

# TEST PROJECT

## *Restaurant Service*

Submitted by:  
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**Aceh Skills Competition 2025**

## Introduction

The Test Project comprises 4 Modules, whereby 2 Modules are completed at the same day (Bar/Barista). At C-1, the groups are drawn and go through the planned process (see page 3-rotation mode).

The Test Project is planned for a net competition time of 15 hours. The Test Project consists of defined tasks, which are not changed at the Competition. In addition, the Test Project contains various tasks which are defined at C-1 or the tasks are created from a mystery basket, this corresponds to the Surprise elements of 30%. All mystery tasks finalized on C-1. Changes may arise from the infrastructural point of view and the availability of food.

## Description of project and tasks

Descriptions of the individual modules and tasks can be found on the detailed descriptions on the following pages.

## Instructions to the Competitor

Descriptions of the individual Modules and tasks can be found on the detailed descriptions on the following pages.

## Equipment, machinery, installations, and materials required

No other materials are permitted than those listed in the Technical Description.

## Other

The grouping will be announced on the competition day.

# Rotation mode

## Morning shift

Day 1	Group	Day 2	Group
Bar	A	Bar	C
Barista	B	Barista	D
Skill Test	C	Skill Test	A
Fine Dining	D	Fine Dining	B

## Afternoon shift

Day 1	Group	Day 2	Group
Bar	B	Bar	D
Barista	A	Barista	C
Skill Test	D	Skill Test	B
Fine Dining	C	Fine Dining	A

## Competitor Groups

Group	Number of Competitors	Competitors/City
A	4	will be filled in after the registration is completed / C-1
B	3	
C	4	
D	3	

## **MODUL 1 : SKILL TEST**

### ***Table Boxing, Napkin Folding- 25 Minutes***

The Competitors will be boxing a table of 140 x 75 x 70 cm. Two tablecloths measuring 200 x 150 cm must be used. All corners must be closed, the tablecloth must not touch the floor and must not be more than 2 cm from the floor.

The Competitors will fold 12 to 14 napkins (quantity will be defined on C-1) in the size of 55 x 55 cm and fold them into six or seven different shapes (picture will be defined on C-1), one aid (glass or plate) may not be used. The napkins are presented on the boxed table.

### **Fruit Cutting - 20 Minutes**

The Competitors receive a fruit basket with the following fruits:

**1 Orange, 1 Banana, 1 Pineapple, 1 Kiwi, ¼ Melon, 4 Strawberries, and 1 Mango.**

Two dessert portions (2 persons) are served on a plate. If a fruit is peeled completely, it must also be used completely. The work is carried out as "work in front of the guests". At least five fruits must be used in totality, with pineapple and orange being mandatory, three other fruits are defined on C-1 by voting. Edible shells/peel can but do not have to be removed.

## MODUL 2 : BARISTA

The Competitors create 2 x 2 coffee drinks are prepared (*Coffee or coffee milk*). The following drinks are listed on the menu:

*Espresso, Americano, Cappuccino, Latte, Flat White, Latte Machiato*

10 Minutes preparation include making products

### Preparing Caramelization Dessert - 5 Minutes

The preparation is used to check the ingredients and the equipment needed. The material will be provided by competitor based on their recipe with high creativity will be more valuable

#### Marking:

No marking during this preparation.

### Caramelization Dessert - 15 Minutes

The Competitors making the caramelization dessert (Banana / Pineapple / Crepes), main dish will be announced during technical meeting, The competitors present and explain their dish to the Judges (two portions).

## MODUL 3 : BAR

### Arrival of Guests (2 persons) Service Non-Alcoholic Cocktail” - 10 Minutes

The Competitors welcome and place 2 guests, recommend and produce the non-alcoholic cocktail two portions identically according to a drawn recipe.

#### 1. YELLOWER

20 ml Peach Syrup  
20 ml Caramel Syrup  
90 ml Orange Juice  
20 ml Fresh Lime Juice

Garnish : Orange Slice and Rosemary

Glass : Highball Glass

Method :

Put all ingredients in the shaker, add ice cube. Shake it well, pour into glass filled with ice. Add orange slice and rosemary as garnish.

#### 2. GOLDEN GLOW ELIXIR

60 ml Orange Juice  
30 ml Pineapple Juice  
1 teaspoon Grated Ginger  
½ teaspoon Tumeric Powder  
Sparkling Water

Garnish : Rosemary

Glass : Old Fashioned

Method :

Put all the juices into shaker with grated ginger and tumeric powder, strain in old fashioned glass with ice, Top up with sparkling water. Add garnish and serve.

### 3. SUNRISE

90 ml Pineapple Juice  
30 ml Elderflower Syrup  
15 ml Fresh Lemon Juice  
Top up with Tonic Water

Garnish : Lemon Slice and Cherry

Glass : Highball

Method :

Add all ingredients into a cocktail shaker with ice, shake well and strain into a highball glass, top with tonic water. Garnish with Slice Lemon and Cherry.

## MODUL 4 : FINE DINING

### Mise en place set up - 45 Minutes

The Competitors set a table (round size 150 cm ) for 4 persons. They also create the mise en place for the service according to menu and drinks. 4 identical napkin folds are required, which are defined on the day of the competition. The Competitors do the mise en place for the whole service. Only the necessary utensils are provided on the Gueridon. Additional material can be placed on the shelves behind the Gueridon. There are no showplates available.

### Final Mise en place - 10 Minutes

The Competitors are given the opportunity to finish the mise en place, to place bread, butter and ice buckets. If necessary, the working clothes can also be changed or supplemented during this time.

### Service of Artificial Sparkling Wine, Arrival of Guests (4 persons)

The Competitors set up the mise en place (glasses/coolers/paper napkins etc.) within a maximum of 5 minutes. The Competitors have to welcome, place, open and serve the artificial sparkling wines, as part of the sequence on fine dining. The bottle must be poured identically in 4 glasses on the guest table.

## Guest service

The Competitors welcome and place four guests at their tables. Introduce themselves and the menu, as well as the corresponding Artificial Sparkling Wines. The Competitors will receive detailed information about service technique on C-1 before competition.

MENU	BEVERAGE
Bread and butter	Water still (Bottle 1,5 liter)
Salad	Apperitif (Artificial Sparkling Wine)
<i>Shrimp Cocktail</i>	****
***	
<i>Cream of Tomato Soup</i> , Toast bread accompanied	
***	****
<i>Roasted Chicken serve with Mushroom Sauce</i>	Coffee or
<i>Mashed Potatoes</i>	Tea
Turning Vegetables (carrot, turnip, brocolli)	
***	
<i>Strawberry Romanoff</i>	

## NOTES:

1. The Competitors should wear black skirt/trouser, white long sleeve and red tie for skill test module.
2. The Uniform in the Bar/Barista and Fine Dining Module are chosen by the Competitors.