

Table Setting Competition – **Pink** Cocktails and Canapes

The annual PYA GUEST© table setting competition will be held during the Monaco Yacht show 2016 and will incorporate both an arrival Cocktail and Canapes.

The objective of the competition is for the participants to demonstrate their skills and techniques in accordance to the theme, and to highlight their creativity in producing an original table presentation, a cocktail and canapes.

Judging

- Wednesday 26th September 2016 from 1000 to 1600 (end time is subject to the number of yachts participating).
- Judges will collectively visit the vessels, by an arranged appointment, subject to location of the yacht.
- The nominated judges will bring something individual to the competition.
- The results need to be back to Joey Meen before Friday 30th September by 1000am.

Timings:

- **Convening @ 0930 am at the Rascasse, Monaco**, (Acrew Lounge) for briefing and coffee prior to commencing judging.
- Lunch @ 1230 – 1330 provided by PYA, at the Acrew Lounge.

The Competition:

- The competition is open to all interior crew onboard any size of yacht participating in the Monaco Yacht Show 2016. Including yachts in and anchored off the port, subject to pick up.
- The Theme: “**PINK**” and includes fund raising for Breast Cancer – **Pink Ribbon Charity – we will be collecting throughout the day.**
- The Chief Stew will be the named participant for the Table and Cocktail elements and the Chef for the Canapés.
- Yachts **MUST** enter a Table Setting element, however are not obliged to enter all three elements.
- Entries can be accepted up to 1500pm on Tuesday 25th September 2016.
- Link to invitation: <https://www.eventbrite.co.uk/e/pya-charity-table-setting-competition-tickets-27278663216>

The Prize giving:

- The results and prize giving will be held at the PYA Interior Seminar on Friday 30th September 2016, at the Rascasse, Acrew lounge, from 16.30 to 18.30.
- Winning categories:
 - Total overall for all three elements: 1st and 2nd prizes (for Chef and Chief Stew)
 - Cocktail only: 1st and 2nd prize to Chief Stew
 - Canapes only: 1st and 2nd Prize to Chef
 - Table Setting only: 2st and 2nd Prize to Chief Stew.

Please do not hesitate to contact me (+ 33 6 15 27 02 36) or PYA office (+ 33 4 93 34 91 16) if you have any questions regarding the competition and your role, or email me on askjoey06@gmail.com

Joey Meen

PYA Director of Training and Certification

23 Rue du Général d'Andreossy, 06600 Antibes, France

COMPETITION GUIDELINES:

Please find below the details on the table setting completion guidelines for the judging and point system. You will be provided with your markers sheets for each yacht.

The crew will be faced with the challenge of artistically decorating an interior or exterior table on-board using the yacht's own linen, tableware, glassware and decorations. The cocktail element will encourage crew to be original and innovative, not only in their craft and Mixology but in their overall thinking of the theme and presentation.

- Each participating crew member's attire should be appropriate to the setting. Marks will also be given for the welcome and general etiquette and personal presentation of the participating crew.
- The Cocktail is part of the theme, ideally as a welcome drink.
- The Canapes is an optional part of the completion, and will be executed by the Chef on-board.
- The participating crew should have a brief explanation (or story) behind their choice of table setting, cocktail and canapés based on the theme.
- All linens, table top decors, plates, glassware, flatware and other props and materials are to be provided by the competitor.
- Competitors may choose to set-up on either an interior or exterior table, with either a formal or informal interpretation of the theme.
- Competitors may execute a table setting for a minimum of two (2) persons, and must include chairs, table, napkins, chinaware, flatware and glassware.
- Each setting must have an appropriate menu card on the table related to the display.
- Competitors shall be responsible for the security of their displays.

TABLE SETTING

- Presentation of the table setting (15 points)
- Composition and accuracy of settings, based on a menu (25 points)
- Creativity and originality (15 points)
- Execution of the theme (15 points)
- Artistry and use of materials (15 points)

Total 85 points**COCKTAIL MAKING**

- Originality of cocktail (10 points)
- Presentation and visual appeal (15 points)
- Balance and flavour (25 points)
- Execution of the theme (10 points)

Total 60 points**CANAPES**

- Originality of Canapés (10 points)
- Presentation and visual appeal (15 points)
- Taste. Must have appropriate taste and seasoning. Quality and flavour (25 points)
- Execution of the theme (10 points)

Total 60 points**GENERAL**

- Presentation and etiquette of the participating crew (15 points)
- Coordination of the table setting, cocktail and canapés (10 points)

Total 25 points***Total points available for all 3 elements = 230******Total points available for cocktail or canapés and table only = 170******Total points available for table only = 100***

Judges Bios:

Judges are elected to bring a diverse view based on their professional backgrounds. Including approved GUEST Trainers with previous formal hospitality or on board experience; or as a representative to their own division of the yachting sector.

Judges: Total 7 max	Stand-by – if we have more than 10 yachts entering we will have two groups.
<ol style="list-style-type: none"> 1) Lynne Edwards - GUEST Trainer 2) Georgie Vintner – GUEST Trainer 3) Peter Vogel – GUEST Trainer 4) Donna Morris – GUEST Trainer 5) Marie Molls - BURGESS / MYBA 6) Kate Emery – Amandine 7) Robert Jan Verhoeven - NEKO 8) Martin Benda – Fine Wine Works 	<ol style="list-style-type: none"> 1) Charlotte Roch - Training Provider 2) Ami Luke – Training Provider 3) Cedric – Yacht and professional Chef



Donna Morris: *With a career in Nursing, as well as Executive Assistance and Hotel Management, Donna Morris then discovered professional yachting and a career that utilised her entire skill set.*

Donna has always loved providing elite level service to guests. After settling back on land after a 7-year international career as a Chief Stewardess/Purser on Superyachts, Donna started her crew training career in 2006 originally teaching for American Yacht Institute and later going into business for herself in Sydney, Australia. She started 'Australian Superyacht Crew Training' in 2009 and primarily provides Steward Courses and also Chef cross-training. ASC originally became accredited with the PYA prior to the advent of GUEST so it was the logical step to achieve and maintain the prescribed industry standards of training.

Donna is proud to offer GUEST certified training to interior crew students. It's Donna's passion to raise the professionalism of the industry by sending out new crew who are well prepared and who understand how it all works and have the right attitude for success and career development. Donna is also a crew agent and her recruitment business 'Superyacht Crew International' proudly serves the Superyacht industry worldwide.



Georgie Vintner: *Georgie been involved in Hospitality Training since qualifying as a chef at the age of 18. Training at the Imperial 5 star Hotel in Torquay and Cocktail bar in Toronto.*

Completing her studies at Cardiff University with a BSc Hons in Hotel and Institutional Management. Georgie became a Hospitality events manager for 2 years before her 9 year career as a Chief Stewardess in Yachting. Georgie then qualified as a teacher and went on to be a programme leader for Hospitality and Professional Cookery at the collage in Southampton and the internal assurer for all hospitality qualifications.

Georgie currently a training consultant for the cruise line industry. She continues to provide food safety training for Super Yachts. and is a PYA GUEST approved Trainer.



Peter Vogel: *Megayacht, cruise and hospitality specialist Peter Vogel has spent 21 years working onboard large yachts and cruise ships. As former Butler, Maitre d'hotel, chief steward and fleet hospitality & events manager, Peter has overseen the interior management of some of the world's most impressive motor yachts, such as MY Octopus, MY Lady Moura, MY Tatoosh and MY Meduse.*

Peter is the founder and Managing Director of IYS – Interior Yacht Services, which prepares the crew to best serve the owners and guests onboard their yachts through implementation of effective training practices and interior Standard Operating Procedures. Peter and many of his team at IYS are also PYA GUEST approved Trainers, Peter was instrumental in the development of the PYA GUEST programme.

As an executive member of the Guild of Professional English Butlers since 2006 and Senior Lecturer for the interior introduction, intermediate, advanced & management courses at the Warsash Superyacht Academy, Peter has called upon many specialists in their respective fields to ensure that the experience & value offered at each of the courses is unparalleled.



Marie Molls – Charter Broker and Manager at BURGESS: *Marie joined BURGESS in September 2002 acting as BURGESS "service provider" and assisting in both Yacht Sales, Operational management, retail Charter and Charter management. Being a Danish National she moved to Greece in 1995 and had previously studied classical music and foreign languages in Copenhagen.*

She gained experience in the hotel, travel and Greek Shipping industry and after gaining general knowledge in yachting she later undertook the responsibility of the East Mediterranean based BURGESS charter fleet and became a fully certified MYBA charter broker in 2006. Marie speaks Danish, English, Greek and basic French and German.



Lynne Edwards: Having first completed an HND in Hotel Catering and Institutional Management in Oxford, Lynne has spent the past forty years working at the high end of a variety of sectors in the hospitality industry. She spent ten years working as Chief Stewardess aboard Superyachts and a further thirty in other yacht-related, luxury hotel and villa management divisions. She has extensive practical experience in all aspects of interior management, specialising in Food Service, Housekeeping and Valet Services.

Between 1996 and 2016, Lynne's skills were further extended through various training courses, including a Professional Training Certificate and the Levels 2 and 3 Awards in Food Safety in Catering. During this time she worked both as an accredited GUEST trainer and as a Villa Concierge/Manager in the Alpes Maritimes for a globally-recognised tour operator, where she dealt primarily with very discerning, HNWI from around the world.

Lynne is a PYA Council Member and sits on the GUEST Executive Board, assisting with the representation of the Interior Department. She is a PYA GUEST approved Trainer alongside her capacity as Senior Training Manager for The Crew Academy. She is dedicated to bringing the GUEST training programs to the Superyacht industry to continually improve levels of Service and increase job satisfaction for the interior Crew and feels very fortunate to be able to fulfil her passion for teaching in so doing.



Robert Jan Verhoeven: Following further education in Hospitality and training as a Certified Chef, Robert went on to work in some of the most prestigious restaurants in Europe, including as a trainee in France (Agen) under the ex-chef to the Royal House.

Robert is coming up to a 10 year anniversary as one of the top advisors at Rungis; the Fruit and Vegetable Specialists based in Holland, who supply top restaurants throughout the world and many of the yachts thought their partnership with NEKO.

Robert is passionate about his role as a consultant, and thoroughly enjoys working to inspire chefs with new and exciting products that Rungis supplies. Including Truffle from France, Italy and Tasmania, Fresh Japanese Yuzu, Wasabi and vegetables, eatable flower with incredible flavor's...to name but a few. And with more than a 1000 fresh products coming in daily to deal with as well as a database of 3500 products, Robert has extensive knowledge and is an expert in his field.



Kate Emery: Kate is the founder of Amandine Private Chefs - an agency specialising in the recruitment of chefs in homes, villas and yachts all around the world.

Previously, Kate was a board director of one of London's leading advertising agencies, and the founder and Managing Director of a successful startup. These 2 roles led her to be named as one of the Young Business Leaders of the Year by Who's Who in 2010.

Having spent 15 years building her career in London Kate decided it was time to follow her heart and move to the South of France to start her own business. Kate's overriding passion has always been for food and wine, so much so that she is well on her way to becoming a Master of Wine.

Her love of good food combined with her business flair resulted in the launch of Amandine – The key philosophy behind Amandine is the love of good food and all the things associated with sitting down and enjoying a great tasting meal with friends and family.

That's why Amandine's aim is to raise the standards within the industry to ensure that the best chefs are perfectly matched with the most suitable clients and vice versa.

A good cook has the power to make people truly happy with their food, and that's what an Amandine chef is there to do – to spread a little bit of food happiness by making each and every meal an experience to remember.



Martin Bender: Martin is a cocktail and mixology specialist with a background in hospitality and hotel management and has over 15 years' experience working in the industry at management level across the globe.

As the CEO of Monaco based private events company "Cocktail Chez Vous", he now provides both consultancy and boutique event management services to a number of high profile clients and establishments on the Riviera.

He is also an accredited GUEST tutor, and provides bespoke cocktail and mixology training on behalf of Fine Wine Works.