

# Waiting Contest Regulations

## I. Aims of the Contest

1. Broadening knowledge on consumer service, mastering waiting skills.
2. Enabling cooperation between schools of similar profile.
3. Promoting working opportunities in Cooking, Catering and Reception.
4. Raising standards in food services, cultivating and broadening knowledge.
5. Presentation and promotion of waiting techniques and skills.

## II. Contest Rules

1. There are three competitions in the Contest:
  - Cocktail preparation – main competition
  - Restaurant service
  - Wine decanting
2. The main Contest competition is preparing a soft drink based on own recipe including 5 (five) ingredients (ice is not included) and at least 10ml of one ingredient from the MONIN list. **(app.4)**
3. Contest is for teams of two.
4. Each school is allowed to enlist more than one team.
5. The cost of transport and ingredients is covered by the participating schools.
6. The Organiser provides MONIN ingredients as well as ice cubes, crushed ice, ice scoops, drinking straws, cocktail napkins and simple syrup.
7. The Organiser provides necessary equipment.
8. Further information, rules and criteria will be given before each competition.
9. Teams are allowed to use own utensils and equipment apart from these provided by the Organiser – for further details contact the Organiser via email

### III. Terms of participating in the Contest

1. On the first day of the Contest all Participants must have:

- Personal ID
- Current sanitary and epidemiological certificate
- Complete classic waiting uniform (black trousers/ skirt, white shirt, bowtie -boys, waist apron/vest).

### IV. Contest phases

1. Phase I

- Each application should include:
  - Application form (**app. 1**)
  - Cocktail application form (**app.2**)
  - Statement of the Participant or Legal Guardian in case of underage students (**app.3**)
  - High resolution photos of 1 cocktail serving from different angles
- Contest Applications are evaluated by Contest Committee
- Aspects evaluated:
  - Recipe (use of ingredients, creativity).
  - Cocktail serving method (cocktail arrangement, glassware choice).
  - Use of ingredients from the compulsory list.

2. Phase II

- Phase I reveals teams with most points, that will participate in finals
- During finals teams must prepare 2 servings of Contest cocktail, set the table according to the drawn menu and decant a bottle of wine.

- Contest cocktails will be judged by the Contest Committee comprising specialists who assess teams' work during preparation, and jurors grading the cocktails based on the sensory evaluation sheet.
- Finals take place in the Organiser's cooking lab
- During finals only Contestants and Contest Jury are allowed into the cooking lab
- Further information, rules and criteria will be given before each competition

### **Competition I – soft drink preparation – one person from a Contest team**

- The Contestant serves 2 identical cocktails
- All elements of the cocktail, including decorations, must be edible
- All elements of the cocktail must be prepared during the competition time
- Semi-finished products are not allowed
- Use of alcohol substitutes is not allowed
- Contest Cocktail must comprise of at least 5 (five) ingredients (ice excluded)
- Contest Cocktail should be up to 200ml
- Contest Cocktail should contain at least 10ml of one ingredient from the MONIN list (**app. 4**)
- Time: 15 mins plus 10 mins extra to familiarize with the working station and equipment
- Contest Cocktail can be presented in Organiser's glass (**app.5**) or Contestant's own glass.

### **Competition II – restaurant service – teams of two**

- Contestants draw a menu
- Contestants have 15 mins to read the menu and prepare their working station – linen and tableware
- Contestants set a table for two and serve them according to the drawn scenario with proper service (German service, full French

service, simplified French service, Russian service) regarding proper technique.

**Competition III – wine decanting** – second person from the Contest team

- Contestant chooses the right tools for wine decanting and serving at the table
- Time: 15 mins

**Any and all contentious issues are resolved by the Contest Committee**

## Appendix 1 Application Form

WAITING CONTEST	
School Data	
School Name	
School Address	
School Phone Number	
School Email Address	
Team Supervisor	
Team Supervisor Phone Number and Email Address	

Students' data	
Student's name and surname	
Student's profession, level of qualification	
Student's name and surname	
Student's profession, level of qualification	

.....

Date and Headteacher's signature

.....

Date and Supervisor's signature

## Appendix 2 Contest cocktail sheet

Name .....

Glass .....

Method of preparation .....

Ingredients and amount per serving:

1. ....
2. ....
3. ....
4. ....
5. ....

Photo as email attachment

.....  
School stamp

### **Appendix 3 Statement of the Participant or Legal Guardian in case of underage students**

.....  
Participant's name and surname

.....  
Participant's address

.....  
School's name and address

#### **Statement of the Participant/Legal guardian**

1. I hereby declare that I have read and understood the Cookery Contest Regulations organised by the Secondary Cookery School in Bialystok and that I fully accept it.
2. I hereby give my consent for my personal data to be processed for the purpose of the Cookery Contest in accordance to the regulations of European Parliament and the Council (EU) 2016/679 from 27.04.2016 regarding the protection of the physical persons in connection with personal data processing and a free flow of such data and repeal of Directive 95/45/WE (General Data Protection Regulation) (Official Journal of the European Union L 119 p.1) – hereinafter referred to as GDPR and regulations of country's law regarding personal data protection.
3. I hereby consent for my son/daughter's image to be used for the purpose of the Cookery Contest.

.....  
Place, date

.....  
Participant's legible signature

.....  
Participant's parent/legal guardian's legible signature

## **Appendix 4 MONIN list**

1. PURE LYCHEE
2. PURE RED FRUITS
3. CHERRY PLUM SYRUP
4. ELDER FLOWER SYRUP
5. GREEN APPLE SYRUP
6. GRENADINE
7. HIBISCUS SYRUP
8. MANDARINE SYRUP
9. PASSION FRUIT SYRUP
10. PUMPKIN SPICE SYRUP



**Appendix 5 Glassware available**

