



RESTAURANT LEVEL

TGI FRIDAYS WBC 2013 JUDGE #1

Bartender Name: _____ **Bartender Store:** _____
Judge Name: _____ **Total Score**

Section A: Inaccuracies: Use a counting clicker to count each drop, spill and backtrack.

Enter total # Inaccuracies X 1 = -

Section B: Time Score ~ Bartenders have **6 minutes** to complete their routine. The timer starts as soon as the bartender is introduced and begins his routine and ends when the bartender is finished.

Enter total time:

6 minutes & under enter 0 points

Deduct 5 points for every 10 seconds over: Enter total seconds over

Total Deduction Score -

Section B: Drink Presentation: Award 5 points each for a drink that is served neat, on a bev nap and to the person that ordered it

Drink	Neat on a Bev Nap +10	Messy, overflows -10	Served to correct person +10	Not Served to correct person -10	Total
Blender – Judge #1 orders this drink					
Mixer					
Build					
				Total	

Section 2: Confident

Use a 10 point scale to score Bartenders on the criteria outlined below. Be consistent in your scores from one Bartender to the next. Fairness and consistency are critical to the integrity of this competition.

1	2	3	4	5	6	7	8	9	10
Poor		Average			Better			Excellent	

Engaging the Guest via FSS (Fridays Service Style)	Rating
Welcome: The Bartender offered a greeting that includes a smile and sincere welcome	
Engagement: The Bartender welcomed the Guest and introduced themselves by name and ask the Guest their name, offered a handshake if appropriate and assessed the occasion and determined what the experience needs	
Food & Beverage: Rate the Bartenders confidence in talking about the food & drink at TGI Fridays including their fluidity of movement and overall composure	
Farewell: The Bartender thanks the Guest by name, shakes hands and invites back	
Putting Theories into Practice	
Tutti Frutti: Rate how the Bartender recommended or “sizzled” the drinks	
Oyster Theory: Rate the overall Vibe and ambiance at the bar as set by the Bartender	
Hamburger Stand Theory: Rate the overall organization and cleanliness at the bar as it pertains to the Bartender	
Working Flair in Motion	
Rate how the Bartender incorporated working flair throughout their routine	
Total	



RESTAURANT LEVEL

TGI FRIDAYS WBC 2013 JUDGE #2

Bartender Name: _____

Bartender Store: _____

Judge Name: _____

Total Score

Section 1: Competent

Blender Drink	Ingredients	Correct Ingredients = + 15 Any wrong or missing ingredient is "0" for entire drink	Ingredients accurately poured = +10 Any inaccuracy is "0"	
	Procedure	Procedure, glass, garnish & straw are all correct = +5 Any incorrect is "0"	Less than 1 oz. of product left in Blenders/Mixers = +5 Over 1 oz. is "0"	
	Glass			
	Garnish			
	Straw			
			Total	
Mixer Drink – Judge #2 Orders this drink	Ingredients	Correct Ingredients = + 15 Any wrong or missing ingredient is "0" for entire drink	Ingredients accurately poured = +10 Any inaccuracy is "0"	
	Procedure	Procedure, glass, garnish & straw are all correct = +5 Any incorrect is "0"	Less than 1 oz. of product left in Blenders/Mixers = +5 Over 1 oz. is "0"	
	Glass			
	Garnish			
	Straw			
			Total	
Build Drink	Ingredients	Correct Ingredients = + 15 Any wrong or missing ingredient is "0" for entire drink	Ingredients accurately poured = +10 Any inaccuracy is "0"	
	Procedure *	Procedure, glass, garnish & straw are all correct = +5 Any incorrect is "0"		
	Glass			
	Garnish			
(Note: build technique allows for bartender to add additional ice if drink settles; if they do not and the drink level is short, do not award points)			Total	
			Total Score	



RESTAURANT LEVEL

Section 2: Confident

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Poor		Average			Better			Excellent	
Engaging the Guest via FSS (Fridays Service Style)									Rating
<i>Welcome:</i> The Bartender offered a greeting that includes a smile and sincere welcome									
<i>Engagement:</i> The Bartender welcomed the Guest and introduced themselves by name and ask the Guest their name, offered a handshake if appropriate and assessed the occasion and determined what the experience needs									
<i>Food & Beverage:</i> Rate the Bartenders confidence in talking about the food & drink at TGI Fridays including their fluidity of movement and overall composure									
<i>Farewell:</i> The Bartender thanks the Guest by name, shakes hands and invites back									
Putting Theories into Practice									
<i>Tutti Frutti:</i> Rate how the Bartender recommended or "sizzled" the drinks									
<i>Oyster Theory:</i> Rate the overall Vibe and ambiance at the bar as set by the Bartender									
<i>Hamburger Stand Theory:</i> Rate the overall organization and cleanliness at the bar as it pertains to the Bartender									
Working Flair in Motion									
Rate how the Bartender incorporated working flair throughout their routine									
Total									



RESTAURANT LEVEL

TGI FRIDAYS WBC 2013 JUDGE #3

Bartender Name: _____

Bartender Store: _____

Judge Name: _____

Total Score

Section 1: Competent

Blender Drink	Ingredients	Correct Ingredients = + 15 Any wrong or missing ingredient is "0" for entire drink	Ingredients accurately poured = +10 Any inaccuracy is "0"	
	Procedure	Procedure, glass, garnish & straw are all correct = +5 Any incorrect is "0"	Less than 1 oz. of product left in Blenders/Mixers = +5 Over 1 oz. is "0"	
	Glass			
	Garnish			
	Straw			
			Total	
Mixer Drink	Ingredients	Correct Ingredients = + 15 Any wrong or missing ingredient is "0" for entire drink	Ingredients accurately poured = +10 Any inaccuracy is "0"	
	Procedure	Procedure, glass, garnish & straw are all correct = +5 Any incorrect is "0"	Less than 1 oz. of product left in Blenders/Mixers = +5 Over 1 oz. is "0"	
	Glass			
	Garnish			
	Straw			
			Total	
Build Drink – Judge #3 Orders this drink	Ingredients	Correct Ingredients = + 15 Any wrong or missing ingredient is "0" for entire drink	Ingredients accurately poured = +10 Any inaccuracy is "0"	
	Procedure *	Procedure, glass, garnish & straw are all correct = +5 Any incorrect is "0"		
	Glass			
	Garnish			
(Note: build technique allows for bartender to add additional ice if drink settles; if they do not and the drink level is short, do not award points)			Total	
			Total Score	



RESTAURANT LEVEL

Section 2: Confident

Use a 10 point scale to score Bartenders on the criteria outlined below. Be consistent in your scores from one Bartender to the next. Fairness and consistency are critical to the integrity of this competition.

1	2	3	4	5	6	7	8	9	10
Poor		Average			Better			Excellent	
Engaging the Guest via FSS (Fridays Service Style)									Rating
<i>Welcome:</i> The Bartender offered a greeting that includes a smile and sincere welcome									
<i>Engagement:</i> The Bartender welcomed the Guest and introduced themselves by name and ask the Guest their name, offered a handshake if appropriate and assessed the occasion and determined what the experience needs									
<i>Food & Beverage:</i> Rate the Bartenders confidence in talking about the food & drink at TGI Fridays including their fluidity of movement and overall composure									
<i>Farewell:</i> The Bartender thanks the Guest by name, shakes hands and invites back									
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<i>Tutti Frutti:</i> Rate how the Bartender recommended or "sizzled" the drinks									
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<i>Hamburger Stand Theory:</i> Rate the overall organization and cleanliness at the bar as it pertains to the Bartender									
Working Flair in Motion									
Rate how the Bartender incorporated working flair throughout their routine									
Total									