



World Hospitality Student Championship

MOU to Participate in
**World Hospitality Student Championships
(WHSC)**

Objectives

The HTMi World Hospitality Championship has four key objectives. The first objective is to develop and showcase the talent that exists amongst the students of HTMi and its partner institutions globally.

Secondly, the Championships represents an opportunity for all participants to develop high level training skills, programmes and experience a high-pressure industry standard competition.

The third objective is to utilize the Championships to raise the profile of all schools participating and the abilities of all students. This can then assist in having a positive influence on the CVs and brand profiles of all.

Finally, the Championships are designed to increase collaboration with industry partners. Through having such partners involved in the various judging panels it can serve to strengthen existing connections, and initiate new ones.

Departments & Categories

Food & Beverage

1. Coffee Making
2. Cocktail/Mocktail
3. Table Service

Culinary

4. Mystery Box Challenge

Rooms Division

5. Reception
6. Housekeeping

Academic

7. Research Paper

Institution Student Selection

Each institution will be responsible for the selection of their students to participate in the HTMi World Hospitality Championship, and to do this each institution must have their own championship

It is a standard each institution will host a 'Regional Campus Championship' whereby students who finish in the top position ("Champion") will qualify for the World Championships. In regions where only one student competes in a given category they will qualify for the World Championships provided they meet the qualifying standards that will be set prior to the launch of each year's competition.

Each Institution must enter a minimum of 4 categories above and maximum 7.

Location

In 2018 and 2019 the location for event will be in HTMi Switzerland, the Championship founder and Global Organizer. The repeat events in 2019 represent an opportunity for the organiser to build on what we learn from the inaugural event, and to then apply those lessons for further improvements.

From 2020, the event will be rotated globally across the various participating partner institution campuses of HTMi.

Date & Frequency

World Championships

The competition in Switzerland will be held once per year in early December.

Regional Institution Championships.

Competitions at Institution level, should be held no later than by Mid - November each year and the champions of each category are to be decided and names given to the Global Organiser

Standards for each Participating Institution:

1. Each institution to sign a participation agreement agreeing to the terms and conditions
2. Each institution to be an academic partner of HTMi (i.e. have a contract or have an active academic MOU signed with HTMi)
3. Each institution to hold their own championships by late October each year, with champion participants going through into the world championship final in early December each year
4. Each Institution to enter a minimum 4 categories, and maximum 7 and produce a finalist champion for each category entered, and commit to sending them to Switzerland for the World Championships
5. Each institution will pay for their Champions return flights to Switzerland and 50% of accommodation cost (other 50% will be paid by the World Championship host). School meals to be free to all Champions.
6. All institutions to launch media releases issued by the World Championship Hosts/ Organiser
7. All institutions to award Champions: medals, trophies and prizes at a level minimum to the standard specified by the Championship Organiser
8. All institutions to ensure each Championship category SOP is followed (issued by the World Championship organizer)
9. Only students currently studying at the institution will be allowed to enter the Championships
10. Institutions will submit evidence to the World Championship Organiser that each Champion is a current student of the institution and has won the



Championship (scoring sheet, photos, passport, student registration/ school letter)

11. World Championship Hosts will pay for all ingredients , equipment and supplies for the World Championship event
12. Institutions will commit to this for a period of 5 years .

Signed: Participating Partner Institution

Institution Name:

Date:

Name & Signature

Title

Signed: World Championship Organiser

Institution Name:

Date:

Name & Signature

Title

Appendix to MOU - Category General Criteria (these will be replaced by detailed competition SOPs)

Food & Beverage Category 1 – Coffee Making

Students will be assessed on three types of coffee making during this competition. The event organizer is to announce the three types of coffee to be assessed at the commencement of each semester, with choices coming from a list including (but not inclusive of):

- Cappuccino
- Flat white
- Macchiato
- Turkish coffee

Recommended Judges

- Food & Beverage trainer
- Representative from campus coffee supplier (e.g. Ilia)
- Senior member of faculty

Assessed Competencies

- Speed of making the product
- Presentation of product
- Taste of product
- Ability, and accuracy of their ability to discuss the theory/science behind each product whilst they make it

Category 2 – Cocktail/Mocktail Making

Students will be assessed on two types of Mocktails or Cocktails during this competition. The event organizer is to announce the specific details of the types at the commencement of each semester, with the two cocktails behind divided into the categories of *Traditional Cocktail or Mocktail*; and *Cocktail/Mocktail Innovation*.

Note that the inclusion of Mocktails in this category is to allow for the participation of students who either do not consume alcohol themselves, or who are based in regions that do not permit the consumption of alcohol.

Assessed Competencies

Traditional Cocktail/Mocktail

In this section the student will be provided in advance of the chosen cocktail (e.g. Martini; Daiquiri, etc), and assessed on:

- Speed of making the product
- Presentation of product
- Taste of product
- Ability, and accuracy of their ability to discuss the theory/science behind each product whilst they make it

Cocktail/Mocktail Innovation

In this section the student will be provided in advance with a *minimum* of one base ingredient and required to create a cocktail that includes this based ingredient. They will be assessed on:

- Speed of making the product
- Presentation of product
- Taste of product
- Ability, and accuracy of their ability to discuss the theory/science behind each product whilst they make it
- Creativity of their cocktail

Recommended Judges

- Food & Beverage trainer
- Representative from campus liquor supplier (e.g. Daglio)
- Senior member of faculty

Category 3 – F&B Table Service

Students will be assessed on three types of service and showmanship during this competition. The event organizer is to announce the three types of service to be assessed at the commencement of each semester,

Recommended Judges

- Food & Beverage trainer
- Representative from campus coffee supplier (e.g. Ilia)
- Senior member of faculty

Assessed Competencies

- Speed and quality of service
- Presentation of server, grooming, attitude and professionalism
- Technical ability in detail for each service style
- Showmanship

Assessors

- Food & Beverage trainer
- Representative from local high quality restaurant
- Senior member of faculty

Culinary

Recommended Judges

- Culinary trainer
- Executive Chef from industry
- Senior member of faculty with sufficient experience

Category 1 – Mystery Box Challenge

In this section participants will be given the same set of ingredients to then prepare a dish of their choice. Participants will have 60 minutes to prepare, cook, and present their dish to the panel of judges who will then taste and assess the dish based on:

- Presentation
- Flavour
- Texture
- Originality

Where there are more than four participants competing, a round-robin format will be used to reduce participants to a final grouping.

****Note** that in the following years additional Culinary challenges may be introduced, however in the initial competition the one challenge is being used as resources and equipment is limited. As a result, the first Championship will be used to test the feasibility of having more challenges in the future.

Academics

Category 1 – Research Paper

In this section students will submit a Research Paper to the senior academic in the Institution , according to a standard issued by the World Championship Organiser .

Top 4 papers will be assessed by an academic team at the institution , and then students will be invited to a mini – conference at the institution to present and defend their paper to an audience of staff students and experts

Assessors will be a panel of

- Senior academics of the institution
- Invited academics of local institutions
- Experts in the research topic areas

Rooms Division

Category 1 – Reception

In this section of the competition, students will be assessed on three related functions of a Front Office receptionist. The competition organizer is to announce the three related functions at the commencement of each semester, with choices coming from a list including (but not inclusive of):

- Complaint handling
 - *Responding to a provided role play*
- 6 standard questions from judging panel on a given Front Office related topic
- What's missing OPERA challenge?
 - *On a screen participant has 10 seconds to spot the error or missing information*
- Upselling techniques
 - *Details of a selected international hotel would be given prior to the competition, with participants to assume they were working for that individual hotel*
- Marketing function

Recommended Judges

- Front Office trainer
- Representative from industry (e.g. Director of Rooms or Front Office Manager)
- Senior member of faculty with sufficient industry experience

Assessed Competencies

- Presentation skills
- Realism of complaint handling solutions
- OPERA accuracy
- Guest interaction skills
- Product awareness (upselling)

Category 2 – Housekeeping

Students will be assessed on the two categories of *professional bed making*, and *attention-to-detail*.

Recommended Judges

- Housekeeping trainer
- Representative from industry (e.g. Director of Rooms or Executive Housekeeper)
- Senior member of faculty with sufficient industry experience

Assessed Competencies

Bed Making

- Speed of making the bed
- Presentation of the final product (including hospital corners)
- Technique
- Ability, and accuracy of their ability to discuss step-by-step what they are doing, as they are performing the task

Attention-To-Detail

- In a mock-up-hotel room discrepancies in a prescribed **vacant clean** room setup will be arranged, with participants having two minutes to locate and report on as many discrepancies as they find.
- Examples of discrepancies are:
 - Pillow cases facing incorrect way
 - Bedside pen missing
 - Television remote missing
 - Do-not-disturb sign missing
 - Bedside lamp globe not working
 - Small piece of rubbish in bedroom rubbish bin
 - Dust on top of picture frame
 - Power switch left on (no appliance attached)