

Competition Brief

Setting a table ready for restaurant service

|  |
| --- |
| Date |
| Competitors will be invited to participate in a live event at [name of venue] on [date of competition].Address: [address of venue] |
| Entry Requirements |
| This competition is for learners working at Entry Level 1.Competitors must be 16 years of age or over.A maximum of 2 competitors per organisation may enter.Applications to be made via [your regional competition lead or portal address]. Deadline for entries: [date]A statement of support that outlines any individual needs of the competitor within the competition must be submitted to [Regional competition lead email address] or will need to be completed by the day prior to beginning the competition. |
| Competition Task |
| Competitors will be required to lay:A ‘table for 2’, for a main course to fit a ‘1920s Gatsby’ theme.The table will be rectangular – size suitable to seat 2 people.Competitors will have 30 minutes to complete this task:* Wipe/clean down table
* Polish and place cutlery (using a cloth)
* Each setting to include a water glass
* Each setting to include a napkin (paper napkins will be provided)
* Setting to include decoration to fit with ‘1920’s Gatsby’ theme

All basic cutlery / crockery, table cloth (if required), resources to polish cutlery and paper napkins will be provided.Decoration and uniform to be provided by competitor / entering organisation. |
| Marking and Assessment |
| Judging will be marked against the criteria:* Polish cutlery (using a cloth)
* Place cutlery correctly for each setting
* Water glass included for each setting
* Napkins included in setting
* Table decoration
 |
| Additional information |
| * Competitors will receive a health and safety briefing at the start of the competition.
* Competitors will start and finish work as instructed by the judges.
* Competitors must provide their own uniform and PPE. Support staff accompanying in the competition area will be required to adhere to PPE requirements.
* All basic cutlery / crockery, table cloth (if required), resources to polish cutlery and paper napkins will be provided
* Decoration, uniform/relevant PPE to be provided by competitor / entering organisation
* Competitors will have 30 minutes to complete their task in the live competition.
* A statement of support that outlines any individual needs of the learner within the competition - i.e.: support with communication etc. will need to be completed by on the day prior to beginning the competition.
* Competitors who arrive late for the event will not receive additional time.
* Competitors will start and finish work as instructed by the judges.
* If there is a power stoppage, breakdown of equipment or accident, the competitors must act accordingly to the instruction of the organiser.
* If during the competition a competitor feels they must leave their work (e.g.: medical reasons, toilet break), they will have the time recorded on a ‘time out’ sheet by a member of staff.
* No mobile telephones are allowed in the competition room.
* The judges’ decision is final.
* Photographs will be taken during the event that may be used for marketing/publicity purposes – if the competitor / support staff cannot have their photo taken it is the responsibility of the college entering the competition to notify the organisers beforehand and at the event.
* If a competitor / support staff have any dietary requirements or allergies please notify when completing the competition application.
* Competitors must only receive agreed support that is outlined in their support statement. Support that is deemed to be outside that given in the support statement could result in the competitor being disqualified from the competition.
* Please advise [Regional competition lead email address] prior to the event how many support staff will be accompanying the competitors from your organisation.

All entries to be received by: [deadline for entries date] |
| If you require further information please contact: |
| For information specific to this regional competition, contact your **regional competition lead**:[Regional competition lead name] [Regional competition lead email address] Tel: [telephone number] | For information about the content or technicalities of the competition, contact the **national competition lead**:Nina Brownnina.brown@derwen.ac.uk Tel: 01691 661234 ext ### | For general information about Inclusive Skills Competitions, contact the **Projects & Partnerships Co-ordinator** at Derwen College:Helen Edwardshelen.edwards@derwen.ac.ukTel: 01691 661234 ext 354 |