



BREAKFAST ROOM SERVICE

A chef or waiter (competitor) prepares a breakfast for room service. The meal must contain:

- cold refreshing drink,
- hot drink,
- two (2) cold meals,
- one (1) hot meal,
- baking pastry,
- fruits,
- three (3) spreads.

The competitor prepares a breakfast for one (1) person with appropriate choice from a hotel offer – compulsory side dish.

Preparation of foods and drinks the competitor prepares on a serving tray, serving trolley or a mobile table. The competitor serves the plate in a “hotel room”.

The competitor prepares, in the office, everything that is necessary for serving breakfast in the hotel room (preparation is already a part of the competition), the assistant, arranged by the organizer, prepares a hot meal (the ingredients brings the competitor with themselves).

Extra challenge:

- the guest has birthday,
- the guest’s hotel room isn’t cleaned from e previous meal,
- the guest is insufficiently dressed,
- the guest doesn’t open the door,
- the guest is impolite,
- there is “Don’t disturb” sign on the door,
- you forgot one dish or drink.

The competitor plays his role in an improvised room, the theme is determined

by the Evaluation Committee just before the competitor enters the hotel room.

The organizer provides a working space for preparing a breakfast (tablecloth, trolley), a mobile table and a suitable place for presentation or service (improvised hotel room).

All the necessary equipment for the preparation of cold, hot dishes and drinks is required by the competitor and it is evaluated in criteria as a preparation of the working place.

When entering the competition place, the competitor hands over a printed form with room breakfast offer with rounded guest order (which he then performs).

The performance is public, so the competitor must appear in a work suite.

Preparation time:

- meals and drinks: 10 minutes
- trolley and a plate: 5 minutes
- room service: 10 minutes

JUDGING CRITERIA

The judging commission will evaluate the competitors according to the following criteria:

1. preparation of work place (mise en place) (0 – 5 points)
2. choice of meals, drinks (0 – 10 points)
3. professionalism (organization, aesthetics of work and arrangement of the competitor) (0 – 15 points)
4. the look of the trolley and inventory (0 – 10 points)
5. appearance, taste of dishes (temperature of dishes) (0 – 10 points)
6. description and defense of the given situation (0 – 35 points)



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7. time of performance (0 – 15 points)

The organizer may exclude the competitor, based on the head judges opinion, if the competitor does not follow the rules of the competition.

The competitor should wear his/her working uniform of the company/institution where he/she works.

Work of the competitor will be judged from the moment of his/her arrival on the competition area, with the preparation phase, serving, presentation and cleaning part.

Based on the number of received points the bronze/silver/gold medal will be awarded. All competitors will receive a diploma.

On the competition day the head judge for this category will be available for comments after the competition.

Organiser has a right to expel the competitor following the head judge's complaint if the competition rules are not followed.

APPLICATION AND ADDITIONAL INFORMATION

Application deadline: friday, 27. september 2019

E-application: <http://gtzslovenije.si/prijava/>

For information regarding competition organization please contact project manager:

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For all additional information, please contact the head judge:

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