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**Annex no 2 - The Waiter Contest**

1. For the first stage, the participants are obliged to send in a photo of the arranged table and the menu card.
2. The participants ( 2-person teams ) qualified for the in-person stage are requested to bring their own table linen, dinnerware, decoration elements, cards in A-5 format with the name of the table as well as a pre-prepared menu card.
3. The organizer provides round tables of 1.5 m in diameter. The number of the table will be assigned by a draw.
4. The participants:

- lay the tables for 4 according to the proposed menu

- decorate the tables following the theme

- present the way of serving the dishes included in the menu

The setting and decoration of the table must not last more than 90 minutes. The beginning of the task is 9.00 a.m. The table linen and dinnerware can be prepared beforehand on the waiters’ stand.

1. All of the guests sitting at the assigned table are supposed to be served during the tasting.
2. Score and assessment ( 30 points max )

- work organization during setting the table task ( 0-3 pts)

-professional appearance ( 0-3 pts )

- table arrangement ( 0-3 pts )

- accuracy of table setting ( 0-5 pts)

- creativity ( 0-2 pts )

- awareness of the rules of customer service ( 0-7 pts )

Guest service presentation by the chosen menu In the contest limits, the participants are supposed to give reasons for the dishes and beverages selection as well as the method of serving them.

The tutor ( group leader ) is allowed to be present at the time of assessment of their students.

1. The tables are not allowed to be dismantled until 6 p.m.

8. The organizer of the contest appoints the following jury :

Chairperson

Jury members – representatives of catering firms

If there are any questions considering the contest, do not hesitate to call Małgorzata Kosek-Ankus at ( +48) 508 625 696