

EuroSkills 2023 -kilpailijakarsinta

Laji 35, Ravintolapalvelu / Restaurant Service

Karsinnan ajankohta	16.–17.8.2022
Paikka	Gradia Jyväskylä Priimuksen toimipiste Taulumäentie 45 40200 Jyväskylä
Ilmoittautuminen	31.7.2022 mennessä sähköpostitse, yhteystiedot alla.
Yhteyshenkilö	Raisa Cantos Skills-lajipäällikkö, ravintolapalvelu raisa.cantos@gradia.fi 040 341 5993

Karsintatehtävä liitteenä.

Karsinnan aikataulu

Tuesday 16th August

11.00–11.30	Lunch and Welcome
11.30–12.00	Briefing
12.00–12.15	Familiarization of liqueurs and fortified wines – 13 (Apricot, Cherry, Black Currant, Chestnut, Peach, Plum, Lemon, Passion, Pear, Watermelon, Port, Sherry, Madeira). Eight (8) to be recognized just in a visual and olfactory way.
12.15–13.45	Carving fruits (30 min./Competitor) – mise and place (10 min.) and carving (20 min.) three (3) from six (6) (Banana, Pineapple, Pear, Apple, Orange, Kiwi) – two portions.
12.15–13.45	Napkin Folding, 15 min./Competitor Eight (8) different folding, competitors' own choice. One shall be in a glass. Expert's marking.
12.15 –13.45	Identification of liqueurs and fortified wines, 15 min./Competitor , (8) to be recognized.
12.15–13.45	Realization of 6 salted canapes 15 min. (2 different pieces x 3 pax), (white and dark bread, melon, basil, smoked salmon, prosciutto, lemon balm, cream cheeses, olives, cherry tomatoes, lemon, dill). Coffee Break between the tasks.
13.45–15.45	Mise and place 10 min. Cocktails -20 min. Six (6) cocktails, two (2) per each. (Boulevardier, Dry Martini, Brandy Crusta, Aviation, Singapore Sling, Angel Face, French Martini, Bramble, Horse's Neck) and serving canapes with cocktails 10 min.
13.45–15.45	Coffee Tasks – 20 min./Competitor (1 Cappuccino, 1 Caffe Latte, 1 Latte Macchiato) Cleaning
16.00	End of the Day 1

Wednesday 17th August

08.30–08.45	Welcome and Briefing, Familiarization of the Competition Area
08.45–09.00	Table boxing (3 table clothes) Expert's marking
9.00–9.15	Conversation with the chef
9.15–10.25	Mise and place for fine dining. Preparing Salmon - to set the table lunch for 4 guests - napkin folding (competitors own choice – 4 equals, linen) - Each Competitor prepare two (2) portions of cold smoked salmon – 20 min. Ready to be served as starters to two customers at the lunch.
10.25–10.40	Expert's marking
10.40–11.00	Lunch Break
11.00–11.15	Final MEP
11.15–	Service of the fine dining Lunch Serving of sparkling wine. Gueridon service, equal measurement. Serving of two portions of salmon, (Competitor prepared earlier) and two soup Cappuccinos. *** Silver Service of the main course (Rack of Lamb / Pork Tenderloin / Stroganoff flambe) *** Dessert, Carving (Cake / Fruits) *** Coffee or Tea. Silver service. Service of still water, sparkling water, white wine for a starter and red wine for main course (to be decanted as an old wine).

	Expert's marking
12.45	End of Module Fine Dining
13.00–14.30	Strawberries Flambe - (MEP 10 MIN. + 20 min. Preparing/ competitor)
	Coffee Break between the Tasks
14.30–14.40	Expert's marking
14.40–15.40	Feedback and Cleaning
15.40–16.00	Final Results, Diplomas and Congratulations to all competitors!