



This is your
moment



EHL Art of Service Trophy

Presentation of the workshops for the finale.

Unleash your passion and knowledge of the art of table service and elevate your career to new heights.

→ ehlgroup.com/trophy



Program

The final will be held on the EHL campus in Lausanne on Saturday 16 March 2024 from 13:30 to 17:30.

The 6 candidates will have to appear in their professional attire without any distinctive sign of belonging to an institution. They should also bring their equipment as indicated in the subjects.

They will take part in 5 consecutive workshops:

- Professional service knowledge quiz (10 questions – 10 min.)
- Workshop 1 – The art of mixology
- Workshop 2 – The art of fish carving
- Workshop 3 – The art of flambéing
- Workshop 4 – Surprise workshop

Each candidate will be assisted by one “commis” during the mixology, fish carving and flambéing workshops.

1 Mixology



Creation of a mocktail



Set up: 10 min.

Workshop: 15 min.

Create a mocktail for 2 people. Submit a detailed technical sheet by Monday, March 4. Be prepared with your storytelling pitch in English to be part of your presentation in front of the jury. This should include the name of the mocktail, a description of its taste identity, and its main ingredients. Write a sales support to be placed on the Jury's table.

Additional information:

- Glassware, decoration, and all ingredients are provided by the candidate, except Andros' ingredients.
- Integrate at least 2 ingredients from Andros in your recipe. You will have various fruit juices and purées at your disposal:
 - Juices: blood orange, grapefruit, lemon, pineapple, cranberry, pomegranate, clementine
 - Purées: strawberry, blackcurrant, grapefruit, kumquat, coconut, William pear, passion fruit, litchi
- Equipment provided by EHL: shaker, mixing glass, jigger, strainer, double strainer, mixing spoon, cutting board, decoration tongs, ice tongs. No blenders allowed.



2

Fish carving



Carving of a baked fish



Set up: 10 min.

Workshop: 20 min.

Take up the challenge of carving a baked Féra fish for 2 people, accompanied by a sabayon prepared at the gueridon in front of the Jury. Set up on plate and serve.

Additional information:

- Ingredients provided by EHL: Chasselas from our partner Domaine Louis Bovard, aromatic herbs (dill, tarragon), citrus (lemon, orange, lime, combawa), eggs, clarified butter
- Garnish will be prepared in advance by EHL and served on the plate.
- Equipments provided by EHL: gas heater, plates, cutlery. The candidate provides other cooking equipments.

3

Flambéing

Flambéed crêpes



Set up: 10 min.

Workshop: 15 min.

You'll have to prepare 4 flambéed crêpes for 2 people (2 per person), served with a quenelle of vanilla ice cream per person, performed and served at the Jury's table.

Additional information:

- Ingredients provided by EHL: crêpes, oranges, lemons, white sugar, vanilla ice cream, orange juice, butter.
- Equipments provided by EHL: gas heater, bi-metal frying pan, plates, cutlery.
- Candidates are free to bring any other seasoning.
- Maison MORAND' spirits at your disposal:
 - Liquors: Williamine, Triple Sec, Abricot, Fleur de Sureau
 - Eaux-de-vie: Abricotine, Coing, Mirabelle, Williamine



4

Surprise
workshop

Our partners

