**CATEGORY LIVE RESTAURANT (R) - Wednesday AND THURSDAY**

## CLASS REF R1: NAPKIN FOLDING

## 15 minutes to produce 5 napkin folds, suitable for a variety of different styles of service

**Guidance Notes:**

* 2 of each of the 5 different napkin folds
* A clothed table will be provided as a workstation and to present their finished napkins on
* Folded napkins must all be free standing (i.e. no use of supports, ribbons, foil or clips)
* Workstation may be set up in advance but all napkin folding must be completed within the time allowed
* Simple card required for each of the napkins with name of fold and its intended use
* Judging is based on the appropriateness and consistency of the finished napkins, together with the technical skills and working methods used

# CLASS REF R2: THEMED COCKTAILS & MOCKTAILS

# 15 minutes to produce 2 GIN BASED cocktails & 2 mocktails with the theme of “The Countryside”

**Guidance Notes:**

* Cocktails must only use 1 base spirit – **GIN**
* They can be either a short or long drink but must contain **NO MORE** than 6 ingredients
* The ingredients for the cocktail and the mocktail **DO NOT** need to be the same
* Home-made syrups are permitted
* You can prepare your drinks using whichever method you choose and think appropriate
* You should present your drinks as you would at a cocktail bar
* You must produce a simple menu card giving details of both drinks being produced
* Garnishes can be prepared prior to the competition but there should be no pre measuring of drinks
* Judging is based on use of ingredients, technical skills, work methods, presentation and taste, as well as creativity in line with the theme of “The countryside”

**CLASS REF R3: THEMED TABLE LAY UP**

**15 minutes to prepare a themed table lay up for 2 covers**.

Table to be suitable for an awards ceremony, with menu and wine choices for a three-course dinner (starter, main, dessert) plus coffee. **The theme is “The Countryside Awards 2019”**

**Guidance Notes:**

* Competitors will be provided with an un-clothed table to present the lay-up on, no chairs
* Separate worktop area to be used as a workstation
* All polishing of cutlery & glassware etc can be done in advance & set up on workstation
* Table centre or decoration can be prepared in advance
* All the lay-up must be completed within the time allowed, including napkin folds
* Judges will discuss the theme, menu & wine choice with competitors and this will form the basis of the judging together with the appropriateness and consistency of the menu & layup to match the intended theme, as well as technical skills and working methods used throughout

**CLASS REF R4: FLAMBÉ**

**15 minutes to produce 2 portions of Steak Diane, Banana Flambé or Crêpes Suzette**.

**Guidance Notes:**

* A clothed table will be provided as a workstation, which may be set up in advance, and on which to present finished plates
* Candidates should provide their own flambé lamp/stove, pan, and service equipment and all ingredients.
* The 2 portions of the dish should be served on to separate dining plates as for restaurant service but no table lay-up required
* Simple menu card with details of the dish being made to be provided
* Recipes and methods are in ‘Food and Beverage Service’ 9th edition, John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014
* Judging is based on the use of ingredients, technical skills, working methods, presentation and taste

**CLASS REF R5: CAESAR SALAD**

**15 minutes to produce 2 portions of Caesar Salad**.

**Guidance Notes:**

* A clothed table will be provided as a workstation, which may be set up in advance, and on which to present finished plates
* Candidates should provide their own ingredients, preparation and service equipment
* The 2 portions of the Caesar salad should be served on to separate dining plates as for restaurant service but no table lay-up required
* Candidates should provide a simple menu card with details of the dish
* Recipe and method in ‘Food and Beverage Service’ 9th edition, John Cousins, Dennis Lillicrap and Suzanne Weekes, Hodder Education, 2014
* Judging is based on the use of ingredients, technical skills, working methods, presentation and taste.

Wednesday / Thursday Restaurant Classes

Wednesday Live Hot Theatre

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| Time  | Class ref | Competition duration | Description |
| 9.00 | R1 | 15 mins | Napkin folding |
| 10.00 | R2 | 15 mins | Themed Cocktails & mocktails |
| 12.00 | R3 | 15 mins | Themed Table Lay up |
| 2.00 | R4 | 15 mins | Flambe  |
| 3.00 | R5 | 15 mins | Caesar Salad |