	Group
Bar	A	Bar	D	Bar	E	Bar	G
Barista	B	Barista	C	Barista	F	Barista	H
Casual	C	Casual	G	Casual	A	Casual	E
Banquet	D	Banquet	H	Banquet	B	Banquet	F
Fine	E	Fine	A	Fine	D	Fine	C

Afternoon shift

Day 1	Group	Day 2	Group	Day 3	Group	Day 4	Group
Bar	B	Bar	C	Bar	F	Bar	H
Barista	A	Barista	D	Barista	E	Barista	G
Casual	F	Casual	B	Casual	H	Casual	D
Banquet	G	Banquet	E	Banquet	C	Banquet	A
Fine	H	Fine	F	Fine	G	Fine	B

Competitor groups

Group number	Number of Competitors	Competitors/Country	Draw Result C-2 A-H
Group 1	4	will be filled in after the registration is completed	
Group 2	4		
Group 3	4		
Group 4	4		
Group 5	5		
Group 6	5		
Group 7	5		
Group 8	5		

Module Barista/Bar - Overview

Morning shift

Group A	
8.30	Expert arrival
9.00	Competitors welcome on site
9.15	Module briefing Barista
9.30	Expert/Competitor briefing
9.45	Workplace and machine familiarization
10.00	Creation time for signature Coffee
10.30	Mise en place for classic Coffee Service
10.45	Arrival of Guests (4 persons)
11.00	Service of classic Coffee à la carte
11.30	Clean down
11.45	Arrival of Guests (2 persons) "Coffee speciality"
12.15	Clean down
12.30	Mise en place signature Coffee
12.45	Arrival of Guests (4 persons)
13.00	Service of signature Coffee (6 portions), clean down
13.30	Expert/Competitor debriefing
13.45	Expert/Competitor Lunch Time

Group B	
8.30	Expert arrival
9.00	Competitors welcome on site
9.15	Module briefing BAR
9.30	Expert/Competitor briefing
9.45	Mise en place "non-alcoholic Cocktail"
10.00	Arrival of Guests (6 persons) Service non-alcoholic Cocktail"
10.30	Clean down
10.45	Mise en place for Sparkling Wine Service
11.00	Arrival of Guests (6 persons) Service of Sparkling Wine
11.30	Clean down and mise en place for classic cocktail service
11.45	Arrival of Guests (6 persons) Service of classic Cocktails à la Carte
12.15	Clean down
12.30	Mise en place Fruit Carving
12.45	Fruit Carving
13.15	Clean down
13.30	Expert/Competitor debriefing
13.45	Expert/Competitor Lunch Time

Afternoon shift

Group B	
14.45	Module briefing Barista
15.00	Expert/Competitor briefing
15.15	Workplace and machine familiarization
15.30	Creation time for signature Coffee
16.00	Mise en place for classic Coffee Service
16.15	Arrival of Guests (4 persons)
16.15	Service of classic Coffee à la carte
17.00	Clean down
17.15	Arrival of Guests (2 persons) "Coffee speciality"
17.45	Clean down
18.00	Mise en place signature Coffee
18.15	Arrival of Guests (4 persons)
18.15	Service of signature Coffee (6 portions), clean down
19.00	Expert/Competitor debriefing
19.15	Competitors depart

Group A	
14.45	Module briefing BAR
15.00	Expert/Competitor briefing
15.15	Mise en place "non-alcoholic Cocktail"
15.30	Arrival of Guests (6 persons) Service non-alcoholic Cocktail"
16.00	Clean down
16.15	Mise en place for Sparkling Wine Service
16.30	Arrival of Guests (6 persons) Service of Sparkling Wine
17.00	Clean down and mise en place for classic cocktail service
17.15	Arrival of Guests (6 persons) Service of classic Cocktails à la Carte
17.45	Clean down
18.00	Mise en place Fruit Carving
18.15	Fruit Carving
18.45	Clean down
19.00	Expert/Competitor debriefing
19.15	Competitors depart

Module Barista - description

Workplace and Machine familiarization - 15 Minutes

Competitors are given time to familiarize themselves with the machine, run tests and do some extractions. Milk is also available.

Marking

No marking during familiarization. The cleanliness of the workplaces is evaluated during the following task.

Creation time signature Coffee - 30 Minutes

The Appendix 1 contains a list of various ingredients from which the Competitors must create a "Signature Coffee" containing alcohol. At C-4, 10 ingredients are removed from the list by a vote of the Experts. The 30 minutes "Creation Time" now are to familiarize itself with the ingredients and to create a signature coffee with the ingredients still available. According to Appendix 2, the Competitors write a recipe for six people on the day of the competition, which must be handed over to the Chief Expert or Workshop Manager. The following containers are available:

Glasses will be updated in the forum as soon as possible			
Sizes will be updated in the forum as soon as possible			

The "Signature Coffee" can be cold, shaken or served as a hot drink. It's a free Competitors choice. The own materials (Shaker) can be used

Marking

No marking during familiarization. The creation is marked during preparation time. The recipe sheets are not marked.

Mise en place for classic Coffee Service – 15 Minutes

The Competitors are given time to make the mise en place for the service of classic coffee drinks. All materials will be available on a buffet in the office. This includes cups, saucers, spoons, milk (ice bucket for cooling available), jugs, etc.

Marking:

Marking notes will only be added after the voting.

Arrival of Guests (4 persons) Service of classic Coffee à la carte – 45 Minutes/25 Minutes per Competitor

The Competitors welcome and place four guests. Four guests are served according to an à la carte drink list, various coffee drinks. In each case 2 x 2 coffee drinks are prepared (coffee/coffee milk). The following drinks are listed on the menu:

Espresso - Americano - Cappuccino - Flat White - Latte Macchiato

Marking:

Marking notes will only be added after the voting.

Morning procedure:

5 Minutes welcome and seating time

20 Minutes preparation and service time

Time	10.45	10.50	10.55	11.00	11.05	11.10	11.15	11.20	11.25
1 Competitor	welcome	Preparation and service time							
2 Competitor		welcome	Preparation and service time						
3 Competitor			welcome	Preparation and service time					
4 Competitor				welcome	Preparation and service time				
5 Competitor					welcome	Preparation and service time			

Afternoon procedure:

Time	16.15	16.20	16.25	16.30	16.35	16.40	16.45	16.50	16.55
1 Competitor	welcome	Preparation and service time							
2 Competitor		welcome	Preparation and service time						
3 Competitor			welcome	Preparation and service time					
4 Competitor				welcome	Preparation and service time				
5 Competitor					welcome	Preparation and service time			

“Coffee speciality” – 30 minutes

The Competitors welcome and place two guests and serve the special coffees. The Competitors prepare 2 x 1 special coffee. The recipes are used according to the reference book. These are:

Irish-Coffee - French Coffee - Italian Coffee- Swiss Coffee- ~~Spain Coffee- Rudesheimer Coffee.~~

At C-4, four of these six special coffees are selected by expert voting procedures. From the remaining four coffees, the Competitors draw one special coffee before the start of the task.

The vote on C-4 is *Irish-Coffee - French Coffee - Italian Coffee- Swiss Coffee*

Note: there are no Special Coffee Rechauds available. The spirits are not flambéed.

Marking:

Marking notes will only be added after the voting.

Mise en place signature Coffee - 15 Minutes

The Competitors prepare their ingredients and the workplace for the service of the created signature coffee. The ingredients are provided to the Competitors on a tray. According to the recipe list provided in the morning.

Marking:

Marking notes will only be added after the voting.

Arrival of Guests (4 persons) Service of signature Coffee (6 portions). clean down- 45 Minutes/25 Minutes per Competitor

The Competitors welcome and place four guests and explain the created Signature Coffee. The Competitors prepare six portions of the Signature Coffees (four for guests/two for Experts). The coffees for the Experts are placed on a tasting table, the places are also marked with the numbers of the Competitors.

Marking:

Marking notes will only be added after the voting.

Morning procedure:

5 Minutes welcome and seating time

20 Minutes preparation and service time

Time	12.45	12.50	12.55	13.00	13.05	13.10	13.15	13.20	13.25
1 Comp.	welcome	Preparation and service time							
2 Comp.		welcome	Preparation and service time						
3 Comp.			welcome	Preparation and service time					
4 Comp.				welcome	Preparation and service time				
5 Comp.					welcome	Preparation and service time			

Afternoon procedure:

Time	18.15	18.20	18.25	18.30	18.35	18.40	18.45	18.50	18.55
1 Comp.	welcome	Preparation and service time							
2 Comp.		welcome	Preparation and service time						
3 Comp.			welcome	Preparation and service time					
4 Comp.				welcome	Preparation and service time				
5 Comp.					welcome	Preparation and service time			

Module BAR - description

Mise en place “non-alcoholic Cocktail” - 15 Minutes

The Competitors prepare the mise en place for a non-alcoholic cocktail for six guests according to a recipe. The recipe is drawn from 10 recipes before the task begins.

Note Experts: All Experts are requested to bring a recipe for a non-alcoholic cocktail and instructions (see Appendix 4) on C-4 according to Appendix 3 (Ingredients List). Out of more than 36 recipes, which are checked for completeness first, ten recipes are selected by blind draw. Experts who do not supply a usable recipe on C-4 are excluded from all the votings for the Test Project as per the Competition Rules. The Cocktail must be shaken or stirred (not build) in minimum contain 3 and maximum 5 ingredients. The decoration must contain minimum two ingredients and maximum 3 ingredients (without straw and stick).

Marking:

Marking notes will only be added after the voting.

Arrival of Guests (6 persons) Service non-alcoholic Cocktail” – 30 Minutes

The Competitors welcome and place 6 guests, recommend and produce the non-alcoholic cocktail six times identically according to a drawn recipe.

Marking:

Marking notes will only be added after the voting.

Mise en place for Sparkling Wine Service, Arrival of Guests (6 persons) Service of Sparkling Wine - 45 Minutes

The Competitors set up the mise en place (glasses/coolers/paper napkins etc.) within a maximum of 15 minutes. The Competitors have 30 minutes to welcome, place, open and serve the Sparkling wines, as well as to serve finger food (no additional plates). The bottle must be pure identically in 6 glasses. Refilling is allowed.

Marking:

Marking notes will only be added after the voting.

Mise en place, Arrival of Guests (6 persons), Service of classic Cocktails à la Carte -30 Minutes

The Competitors welcome and place 6 guests at the bar table. From a bar-menu with 10 cocktails, the Competitors produce 3 different cocktails with two portions for the guests. All cocktails from the reference book are basic and will be reduced to 10 recipes on C-4 by a voting procedure of the Experts.

The exact amount will be voted in a separate voting in the forum. The following three variants are possible and are available for voting.

How many Cocktails should be specified in the TP

1. There should be 29 cocktails from the book for the TP and at C-4 we will define ten by voting
2. In the TP 10 cocktails are defined and no changes are made to C-4.
3. In the TP 18 cocktails are specified and at C-4 we will select ten recipes per voting.

Marking:

Marking notes will only be added after the voting.

Fruit Carving – 30 Minutes

The Competitors receive a fruit basket with the following fruits:

Banana, pineapple, kiwi, orange, apple, strawberries and mango.

Two dessert portions (2 persons) are served on a starter plate (according to IL). If a fruit is peeled completely, it must also be used completely. The work is carried out as "work in front of the guests" (no gloves allowed). At least four fruits must be used in totality, with pineapple and orange being mandatory, two other fruits are free choice. Edible shells/peel can but do not have to be removed.

Marking:

Marking notes will only be added after the voting.

Module Casual Dining - Overview

Morning shift

8.30	Expert arrival
9.00	Competitors welcome on site
9.15	Module briefing Casual Dining
9.30	Expert/Competitor briefing
9.45	Table boxing Napkin folding
10.15	Mise en place for Lunch service
10.45	First seating (3 x 2 Guests) Two course Menu à la carte Softdrinks/ Beer / Wine by glass
12.00	Set up for 2. shift
12.15	Second seating (3 x 2 Guests) Two course Menu à la carte Softdrinks/ Beer / Wine by glass
13.30	Expert/Competitor debriefing
13.45	Expert/Competitor Lunch Time

Afternoon shift

Group B	
14.45	Module briefing Casual Dining
15.00	Expert/Competitor briefing
15.15	Table boxing Napkin folding
15.45	Mise en place for Lunch service
16.15	First seating (3 x 2 Guests) Two course Menu à la carte Softdrinks/Beer/Wine by glass

17.30	Set up for 2. shift
17.45	Second seating (3 x 2 Guests) Two course Menu à la carte Softdrinks/ Beer / Wine by glass
19.00	Expert/Competitor debriefing
19.15	Competitors depart

Module Casual - description

Table boxing, napkin folding- 30 Minutes

The Competitors will be boxing a table of 80 x 150 cm. Four tablecloths measuring 230 x 150 cm must be used. All four corners must be closed, the tablecloth must not touch the floor and must not be more than 3 cm from the floor.

The Competitors receive 10 ~~to 15 napkins~~ (quantity is defined on C-4) in the size of 50 x 50 cm and fold them into different shapes. With a maximum of two napkins, one aid (glass or plate) may be used. The napkins are presented to the public on the boxed table.

The vote on c-4 is 10 napkins

Marking:

Marking notes will only be added after the voting.

Mise en place for Lunch service - 30 Minutes

Competitors do the whole mise en place for two services. The materials for the second service can be deposited in the office in their own shelf. This is covered with a tablecloth and a simple folded napkin and basic cover.

Marking:

Marking notes will only be added after the voting.

First seating (3 x 2 Guests) - 75 Minutes

The Competitors welcome and place 3 x 2 guests in different order (time between entry within 5 minutes). The guests are independent of each other.

The guests have the following choice but may order a maximum of 2 courses. This can be starter and main course/starter and dessert or main course and dessert.

Menu	Beverages
Bread/Butter Starter: Daily special (communicated on competition day) Salad Soupe (Bortsch /Cream à part) Main : Fish Course Meat Course Pasta (Cheese à part) Dessert : Cake Cheeseplate Fruits salad	Bottled beer Softdrinks (by glass) Water still/sparkling (bottle) Two div. White wines Two div. Red wines "No tap water"

Marking:

Marking notes will only be added after the voting.

Second seating (3 x 2 Guests) - 75 Minutes

The Competitors welcome and place 3x2 guests in different order (time between entry within five minutes). The guests are independent of each other.

The guests have the following choice but may order a maximum of 2 courses. This can be starter and main course/starter and dessert or main course and dessert.

Menu	Beverages
Bread/Butter Starter: Daily special (communicated on competition day) Salad Soupe (Bortsch /Cream à part) Main : Fish Course Meat Course Pasta (Cheese à part) Dessert : Cake Cheeseplate Fruits salad	Bottled beer Softdrinks (by glass) Water still/sparkling (bottle) Two div. White wines Two div. Red wines "No tap water"

Marking:

Marking notes will only be added after the voting.

Module Banquet Service - Overview

Morning shift

Group A	
8.30	Expert arrival
9.00	Competitors welcome on site
9.15	Module briefing Banquet
9.30	Expert/Competitor briefing
9.45	Preparing/talk to kitchen /Signature Flambé
10.00	Signature Flambée
10.30	clean down
10.45	Mise en place set up
11.45	Final Mise en place
12:00	Guest service
13.30	Expert/Competitor debriefing
13:45	Expert/Competitor Lunch Time

Afternoon shift

Group B	
14.45	Module briefing Banquet
15.00	Expert/Competitor briefing
15.15	Preparing/talk to kitchen /Signature Flambé
15.30	Signature Flambée
16.00	clean down
16.15	Mise en place set up
17.15	Final Mise en place
17.30	Guest service
19.00	Expert/Competitor debriefing
19:15	Competitors depart

Module Banquet Service - description

Preparing/talk to kitchen/Signature Flambé - 15 Minutes

In Appendix 5, the Competitors receive a list of ingredients from which a Signature Flambée is created. The Competitors create a recipe template Appendix 6, which is submitted on C-2 to the CE. According to the recipe, the material is provided for each Competitor. The preparation and kitchen talk time is used to check the ingredients with the kitchen.

Marking:

No marking during this preparation.

Signature Flambée - 30 Minutes

The Competitors create the mise en place, prepare the flambée and present and explain their own creation to the Experts (two portions). A Gueridon and a flambée rechaud are at the Competitors' disposal.

Marking:

Marking notes will only be added after the voting.

Mise en place set up - 60 Minutes

The Competitors set a table (round size to be confirmed) for 6 persons. They also create the mise en place for the service according to menu and drinks. 6 identical napkin folds are required, which are defined on the day of the competition from the reference book. Napkins for wine service, artichokes etc. are available.

Marking:

Marking notes will only be added after the voting.

Final Mise en place - 15 Minutes

The Competitors are given the opportunity to finish the mise en place, to place bread, butter and ice buckets. If necessary, the working clothes can also be changed or supplemented during this time.

Marking:

No marking.

Guest service

The Competitors welcome and place 6 guests at their banquet table. There is no host and no ladies-first rule is used. Guests will be served the following menu.

Menu	Beverages
Bread and butter	Water still/sparkling
Starter Plate/American Service ***	White Wine ***
Main Course/Silver Service (1 service time) Chicken suprême, vegetables, potato dish, Sauce à part ***	Red Wine ***
Dessert/Gueridon-Service Cake with à part fruit sauce	Pot of Coffee/tea (pouring)

Marking:

Marking notes will only be added after the voting.

Module Fine Dining - Overview

Morning shift

Group A	
8.30	Expert arrival
9.00	Competitors welcome on site
9.15	Module briefing fine dining
9.30	Expert/Competitor briefing
9.45	Wine knowledge test
10.00	mep/set up
11.00	Guest arrive between 3 minutes
11.15	Guest service
13.15	Clean down
13.30	Expert/Competitor debriefing
13:45	Expert/Competitor Lunch Time

Evening shift

Group B	
14.45	Module briefing fine dining
15.00	Expert/Competitor briefing
15.15	Wine knowledge test
15.30	mep/set up
16.30	Guest arrive between 3 minutes
16.45	Guest service
18.45	Clean down
19.00	Expert/Competitor debriefing
19:15	Competitors depart

Module Fine Dining - description

Wine knowledge test - 15 Minutes

The Competitors go through a wine practice test, which is prepared on C-4 by a selected group of Experts. This wine test does not include a tasting only wine knowledge (shows quality of guest communication/wine recommendations):

- Main grape varieties of various wines, wine-growing regions.
- Method of production
- Information about label language (wine labels and explain these to a guest)

The selected Expert group must be created from different continents, from wine producing countries and non wine producing countries

Wines from the following countries and regions are required

France: Champagne/Bordeaux/Burgundy/Loire

Italy: Piedmont/Toscany/Veneto

USA: California

South Africa: Stellenbosch

Argentina: Mendoza/Salta

Australia: South Australia

Asia: Thailand /China

Marking:

Marking notes will only be added after the voting.

Mise en place/set up

The Competitors do the mise en place for the whole service. Only the necessary utensils are provided on the Gueridon. Additional material can be placed on the shelves behind the Gueridon. Four identical fine dining napkin folds are desired. The shape is self chosen, may contain no aids. There are no showplates available.

Marking:

Marking notes will only be added after the voting.

Guest arrive between 3 minutes

Guests enter the restaurant every 3-5 minutes.

Guest service

The Competitors welcome and place four guests at their tables. Introduce themselves and the menu, as well as the corresponding wines. The Competitors will receive detailed information on C-2.

Menu	Beverages
Bread and butter	Water still and sparkling
Cocktail or Salad (out of the Book)	Aperitif (Wermut/Bitter/Sherry or other special Russian drinks /depending on availability)
<i>Shrimp Cocktail Voted on C-4</i>	***
Prepared in front of the guests	White wine
***	***
Traditional Russian soup "Otroschka"	Red wine decanting
***	***
Flambée Stroganoff (4 Persons) Recipe Skillsbook	***
***	Sweet wine or port
Cheese board	In terms of import regulations, no cheese can be imported from the EU. Therefore, only cheese from Switzerland (not EU) or Russia itself is available. The underlined cheese is not yet known to the supplier.
5 different cheese with bread and crackers	
(Brie/Appenzeller/Gruyere/ Green Cheese/Goat Cheese) Brand will be communicated on C-2	

Marking:

Marking notes will only be added after the voting.

Further information

- The Chief Expert will meet the morning shift groups at 09.00 a.m. in front of the entrance to the competition area and the Competitors will have 15 minutes to change their clothes in the cloakroom and deposit their clothes if needed. Competitors are ready at 9.15 am for the Module briefing.
- The afternoon groups will be received at 14.30 and the Competitors will be given 15 minutes to change in the dressing room and deposit their clothes. Competitors will be ready at 14.45 am for the Module briefing.
- Food for the guests will be prepared and served by the restaurant kitchen in the competition area. There is no dependency between other competitions.
- Special service informations (Food/containers/wines) will be announced to the Competitors on C-2 and the Module briefing on the day of the competition, if these are not defined by the Test Project.
- Ingredients for work in front of the guests are provided on a tray by the kitchen. The recipes are based on the reference book. (Restaurant Service / Skills Training Book). Each Competitor is responsible for his own mise en place on the Gueridon and checks the ingredients before starting the service.
- carving knives must be brought by the Competitors.
- the reference book restaurant service "Skills Training Book" from ReNovium (www.renovium.ch) applies to all activities and recipes
 - Deutsch: ISBN: 978-3-906121-01-7
 - English: ISBN: 978-3-906121-04-8

- française: ISBN: 978-3-906121-02-4
- italiano: ISBN: 978-3-906121-03-1
- The Competitors will receive an apron and tie, which must be use in the casual and banquet Modules (black trousers/skirt and white blouse, shirt brought by the Competitors).
- The uniform in the Bar/Barista and Fine Dining Modules are chosen by the Competitors.

Materials, equipment, and tools supplied by Competitors in their toolbox

General requirements

- Pen;
- Notebook;
- Box of matches or lighter;
- Knife kit suitable for Gueridon and bar skills;
- Service gloves;
- Waiter's friend/wine opener;
- Crumber;
- Four spirit measures (standardized measures 4 and 2 cl)
- Cocktail shaker x 4;
- Hawthorn strainer; 2x;
- Bar spoon. 2x;
- Double strainer 2x;
- Tongs 2x;
- Ice scoop 1x;
- Mixing Glas 1x.

APPENDIX 1

LIST OF INGREDIENTS SIGNATURE COFFEE

Fixed ingredients no Voting	Coffee/Espresso (Grinder set by Workshop manager) Milk (fresh with prox. 3,9 % fat) Brown Sugar White Sugar Sugar Powder	
Ingredients to vote Procedure: 10 ingredients take out of the list on C-4 by voting	whipped cream cream cinnamon cardamom vanilla pod clove powder Ginger (whole) red Pepper Roasted and grated almonds Fruits whole/unpeeled: Orange apple peach pear strawberry raspberry mango cherry juice Cranberry juice orange juice apple juice hazelnut-syrup (roasted) white chocolate syrup almond syrup cherry syrup green-mint-syrup gingerbread-syrup	Vanilla Ice Cream Chocolate Ice Cream Ice cubes Bénédictine Kahlua Amaretto chocolate liquor Grand Marnier Strawberry liquor Peach Likör Malibu Cointreau Drambui Amaretto Baileys Cognac Rum Kirsch Grappa Calvados Bourbon Whiskey

APPENDIX 3

LIST OF INGREDIENTS NON-ALCOHOLIC COCKTAIL "EXPERTS"

orange juice	Fruits whole/unpeeled:
pineapple juice	Orange
grapefruit juice	Apple
grape juice	Pineapple
cranberry juice	Strawberry
apple juice	Raspberry
Mango Nectar	Mango
Lime Juice, fresh	Lime
Lemon Juice, fresh	Lemon
tomato juice	
	Honey (liquid)
full cream	Cherry syrup
milk	Sugar syrup
Coconut cream (sugared)	Grenadine syrup
	Elder flowers syrup
ice cubes	Almond syrup
crashed Ice	Jasmine Flowers syrup
	Rose syrup
Water still/sparkling	Lavender syrup
Sprite	
Cola	Fresh Rosemary
Ginger beer	Fresh Peppermint
Tonic water	Cucumbers
	Maraschino cherries, red

APPENDIX 4

RECIPE TEMPLATE NON-ALCOHOLIC COCKTAIL

"EXPERTS"

Expert Name		Country
Recipe for 1 person "non-alcoholic cocktail"		
amount	ingredients	
Garnish/Glasses		
Description of the preparation		

APPENDIX 5

LIST OF INGREDIENTS FOR SIGNATURE FLAMBÉE

Butter Sugar (brown/white) orange juice pineapple juice grapefruit juice grape juice cranberry juice apple juice Mango Nectar Lime Juice, fresh Lemon Juice, fresh cherry juice milk Coconut cream (sugared) whipped cream cream cinnamon cardamom vanilla clove powder Ginger (whole) Pink Pepper Roasted and grated almonds chocolate rasp (dark chocolate) Fresh Rosemary Fresh Peppermint	Fruits whole/unpeeled: orange apple pineapple strawberry raspberry mango lime lemon bananas cherries peach pear hazelnut-syrup (roasted) white chocolate syrup Almond syrup Cherry syrup Green Mint syrup Gingerbread syrup Honey (liquid) Cherry syrup Sugar syrup Grenadine syrup Elder flowers syrup Jasmine Flowers syrup Rose syrup Lavender syrup	Vanilla Ice Cream Chocolate Ice Cream Crêpes Bénédictine Kahlua Amaretto chocolate liquor Grand Marnier strawberry liquor peach liquor Malibu Cointreau Drambui Amarula Baileys Cognac Rum Kirsch Grappa Calvados Bourbon Whiskey
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Cocktails for Restaurant Service

Shaker	Mixer/blender	Mix/Bar-glass	build in guest glass
White Lady	Porto Flip	Martini Dry	Old Fashioned
Side car	Pina Colada	Manhattan	Screw Driver
Cosmopolitan	Banana Daiquiri		Bloody Mary
Daiquiri	Frozen Strawberry		Cuba libre
Alexander			B52
Margarita			Spritz Veneziano
Sex on the Beach			Caipirinha
Mai-Tai			Americano
Planter's Punch			Tequila Sunrise
Singapore Sling			Black Russian
Whisky Sour			Negroni
Gin Fizz			
12	4	2	11

Reduce to 15: WSI to conduct by random draw and announce on C-4 months

8	2	1	4
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Reduce to 10: Random draw at the Competiton and announce on C-2

6	1	1	2
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