

公 表

THE 60th NATIONAL SKILLS COMPETITION

Restaurant Service

第 60 回技能五輪全国大会「レストランサービス職種」

インフラリスト追加参考資料

モジュール A、C で使用するカトラリーフォルダーとくず入れ用ナプキンを、参考として次ページの通り公表します。

Cutlery napkin



The cutlery napkin is basically used for preparing the cutlery, for laying cutlery to complete covers or for preparing service spoons and forks for the guéridon service.



Lay the napkin face-down in front. Fold about 1/3 of the upper side of the napkin down.



Fold the bottom side about 5 cm up.



Flap the napkin together in the middle. The upper and lower fold should not be visible anymore.



Turn the napkin around and fold 1/4 of the left- and 1/4 of the right side towards the centre.



Hold the flapped sides carefully but firm. Now turn the napkin gently.



Place the napkin on a suitable plate. Now the cutlery can be put in the cutlery napkin bag.

Napkin for covering debris



This napkin is always used when debris and used cutlery are produced during filleting, carving or jointing. The customer should not have to see all the wastage, fish bones or other debris and dirty cutlery whilst being served.



Lay the napkin face-down in front and fold the lower quarter on the centre line.



Fold the upper quarter as well on the centre line.



Pull the right and left side down towards the middle. At the top there is a sharp angle.



Cross both outstanding sides. Fold both sides towards the middle of the napkin.