

THE PROCESS OF THE COMPETITION

1. Each competitor will be allocated a square table (65 cm x 65 cm) for two persons seated opposite each other. The table will be covered with a white cloth. The two diners will also act as the judges. In this competition no food will neither be prepared nor served.

The competitor will serve an *a la carte* three course (mock) meal for two persons :

Waldorf Salad

Fettuccine all'Amatriciana

Potage Saint Germain

Grilled Swordfish Steak al Samoriglio

Entrecôte à la Bordelaise

Poulet à la Chasseur

Crème Brulée

Apfel Strudel

Gâteau Saint Honoré

Note: during the ordering process the server will be expected to give a brief explanation of the dish being ordered.

2. The competitor will bring a bottle of red wine (with cork not screw-cap) to be served to the diners. The competitor will follow the standard procedure for opening (on hand) and serving a bottle of wine. In this case the quality of the wine is irrelevant, as the aim of this exercise is to demonstrate the wine-serving skills. Therefore, it is not necessary to select an expensive wine. However, you still show the label before opening the bottle and give a brief description.
3. The competitor will provide the following:
Chinaware: side plates – dinner plates – dessert plates – pasta plates – soup plates
Cutlery: as necessary according to the menu items
Napkins: prepared in a decorative fold.
Glasses for wine. (water not required)
Salt and pepper cruets are provided by the Hilton hotel.
4. A table decoration, be it a small floral arrangement, table lamp, or any other item of your choice can also be included.
5. The competitor will make sure to bring a small notepad and pen to write the order.
6. The competitor will wear the uniform as worn at his/her workplace. Do not wear a name badge. You will be provided with a tag indicating your competitor's number.
7. The competitor will set a standard table layout this being: side plate – side knife – joint covers – dessert covers – wine glass. A water glass is not required.
8. No food will be either prepared or served. You will be provided with name tags indicating the items on the menu. You will place the tag on the plate according to the item ordered, and serve accordingly.

9. The process of the competition will be as follows:

- i.** The diners will be greeted at the entrance and escorted to their table.
 - ii.** When the diners are seated they will be handed the menu....allow them a few moments before approaching them to take the order.
 - iii.** Proceed with the wine service.
 - v.** Collect your starter plates, place the tag on the plate according to the food order.
 - vi.** Proceed with serving the order.
 - vii.** The same process - as in **v** and **vi** - is followed for the serving of the main course and the dessert.
 - viii.** When the meal is completed the diners will proceed to leave the room and are bid a farewell. Coffee service and the billing procedure is not included in the process.
 - ix.** The table is to be completely cleared in preparation for the next competitor.
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WAITER OF THE YEAR COMPETITION
MTF FORUM 2026
SCORESHEET



COMPETITOR NUMBER	
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1

TABLE LAYOUT – KEY POINTS	
WAS TABLE CORRECTLY AND NEATLY SET	
THE NAPKIN FOLD	
GENERAL APPEARANCE AND DECORATION	
TOTAL SCORE OUT OF 15	

2

THE GREETING / FAREWELL – KEY POINTS	
CORDIALITY	
ESCORTED TO YOUR TABLE AND ASSISTED IN THE SEATING	
SERVER / GUEST INTERACTION	
MENU PRESENTED PROMPTLY	
CONCLUDING THE MEAL – THE FAREWELL	
TOTAL SCORE OUT OF 15	

3

TAKING THE ORDER – KEY PONTs	
THE APPROACH	
I NTERACTION WITH CUTOMERS WHILE TAKING THE ORDER	
RESPONSE TO QUERIES	
FINAL CHECK ON THE ORDER	
TOTAL SCORE OUT OF 20	



4

THE SERVICE - KEY POINTS	
CUTLERY REARRANGED ACCORDING TO ORDER	
PLATES SERVED CORRECTLY (without having to ask who is having what)	
SATISFACTION CHECK	
ATTENTION TO CUSTOMER NEEDS	
TABLE PREPARED FOR SERVING DESSERT	
TOTAL SCORE OUT OF 20	

5

WINE SERVICE – KEY POINTS	
WINE LABEL DEMONSTRATED	
UNCORKING THE BOTTLE	
SERVING PROCEDURE	
TOTAL SCORE - OUT OF 15	

6

PERSONAL CHARACTERISTICS – KEY POINTS	
GROOMING	
SMARTNESS / CLEANLINESS OF UNIFORM	
CLARITY OF SPEECH	
TOTAL SCORE OUT OF 15	