

**WORLDSKILLS SINGAPORE 2025**  
**TECHNICAL DESCRIPTION**  
**RESTAURANT SERVICE**



**Skill Competition**

1. This competition covers extensive knowledge of international cuisine, beverages and wines. The competitor must be familiar with a range of service styles and the preparation of specialty dishes and drinks at the guests' table or in the bar—and must also be able to demonstrate skill, confidence and resourcefulness at attending and interacting with the guests while observing excellent personal and food hygiene practices and maintaining a smart appearance throughout the meal experience.
2. Conducted as an individual event, competitors are given 18 hours over 2 days to compete the Test Projects for this competition.

**Scope of Work**

3. Competitors must be able to demonstrate competencies in the following areas:
  - 3.1. Work organisation and management including personal presentation, safety, hygiene, work flow
  - 3.2. Customer service skills and communications
  - 3.3. Preparation for service
  - 3.4. Food service
  - 3.5. Beverage service
  - 3.6. Alcoholic and non-alcoholic drinks service
  - 3.7. Wine service
  - 3.8. Coffee Service

**Test Projects**

4. The Test Projects-will cover the following tasks:
  - Barista
  - Fruit Carving
  - Cocktail & Mocktail
  - Boxing and Napkin Folding
  - Wine Knowledge & Alcohol Identification
  - Banquet
  - Fine Dining

*The organisers reserve the right to update the Technical Description whenever necessary*

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Note: Competitors are also required to present and maintain a professional image throughout the competition

**Marks Allocation**

Criteria		
S/N	Name	Mark
1	Barista	15.00
2	Wine Knowledge & Alcohol Identification	6.60
3	Fruit Carving	6.75
4	Bar	13.50
5	Table boxing/Napkin folding	7.50
6	Banquet	24.90
7	Fine Dining	25.75
Total		100.00

**Assessment**

5. Competitors will be assessed based on measurement (objective) and judgement (subjective) marking, where applicable.
6. The assessment criteria are as follows:
  - Personal presentation
  - Communication skills
  - Hygiene & safety practices
  - Time management
  - Organisational skills
  - Service skills & techniques
  - Product presentation
  - Product taste
  - Flair & creativity
  - Waste minimisation

**References**

7. Competitors must use the following references for training purposes:
  - *Restaurant-Service Skills Training Book*  
Erlacher M., Keller S., Monn R., Fischer C. and Thomet D., ReNovium GmbH, Switzerland, 2013.
  - [www.napkinfoldingguide.com](http://www.napkinfoldingguide.com)
  - *Classic cocktail recipes from the International Bartenders Association* [www.iba-world.com](http://www.iba-world.com)

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- *Food and Beverage Service*  
*John Cousins, Dennis Lillicrap,*  
*Suzanne Weekes, Hodder*  
*Education, 9th Edition, 2014*

**Competitors' Toolbox**

8. Competitors must prepare the following items and equipment for the competition:

1. Pen
2. Notebook
3. Box of matches or lighter
4. Service gloves
5. Waiter's friend
6. Knife kit suitable for Tableside Service and bar skills
7. Crumber
8. Jigger and Jigger Bowl x 2 sets
9. Muddler
10. Boston shaker x 4 sets
11. Hawthorne x 2
12. Bar Spoon x 2
13. Double Strainer x 2
14. Tongs x 2
15. Ice Scoop x 1

Note: Competitors' toolbox item subject to change and final list to be released at least 2 months prior to competition days.