



## RESTAURANT SERVICE COMPETITION

### Competition details

**Please note that the General AEHT Competition Rules are applicable. They are available on the AEHT website. Reading them is compulsory.**

#### Objective

In the Restaurant Service Competition students, as a team, must accomplish several tasks embodying a waiter's work in front of a jury representing the guests.

#### Goal

- Increase the importance of team work and develop social and interpersonal skills in a spirit of learning and sharing knowledge;
- Assess the skills of students of Hotel and Tourism Schools, across Europe, always in a pedagogical perspective;
- Enhance the art of table service and emphasize the importance of this art in the hotel & catering business.

#### Team & Language

##### Language

It is compulsory that English (oral and written) is the language to be used in all the competition phases: briefings, work plan (written), communication with teammates and judges during the different tasks. Minimum level of English: **B1** (according to CEFR, Common European Framework of Reference, see below for more details)

Be aware that in case of a serious doubt on a competitor's English level and this represents a difficulty in communication between teammates, the competitor can be disqualified.

##### Teams:

Teams will consist of 2 students from different schools and countries and will be drawn on the briefing day.

It may happen that there is a team of three students in one of the following cases:

- The final number of candidates is unpaired;
- Disqualification of one of the competitors;
- Competitors last minute abandonment.

#### Day of the briefing

- Competitors briefing & announcement of the teams by the Head Judge;
- After the announcement of the teams, each team start the work plan for the different steps.
- This should permit to check competitors' communication skills. It is not compulsory to finish this work plan right away but it has to be shown to the judges at the start of the team's competition.
- After this, competitors sit as a team for the written test. The test is a combination of questions (multiple choice, mix & match etc...) based on Restaurant Service techniques, Restaurant Organization, local and European gastronomy & products. During this time external contact is prohibited. Teachers are not allowed in the briefing room.
- Competitors will be allowed to familiarize themselves with the competition area after the briefing with a guided tour.



38<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
3<sup>rd</sup> – 8<sup>th</sup> November 2025  
Västerås - Sweden



### Days of the competition

- Competition is planned on 2 consecutive days; each team will compete only one day.
- Each team has to be present at 7:45 on their competition day for a presence check. They will gather in a separate waiting room until their turn to compete (a schedule will be presented during briefing). Cell phones & connected watches will be collected at their arrival until the end of the team's competition.

### The competition

Each team will compete for a total time of 2 hours maximum with no extra time. Teams will compete in series of 3 teams every 2 hours.

- **Step 1: Settle down in the competition area, Set the table for 3 guests** (table should be set "A la carte") **(up to 20 minutes)**
  - Tableware (cutlery, plates, glassware etc.) are **already clean**, just need a quick check
  - Cloth the table, fold napkins **showing 3 different styles**, set the table, prepare equipment and set stations for the technical skills.
- **Step 2: Welcome and sit 3 guests (judges), suggest, prepare and serve a drink as an aperitif (up to 20 minutes)**
  - Welcome and sit 3 guests at the table
  - Suggest, prepare and serve 3 drinks as an aperitif. Drinks will be selected by the guests among the following list:

Crémant de Bourgogne, Campari, Martini Bianco, Virgin Bloody Mary

Local aperitif drink : Ljus Ängsö Lager Hantverksbryggeriet

**Selection of cocktails/mocktail:** Alexander, Negroni, Whiskey Sour, White lady, Pina Collada B52, Virgin Mojito, Shirley Temple

- **Step 3 : Order taking (up to 20 minutes)**

During aperitif, as the guests enjoy the drinks, **competitors take the order** for the meal (food and drinks) from one menu with options. 2 dishes corresponding to restaurant service technical skills (dishes 1 & 2) will be ordered by guests among the listed dishes (see below). It's a possibility that guests combine some salted and sweet dishes.

-Drinks: each student **will create his own drinks menu before the competition and travel with 3 printed menus for the guests**. It should include:

- ✓ A minimum of 7 different wines (international & from his own country if possible) including the following 2 references provided by local school : *Tissot & Potel, Côtes du Jura, La Sixième Côte, Pinot noir 2023 (red)* ; *Vouvray, Domaine Des Lauriers, Chenin blanc, 2023 (White)*
- ✓ 2 mineral waters from his own country (plain & sparkling)
- ✓ 2 mineral waters from Sweden provided by local school (plain & sparkling) : *Ramlösa Premium Still* ; *Ramlösa Premium Original sparkling*



38<sup>th</sup> AEHT ANNUAL CONFERENCE & COMPETITIONS  
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Local drinks & waters will be provided by school, details about local drinks will be precised at the latest on the briefing day. Students do not have to provide and travel with any drinks.

• **Step 4 : 40 minutes (up to 45 minutes)**

- In continuity, **adapt the guests table** on the base of the order and **prepare dishes** (use of gueridon)
  - Prepare dishes 1 & 2 : one is for 2 guests, the other is for 1 guest. Each student uses his own station
  - Serve the prepared dishes to the guests, **show silver service skills once for any ingredients you wish (both competitors)**, serve bread & water
  - Serve one bottle of wine (wine previously ordered by guests at step 3) at the appropriate moment (team's decision)
  - Clear plates & table
  - Order and serve hot drinks, bring the bill.

**Step 5 : 10 minutes feedback from judges, end of the competition**

**List of dishes selected for order taking & technical skills.**

**Technical skills:** 2 dishes will be ordered by the guests to be prepared and served by competitors (starters, main courses or desserts).

**(\*)** = Dishes listed as “**technical skills**”

Details about dishes will be published online before September 2025

**Starters**

- **Västerbottenpaj** (local starter)
- **Toast Skagen** (local starter)
- **Freshly sliced smoked salmon, smoked whitefish and smoked mackerel with condiments & seasonings (\*)** : smoked fishes, salmon eggs, horseradish sauce, whipped cream with dill & lemon juice, fresh onions rings, fresh dill, lemon, toasts, salt & black pepper
- **Pernod flambéed scampi (\*)** : Scampis (peeled), Pernod (or similar spirit), olive oil, salt, pepper, fresh chopped shalots, dry white wine, shellfish stock, crème fraiche, fresh chopped dill & parsley

**Main courses**

- **Poached Halibut with Beurre Blanc** (local dish)
- **Fried Salted Herring with Onion Sauce** (local dish)
- **Duck breast flambé with green pepper sauce (\*)**: 1 duck breast (for 2 guests) delivered sauted medium rare by the chef, brined green peppercorns, duck (or chicken) stock (demi glace), dry white wine, Red port, Cognac, Crème fraiche, Dijon mustard, butter, salt , pepper, french fries.
- **Lamb rack (\*)**: lamb rack (8 chops, delivered cooked by the chef, medium rare, ready to carve), lamb stock sauce, garnish for silver service, Dijon mustard).

**Cheeses and desserts**

- **Swedish cheeseboard, a selection of our finest cheeses (\*)**: Västerbotten Cheese, Bredsjö Blå, Vit Caprin - Cave Aged, Moose Cheese - Feta Style; breadrolls, honey, jams (figs, black berry), almonds, grape, apricot, pears, figs, apples, salad, wine vinegar & oil, salt & papper.
- **Crêpes flambées (\*)** : Crepes, Sugar, butter, lemon, orange juice, orange zests, Grand Marnier, Cognac, vanilla ice cream,



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- **Kanelbulle - Swedish CinnamonBun** (Local dessert)
- **Napoleon Cake (Mille-feuille)** (local dessert)

#### **Important notes**

- Teams will be assessed according to professionalism, work skills, social skills and interpersonal skills (teamwork), see below for more details;
- Team has to present the work plan sheet to the jury (work plans will be given on the briefing day);
- The general timing for each step must be respected, judges will inform the competitors in case of delay
- Competitors must wear their full professional uniform according to the professional standards of a high-quality restaurant service.
- All equipment will be provided. However, competitors may bring some of their own materials like corkscrew, white gloves, crumb collector... All these should be authorized by the Head Judge.
- Competitors must adapt themselves to the materials and equipment at their disposal.
- During the composition of the working plan on the day of the briefing, team members check if correct communication in English within the team is possible. If there is serious doubt, the team should report this to the Head Judge immediately. Complaints about language problems will not be accepted after this.
- The use of cell phones or any other electronic device (connected watch etc.) is not allowed during the competition; competitors will leave devices in the waiting room.
- All rules and regulations must be adhered including the General AEHT Competition Rules;
- The (Head) judge's decision is final.

#### **Global scale of the skills of level B1(according to CEFR)**

The global scale of the common reference of the CEFR defines level B1's user capable of the following linguistic skills:

- Can understand the main points of clear standard input on familiar matters regularly encountered in work, school, leisure, etc.
- Can deal with most situations likely to arise whilst travelling in an area where the language is spoken.
- Can produce simple connected text on topics which are familiar or of personal interest.
- Can describe experiences and events, dreams, hopes and ambitions and briefly give reasons and explanations for opinions and plans.

#### **About assessment ...**

Each team will be assessed according to professional standards (technical and communication skills) such as :

- Professionalism (hygiene, safety, attitude, pose, professional clothing.)
- Works skills (organization, work method, service of food & drinks, technical skills.)
- Social and communication skills within the team and with judges/guests – Teamwork
- Time management
- Design and/or use of professional documents: list of drinks, work plans, etc.