

1. Schedule:

DATE: March 26 – 27, 2026		LOCATION: NSCC Akerley Campus	
TIME		TASK	
8:30 am		Arrival – In appropriate uniform	
9:00 am		Skills Selection Draw: Scenario/Role Play Presentation (Dependent on the skill category selected: Station Demonstration: Bartending, Barista, Service, Beverage Analysis	
9:30 am		Mise en Place – Skills prep	
10:15 am		BREAK #1	
10:30 am		Skill Execution #1	
11:00 am		Switch – clean up/reset	
11:15 am		Skill Execution #2	
11:45 am		Switch – clean up/reset	
12:00 pm		Skill Execution #3	
12:30 pm		Clean up – reset for Day #2	
1:30 pm		Debrief - Feedback	
2:00 pm		Depart -End of Day #1	

Day 1: Analysis, Barista, Bartending Skills,

Day 2: Restaurant Operations – ALL PLAY

2. Description of Project:

Restaurant service practitioners deliver high-quality food and beverage service in settings ranging from major hotel chains to small independent restaurants. Their role is highly guest-focused: service quality directly influences customer satisfaction and business success.

In the Restaurant Service category, competitors showcase their full range of hospitality expertise, demonstrating deep knowledge of international cuisine, beverages, and wines while executing refined service techniques, including the preparation of specialty dishes and signature drinks tableside. The bartending and mixology component challenges participants to craft classic cocktails with precision and creativity, while also adapting these beverages into zero-proof variations that highlight innovation and balance.

Contest Description

Restaurant Service

Post-Secondary

Day 1, competitors will take on a timed evaluation of mystery wines, beers, and spirits, formulating thoughtful food-and-beverage pairings supported by clear contrasting and complementary rationale. Classic cocktails make their way into the day with a re-creation of some of the classic cocktails known across the globe, honoring the traditions of past, and launching the next generation of zero-proof cocktails into the future. With coffee, now one of the fastest-growing sectors in the hospitality industry, participants must also display professionalism and finesse behind the coffee bar, the mindful consumption era is upon us.

On Day 2, all skills culminate in a final service performance: a full three-course food and beverage experience delivered in front of a live audience. Here, competitors must harmonize every element of hospitality, precision, elegance, timing, and genuine guest engagement, proving their ability to truly wine and dine their guests and embody the spirit of world-class service.

They are expected to present themselves professionally, maintain excellent hygiene, communicate clearly, and create an exceptional dining experience through skill, manners, and confident interaction.

The role requires effective teamwork, responsibility, and autonomy, particularly in ensuring guest safety and delivering memorable experiences. As global travel and culinary diversity increase, restaurant service professionals face growing opportunities and evolving expectations, making adaptability and cultural awareness essential.

3. Criteria:

- *Bartending/Mixology & Craft Beverage production (Inclusive: Non-Alcoholic/Zero Proof Cocktails)*
- *Barista/Café Operations*
- *Restaurant Operations*
- *Knowledge of International Cuisine*
- *Knowledge of Wine, Spirits, Beers*
- *Cultural Awareness*
- *Professionalism*
- *Service Techniques*
- *Food safety/Hygiene*
- *Troubleshooting & Service Adaptability*

4. Number of Stations / Competitor:

- Stations: 4
 - Bartending/Mixology/Craft Beverage
 - Barista
 - Restaurant Service Operations
 - Wine, Spirits, Beer Analysis – Food & Beverage Pairing
- Competitors: 4-6

5. Knowledge, Skills and Abilities to be Assessed:

- **Bartending** – Tools & Equipment Handling, Health & Safety protocols, creativity, time management, flavor profiles & balance, product knowledge, professionalism,
- **Barista** – Tools & Equipment Handling, Health & Safety protocols, creativity, time management, flavor profiles & balance, product knowledge, professionalism,
- **Wine, Spirits, Beer Analysis** – Food & Beverage Pairing
- **Food Service Operations** - Tools & Equipment Handling, Health & Safety protocols, creativity, time management, flavor profiles & balance, product knowledge, professionalism, Tableside applications, cultural awareness

6. Prerequisites:

Contest Specific:

- Must be currently enrolled in a Post Secondary Hotel/Restaurant or Tourism Program in NS
- Must have successfully completed a Post Secondary Hotel/Restaurant or Tourism Program in NS

All Post-Secondary competitors must meet the following criteria in the current school year:

- Be enrolled in a community college, university, private school OR be a registered apprentice with the Department of Labour and Advanced Education (Apprenticeship Agency);
- Be registered as a competitor with Skills Canada – Nova Scotia;
- The competitor cannot be a certified journey-person;
- Possess Canadian citizenship or Permanent Resident (Landed Immigrant) status and be a resident of Nova Scotia; or be a registered International Student. Competitors are responsible for verifying this information if requested;
- Have been earning post-secondary credits in a sector relevant to the one in which they

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Restaurant Service

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wish to compete (i.e. to compete in carpentry, the student would be earning credits in any construction-related trade) at any time during the academic school year (September to June);

- All competitors must be able to show either current apprenticeship status and/or proof of enrollment in a post-secondary institution upon request of the Provincial Technical Committee (PTC) or Skills Canada – Nova Scotia.
- Have completed and submitted a signed release form

7. Required Equipment and Clothing

*****TBD**

8. Evaluation and Judging Criteria: *****TBD**

POINT BREAKDOWN	/ 100
TOTAL	_____ / 100

****No Ties are permitted.**

9. Additional Information

- Using the **World Skills Project** outline as the guide for this “Pilot”

10. PTC Contact Information:

- There will be (4) additional judges present during the competition: Bartending, Floor Service, Barista, Health & Safety

Name	Employer	Email
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