



Kirkenes videregående skole 1
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VG2 Chef & Waiter

Dept. of Food and Beverages
Kirkenes High School

INVITATION

TO PARTICIPATE IN THE ARCTIC SKILLS COMPETITION FOR STUDENTS OF CHEFS AND WAITERS MARCH 2020

TIME: Week 14 – 2020 (Tuesday 31.03.2020 – 08:00)
PLACE: Utbildning Norr, Graensaelvgymnasiet Oevertorneaa

Utbildning Norr in Oevertorneaa will arrange the Arctic Skills Championship 2020 for students at 2nd grade level of chefs and waiters. We hereby take pleasure in inviting to a professional and social struggle at a friendly level.

The event is intended to be for the benefit of the students' development/skills, but also a preparation for the tough competition which will meet them after they end the school. Furthermore, we see the benefits of being able to get a collegial meeting between teachers/experts where elements of teaching can/should be discussed.

With the wish of a positive participation in the championship,
we welcome you,

Bengt Willy Stokvold
Teacher/Expert of Waiters
F&B, Kirkenes vgs.

Tor-Erik Andreassen
Teacher/Expert of Chefs
F&B, Kirkenes vgs.

Attachments: - Information/Rules of the Competition
- The Candidates practical tasks
- Checklist for the Candidates
- The judging forms

INFORMATION

- Each school/College participates with one chef (student), one waiter (student) and a professional Team leader (teacher/expert) for each of their students.
- All Candidates must be registered as students at 2nd grade level. There is no upper age limit.
- Candidates and professionals will be given the opportunity to review the kitchen/restaurant the day before the competition to make themselves known, as well as choose stations and equipment.
- Judges, 4, (2 for chefs and 2 for waiters), will be representatives from the business community in Overtornio:

Chefs Jury:

Waiters Jury:

None of the teachers/experts will have any judging impact on the result.

COMPETITION RULES FOR CHEFS and WAITERS IN ARCTIC SKILLS, OEVERTORNEAA 2020.

- **Classes:** – Chef (2nd Grader registered as a student at the school/college, no upper age limit.
– Waiter (2nd Grader registered as a student at the school/college, no upper age limit.
- **The Team:** 1 candidate in each class from each school/college + teacher or professional skilled trainer (= Team leader).
The team will be presented to the kitchen and the restaurant the day before the competition.
On the competition day the Team leader is only allowed to be present for a total of 45 minutes, during the planning of the menu.
- **Equipment and Ingredients:** Bringing personal equipment is allowed – **Bringing of ingredients or commodities of any kind must be cleared in advance with the arranging school (Utbildning Norr).**
- **Primary raw materials:**
Main course: – **Whole Chicken** –
Dessert: – **Chocolate, Dark and White** –
- **Available quantities of primary raw materials (per candidate):**
Will depend on order from each competing school/college
- **The Candidates personal commodity list:**
Commodity list (ingredients desired to be available at the competition) is to be made out by the candidates and the Team leader in advance, and must be sent (e-mailed) to Utbildning Norr no later than 2 weeks before the competition takes place. Feedback will be given if any products should be impossible to provide in Overtorneaa.
- **Assignment:** Within the first 45 minutes the candidates are expected to correspond with their Team leader and assess the use of the ingredients delivered.
Based on the ingredients available each candidate is expected to make a two-course menu for six persons.
After this process the Team leaders will leave the competition area, and have no possibility to communicate with their candidates.
Timeframe in conducting the menu – see page 2.
- **Judges: (Two for the chefs and two for the waiters.)**

Chefs:

Waiters:

THE CANDIDATES' PRACTIC ASSIGNMENT DURING THE COMPETITION

Timeframe and equipment in solving the assignment during the competition

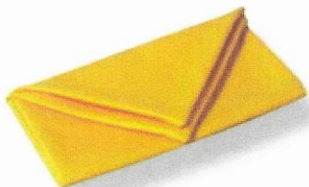
- 08:00** The Candidates (Chefs and Waiters) show up in their working attire in the restaurant
- 08:05** Information from the judges
- 08:15** Planning of menu starts (Assessment of the ingredients) – Candidates + Team leaders
- 09:00** Team leaders leaves, practical competition starts, menu is to be delivered to the judges
- 10:15** Waiters starts folding napkins; choose **three** different ways (out of 8) of folding from the picture attached on the next page.
- 13:00** Serving of the main course
- 13:30** Serving of the dessert
- 14:00** At this point the work must be finished, each candidate will receive a 5 minute evaluation.

- Time allocated for the completion of the assignment is in total 5 hours, from 09:00 until 14:00.
- During the competition, the chef will cook the food for the meal, and keep order at his/her working station. The waiter's tasks will be preparing/setting the table in the restaurant (flowers will be available), folding napkins, waiting of food and refreshments to the guests (4), etc.
- **Advanced cooking/waiting will of course give higher scores, than if a simple way to conduct the tasks/competition is chosen.**
- Dishwashing, cleaning after the meal and implementation of necessary follow-up work in the restaurant will be performed by an assigned helper. **(Mark: The helper is not allowed in any way to participate in the completing of the competition tasks of either the chef nor the waiter).**
- A PC with internet access is allowed to be used only in the preparation phase, between 08:15 and 09:00.
- Cooking books, recipes, notes from the preparation part etc., can freely be used during the whole competition

Serving times:

- Cook and serve the meals from the premade menu based on the available ingredients.
- **1300:**
After 4 hours present and serve the **main course** (six portions) - 2 portions for the judges, 4 for the guests
- **1330:**
After 4½ hours present and serve the **dessert**, (six portions) - 2 portions for the judges, 4 for the guests
- **1400:**
The working stations/tables (kitchen and restaurant) must be ready cleared.
(Necessary cleaning/washing of kitchen/restaurant after on, will be done by the assigned helpers.)

Handbag



Bishop's cap



Marquee



Twisted marquee



Marquee for two



Marquee for three



Candle



Cutlery envelope



Checklist for the candidates (to be brought for competition)

- ☐ Menu-/product planning
- ☐ List of Ingredients
- ☐ Schedule
- ☐ Plan for cleaning process
- ☐ Plan for presentation/serving
- ☐ Recipes

Menu-/product planning

The following shall be made/prepared:

For this I need:

Ingredients:

Equipment:

[illegible]

[illegible]

Recipes: Own notes or copies from books, internet etc.

1.1 Judge form for CHEF

Jury member: _____

Candidate's number/name/station: _____

100	max	Criteria	Candidate number/points					
			1		2		3	
CLEANLINESS AND HYGIENE, max 10 points								
O1		Personal hygiene: – uniform (clean/cleanliness/correct)						
O2		Personal hygiene: – hands (including work with gloves)						
O3		Personal hygiene: – bad habits (including withdrawal of samples by the fingers)						
O4		Workplace hygiene: – keeping work surfaces clean and tidy						
O5		Workplace hygiene: – keeping the floor clean						
CORRECT PROFESSIONAL WORK, max 20 points								
S1		Culinary skills						
S2		Skills in product technology, process control						
S3		Organizational skills – planning and conducting the cooking process, the effectiveness						
PRESENTATION AND SERVICE, max 30 points			A1	A2	A1	A2	A1	A2
O6		Punctuality in the time of serving and presentation						
O7		Temperature of served dishes						
O8		The correctness of the submission (in compliance with task)						
S4		The conformity of mass						
S5		Cleanliness of the plate (no spray, no streaks, fingerprints, etc.)						
S6		Presentation – visual impact (colour/combination/balance/composition)						
S7		Presentation – style and creativity						
SCORE (Max. 30 points)								
TASTE, max 40 points			A1	A2	A1	A2	A1	A2
S8		The harmony of taste and aroma						
S9		Texture on the food/Consistency						
S10		Taste of each component separately						
SCORE (Max. 40 points)								
TOTAL SCORE (Max. 100 points)								

S – Subjective criteria
 O – Objective criteria

A1 – Main course
 A2 – Dessert

1.2

Judge form for WAITER

Jury member: _____

Candidate's number/name/table: _____

100	max	Criteria	Candidate number/points					
			1	2	3			
CLEANLINESS AND HYGIENE, max 20 points								
O1		Personal hygiene: – uniform (clean and correct)						
O2		Personal hygiene: – hands – hair – beard						
O3		Personal hygiene: – appearance, bad habits						
O4		Workplace hygiene: – keeping work station clean and tidy						
O5		Workplace hygiene: – keeping table and surroundings clean						
CORRECT PROFESSIONAL WORK, max 30 points								
O6		Organizational skills: – planning, setting and conducting the table for the guests						
S1		Style and Creativity (Choice of cutlery, glasses, table-dressing, flowers etc.)						
O7		Tablemenu (Informativety, lay-out, appeal, correct set up)						
S2		Choice of wine						
O8		Temperature of wine						
O9		Result in folding of napkins (3 different ways, chosen out of eight, from the attached picture.)						
PRESENTATION AND SERVICE, max 40 points								
S3		Hospitality and atmosphere						
S4		Explanation of the menu in front of the guests						
O10		The correctness in serving the dishes	A1	A2	A1	A2	A1	A2
S5		The service and communication with the guests. (Behavior/attitude)						
O11		The correctness in serving the wine						
O12		Timing	A1	A2	A1	A2	A1	A2
SCORE (Max. 40 points)								
CLEARING max 10 points								
S6		Clearing of dishes, undressing the table/handling of remains						
TOTAL SCORE (Max. 100 points)								

S – Subjective criteria

O – Objective criteria

A1 – Main course

A2 – Dessert