

# NM-OPPGAVE 2018



## WorldSkills Norway

Programområde: VG2 kokk- og servitørfag

Fag: Servitørfaget





## INNLEDNING

Skolekonkurranser skal være med å motivere gjennom mestring, ved å gi dere praktiske og realistiske oppgaver. Oppgavene er laget som en forberedelse til eksamen, og er tenkt som en naturlig metode i forhold til opplæringen innenfor yrkesfag.

Servitørfaget er et fag med mange oppgaver som dessverre er gått i glemmeboken. Denne oppgaven består av oppgaver man som servitør møter daglig, men også oppgaver som er hentet fram fra glemmeboken. For at alle skal stille på likt grunnlag er konkurransen bygd opp uten samarbeid med kokkene.

Vi har valgt å gjøre oppgaven så lik EM og VM som mulig, og har tatt alle oppskrifter og fremgangsmåter fra «Skills- TRAININGBOOK»

**Spørsmål om oppgaven kan rettes til Geir-Rune Larsen: [geila@trondelagfylke.no](mailto:geila@trondelagfylke.no)**

## INNHold

1. Forord
2. Beskrivelse av oppgaven
3. Veiledning og instruks til konkurrentene
4. Nødvendige maskiner og utstyr for å kunne løse oppgaven
5. Vurderingskriterier og vurderingsskjema
6. Vedlegg

Vedlegg 1: Serviettbretting

Vedlegg 2: Transjering av lammecarrè

Vedlegg 3: Flambering Crêpes Suzette

Vedlegg 4: Oppskriftshefte bar

Vedlegg 5: Vurderingsskjema

## 1. FORORD

Oppgaven er basert på en praktisk individuell oppgave. Utgangspunktet er fra VG2 læreplan kokk- og servitørfag. Oppgaven er laget ut i fra at alle skal stille på likt og rettferdig grunnlag.

I vedleggene vil dere finne hvilke kriterier som legges til grunn i forberedelse og gjennomføring av service og ekstraoppgaver, samt vurdering/vurderingsskjema.



## 2. BESKRIVELSE AV OPPGAVEN

### Forberedelsedelen

I vedleggene vil dere finne hvilke kriterier som legges til grunn i forberedelse og gjennomføring av service og ekstraoppgaver, samt vurdering/vurderingsskjema. Det er viktig at dere forbereder dere godt i forhold til oppskrifter og fremgangsmåter, samt setter dere inn i vurderingskriteriene. Dette må gjøres i god tid før konkurransedagen.

### Konkurransedagen

Oppgaven er delt i tre:

**Del 1:** Består av forberedelse av mice en place og dekking.

**Del 2:** Ekstraoppgaver.

**Del 3:** Servering og service.

- **Tidsrammen for gjennomføringen er på 4 timer 15 minutter.**  
Tidspunkt deltager Nr: 1. Resterende med 5 minutters intervall

**kl. 06:45 – 11:30/kl.11:45 – 16:30.**

#### DEL 1

- Du skal dekke bord til 4 personer etter fritt valgt tema, som skal presenteres/begrunnes for gjestene og dommerne.
- Bordet skal dekkes etter en 3-retters meny, der forretten og hovedretten kommer fra kokken du er trukket ut å servere mat i fra (trekkes/utleveres på dag 1).
- I tillegg skal det flamberes Crêpes Suzette til dessert ved bordet til gjestene.
- Hvilke servietter som skal brettes blir trukket ved gjennomgang og informasjon dagen før (vedlegg 1).
- Du skal i tillegg forberede en mice en Place til service. Dette er en veldig viktig del av oppgaven, her er det mange poeng å hente.

#### DEL 2

- Vedlagt finner dere oppskriftshefte med 6 alkoholfrie drinker (vedlegg 4).  
Du skal lage 2 drinker (hvilke to drinker får dere vite på informasjonsmøte dagen før).  
Du har 10 min på mice en Place, pluss 10 min på å lage drinkene.

**Totaltid 20 min.**

- I tillegg vil det bli en gjenkjenningsoppgave, basert på utstyr og råvarer.

**kl. 09:30 – 11:00/kl. 14:30 – 16:00.**

#### DEL 3

- Service starter med at du får tildelt 4 gjester.  
Du skal ønske de velkommen og servere en aperitiff.
- Etter aperitiff og småprat blir gjestene satt til bordet av dere.
- Du gjennomfører deretter sørvis etter egen kjøreplan og mice en place.
- Du starter med å servere en suppe.
- Til hovedrett skal det transjeres lammecarrè ved bordet, Russisk servering (vedlegg 2).
- Til dessert skal det flamberes Crêpes Suzette. (vedlegg 3)



### 3. VEILEDNING OG INSTRUKS TIL DELTAKERNE

I vedleggene finner dere oppskrift og fremgangsmåte på alle rettene (unntatt suppen), drinker og servietter. Dere blir bedømt på om dere følger oppskrift og fremgangsmåte.

- **På informasjonsmøte 25.04.18. kl. 14.00 – 15.00**, dagen før konkurransen kommer vi til å gå igjennom alt fra A til Å slik at dere er trygge på alle oppgavene, her gjelder det å følge nøye med. Ta gjerne med noe å skrive på.  
Det blir gitt en obligatorisk HMS gjennomgang av alt utstyr og lokaler i forhold til rømningsveier ol.
- I tillegg vil det bli muligheter for spørsmål og eventuelt hvilken gruppe/tidspunkt du skal starte.
- **Uniform:**  
Det forventes at dere stiller i servitøruniform, valgfri farge på skjorte, slips eller sløyfe og svarte pensko. Uniform er en viktig del av faget og personlig hygiene (hår, negler, passende sko osv.) blir bedømt.
- **Pynt:**  
Det er ikke noe tilgjengelig pynt til bordene i konkurranselokalet (eks. lysestaker, blomster ol.). Det er mulig for deltageren å ta med seg en «grønnskasse» med pynt.

### 4. NØDVENDIG MATERIELL OG UTSTYR FOR Å KUNNE LØSE OPPGAVEN

Skjære/transjeringsfjøl, flamberingsutstyr, hvite tøy servietter og duker til bruk under konkurransen er tilgjengelig i konkurranselokalet, men det er mulig å ta med eget utstyr hvis det er ønskelig (se kulepunkt nr. 4 ovenfor).

Håndverktøy forventes at hver enkelt deltager har med selv (transjerings kniver ol.).

Bord til oppdekking: Rundt bord for 4 personer 120 cm. i diameter og servicebord 80 x 120 cm.



## 5. VURDERINGSKRITERIER OG VURDERINGSSKJEMA

Gjennom arbeidet i konkurransen skal du:

- Synliggjøre kunnskaper og ferdigheter.
- Vise gjennom arbeid at du behersker vektlagte kompetansemål
- Være selvstendige og ta ansvar for oppgaven (vurderingskriteriene)
- Oppnå faglig kvalitet på produktene som produseres
- Ta vare på personlig-, produksjons- og næringsmiddelhygiene i følge lover og forskrifter

### Kompetansemål fra VG2 kokk- og servitørfag som vektlegges:

#### RÅVARER OG PRODUKSJON

- planlegge, gjennomføre og vurdere eget arbeid
- kvalitetsvurdere, oppbevare og behandle råvarer på faglig, etisk og ressursmessig forsvarlig måte
- tilberede og presentere tradisjonelle nasjonale og internasjonale retter, og menyer på kreativ og estetisk måte
- praktisere god personlig hygiene, produksjonshygiene og godt renhold i samsvar med gjeldende regelverk
- gjøre rede for forebygging av matbårne sykdommer og drøfte konsekvenser av dårlig hygiene

#### KOSTHOLD, ERNÆRING OG HELSE

- drøfte sammenhengene mellom, kosthold, ernæring, levevaner og helse og gjøre rede for tiltak som kan bedre folkehelsen
- gi råd om daglig kost og spesialkost

#### SERVERING, BRANSJE OG MILJØ

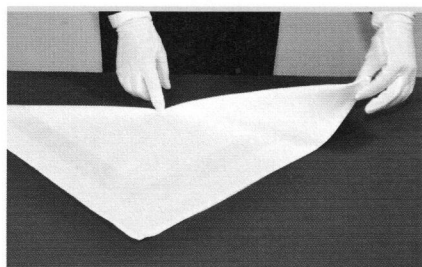
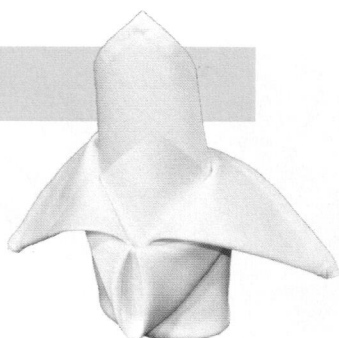
- klargjøre lokaler og foreta oppdekking og servering
- forberede måltider som bidrar til helse, velvære og sosialt samkvem
- drøfte hva god service, bruker- og gjestebehandling er, og vise dette i praksis
- presentere, anbefale og servere mat og alkoholfrie drikkevarer
- bruke egnede maskiner og egnet utstyr i serveringsarbeidet
- tilberede varme og kalde retter og drikker i serveringslokalet, anrette og servere dem
- bruke relevant faguttrykk



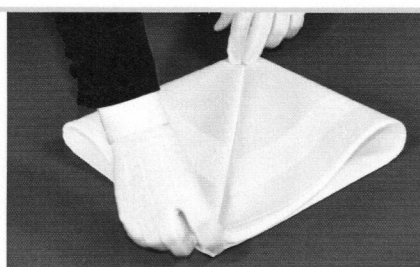
## Vurderingsskjema

se vedlegg 5.

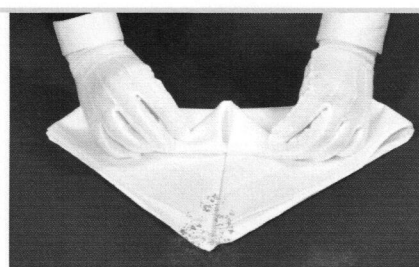
Crown



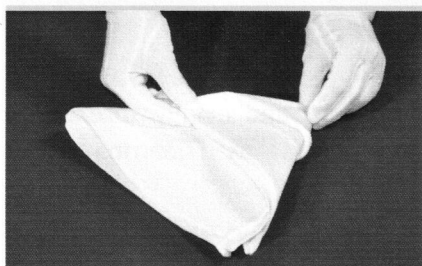
Lay the napkin face-down in front of you. Fold the napkin in half diagonally.



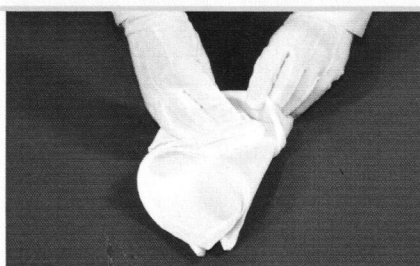
Position the napkin so the open ends are pointing away from you. Fold the right corner up. The point rests directly on top of the middle. The edge should lie on the center line. Repeat on the other side. The leftmost corner meets the middle corner.



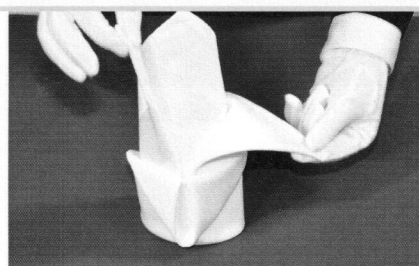
Fold the bottom of the napkin up about 2/3's of the way and press this fold down well.



Fold the smaller triangle down so the point rests on the near edge of the napkin.

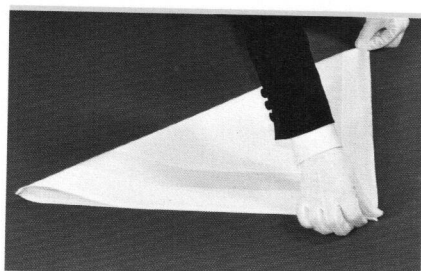


Curl the left and right sides of the napkin up so they meet in the middle and tuck one into the other.

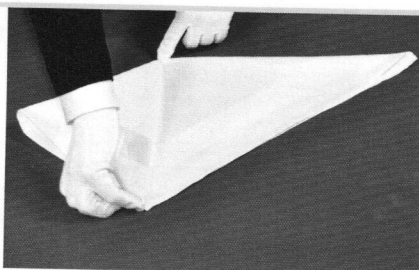


Pull the upper right and left corners down. Stand it up ensure that all parts of the napkin are even and look identical — you can manipulate the napkin by pulling gently on each part of it if necessary.

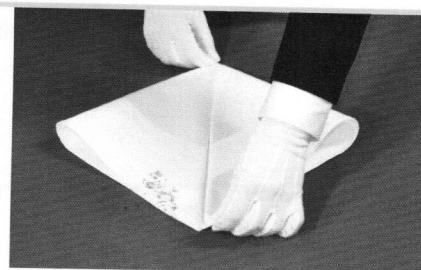
Rosebud



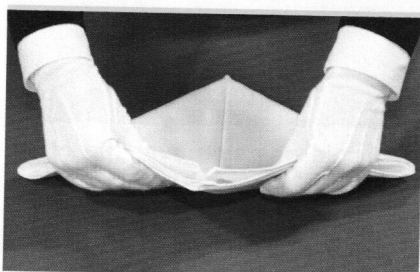
Lay the napkin face-down. Fold the napkin in half diagonally.



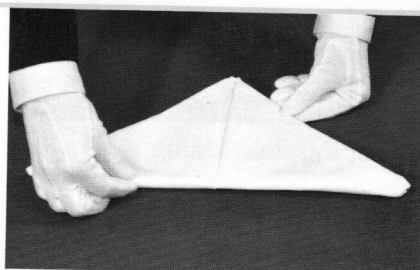
Position the napkin so the open end points away from you. Fold the far right corner up diagonally so that the point rests on top of the far corner. The edge of this new flap should lay right on the centre line.



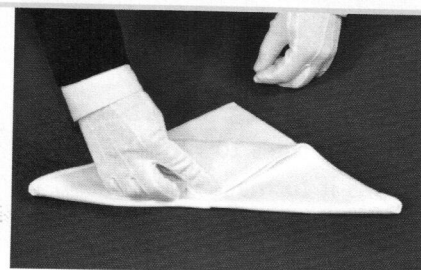
Repeat step four on the other side, bringing the leftmost corner up to meet the far corner, creating a diamond shape.



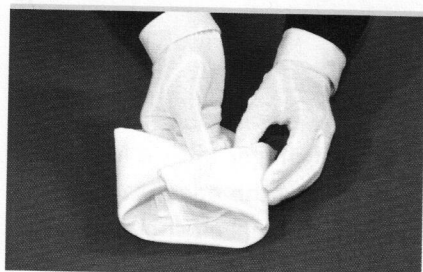
Flip the napkin over while keeping the open end pointing away and fold in half.



Flip the napkin over.



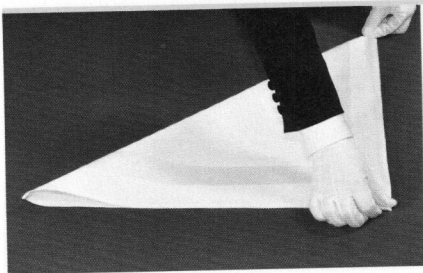
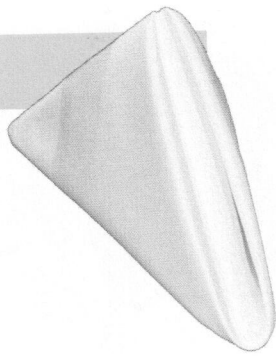
Fold both sides up so they meet in the middle.



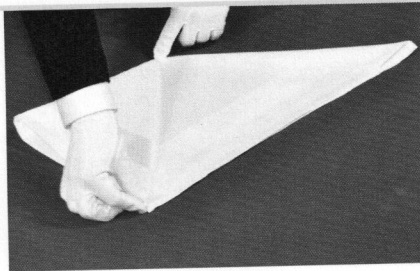
Tuck one into the other. Stand it up and straighten it out.



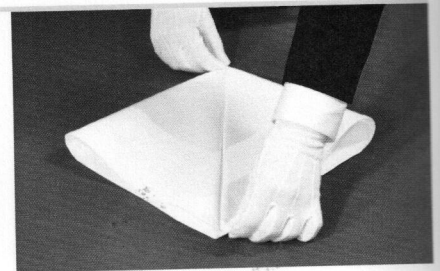
## Pyramid



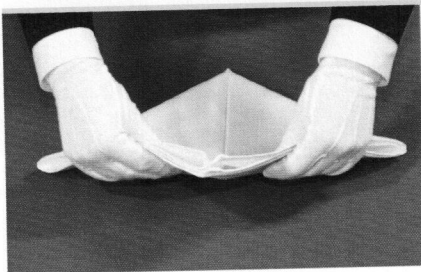
Lay the napkin face down. Fold the napkin in half diagonally.



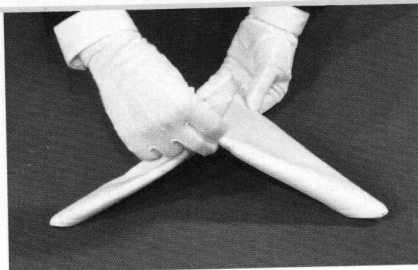
Rotate the napkin so the open end faces away. Fold the right end up to meet the far corner, ensuring the edge of this new fold lays on the centreline as shown.



Repeat the last step with the left side, folding the left tip up to the far corner, creating a diamond shape with a seam running down the centre. Turn the napkin over, keeping the open end facing.

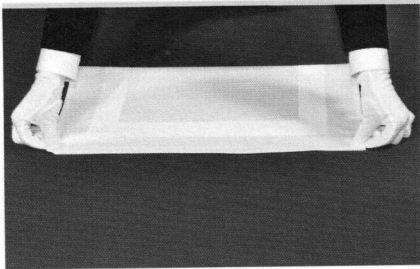
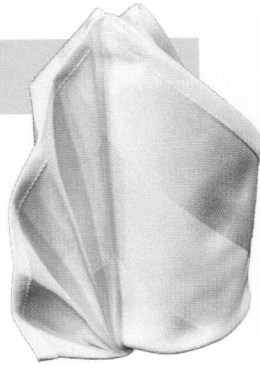


Fold the napkin in half by bringing the farthest point of the diamond up and back to the nearest point. Turn the napkin over again, this time keeping the open end facing towards you.

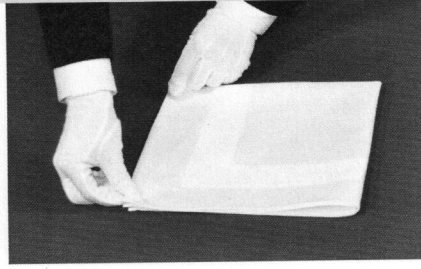


Fold the napkin along the centre and set it up.

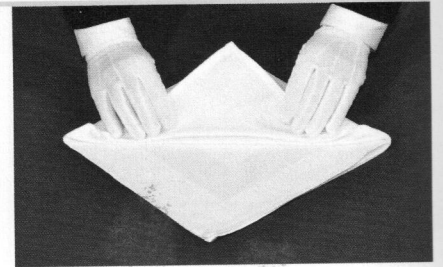
## Peacock



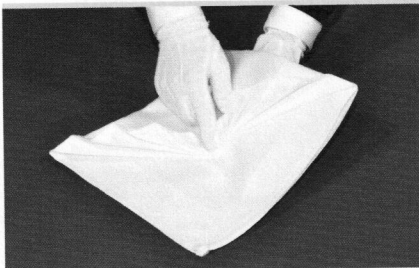
Open the napkin into a square shape and fold it in half.



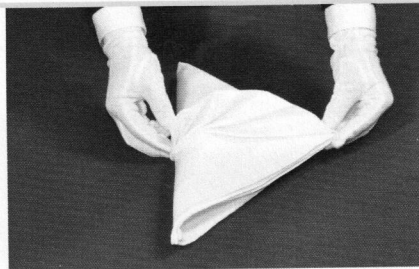
Fold it in half again to make a square.



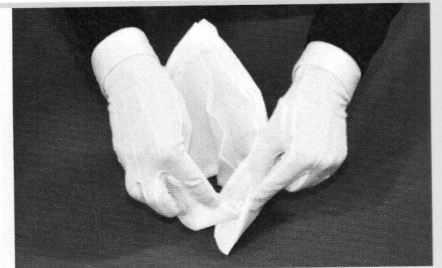
Fold the first layer like an accordion with a distance of 1 cm.



Turn the napkin around and fold it in half over the centre line.

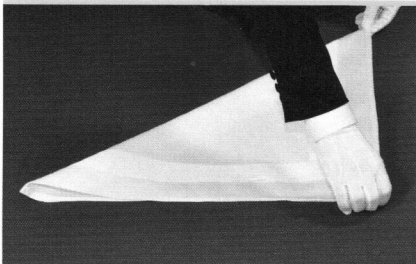


Fixate the napkin firmly and fold the now visible edge.

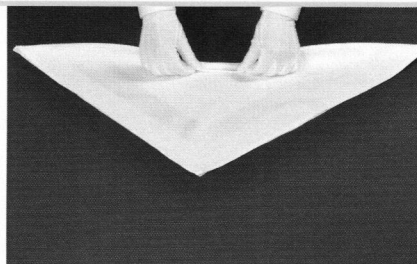


Tuck the right and left side in each other so that a nice round form remains.

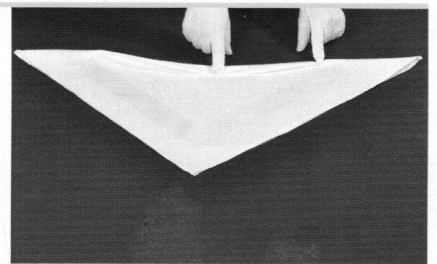
Tuxedo



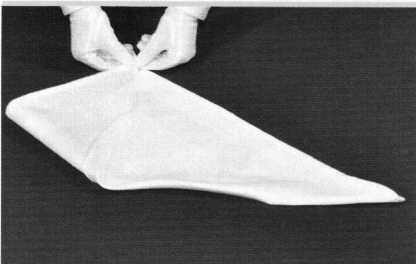
Lay the napkin face-down. Fold the napkin in half diagonally.



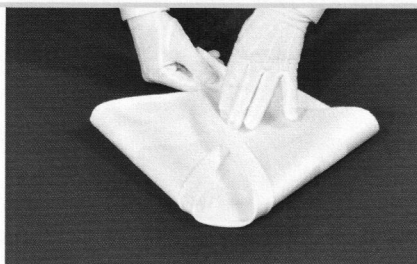
Fold the bottom part of the triangle up for 4 cm.



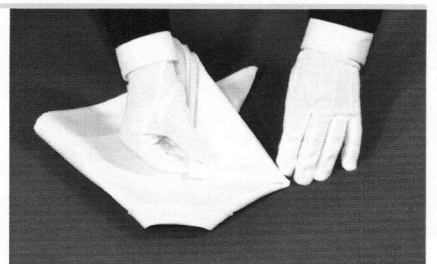
Make sure that the fold runs in a curved line to bottom of the napkin and not a straight fold (this will form the collar of the tuxedo).



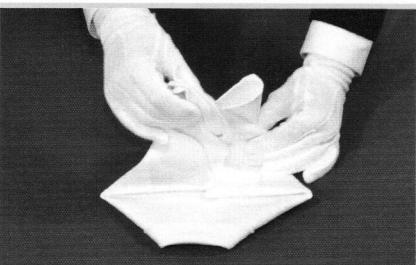
Turn around the napkin and fold the right side down.



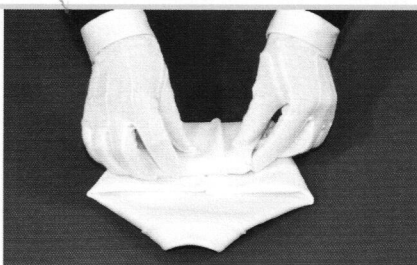
Do the same thing with the left side and flip the napkin over.



Fold the left side again to the middle against the inside fold. Make sure that the upper edge is in one line with the now visible collar. Repeat the same process on the right side.

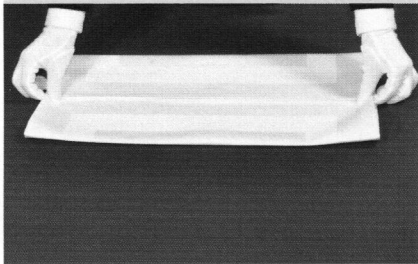
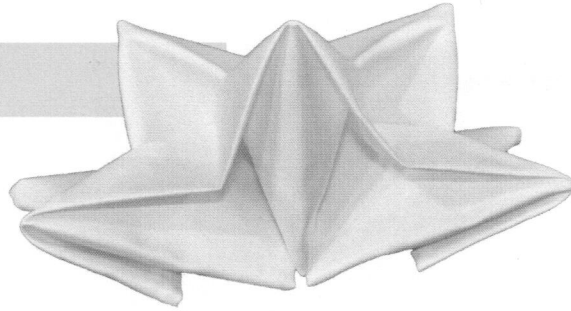


Fold the bottom corners up twice.

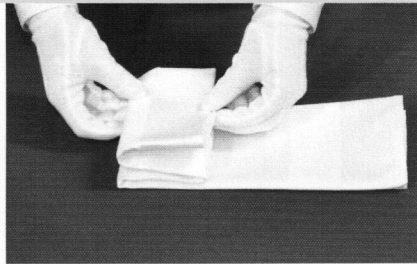


Fixate the napkin firmly and set it up as a standing shirt.

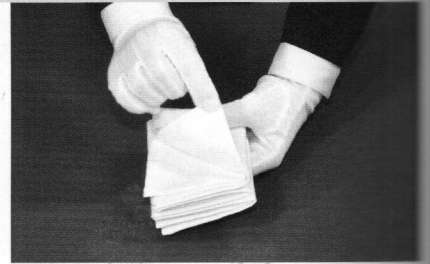
## Double fan



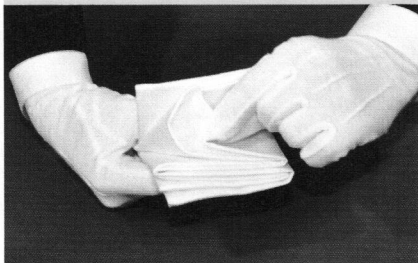
Open the napkin completely and fold the upper and lower quarter to the middle.



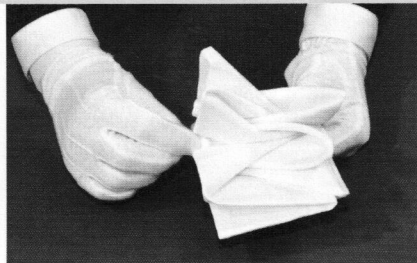
Lay the napkin in accordion-like stripes. Be very exact. On the lower border there is a simple zigzag line, on the upper a double one.



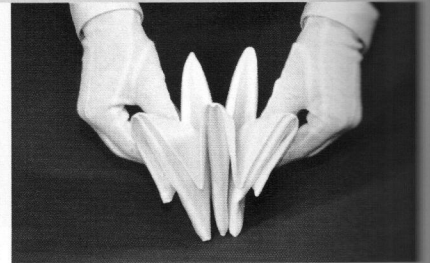
Hold the napkin tight in the hand. Pull out of every single fan a triangle-like piece downwards.



Do the same on the back side.

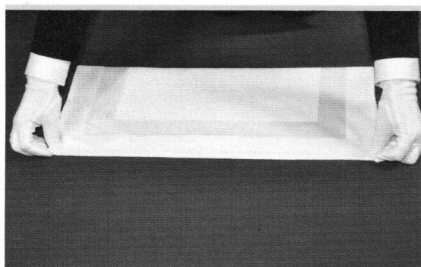
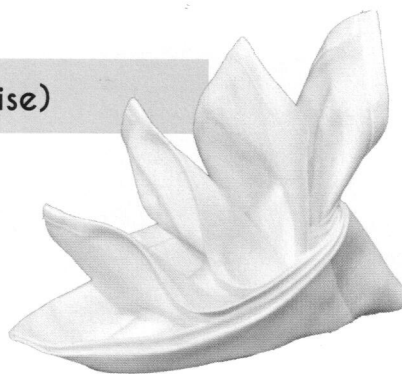


Press the napkin boldly after every single task.

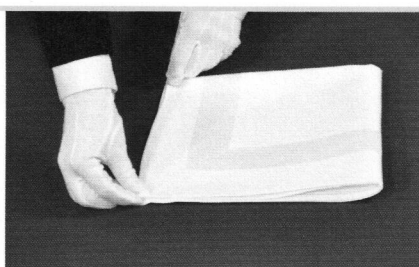


To finish, open the fan.

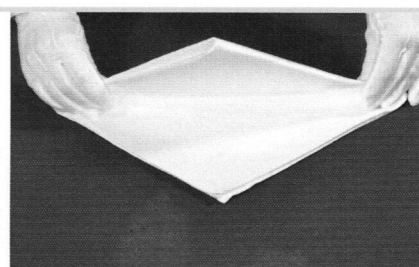
Cockscomb (bird of paradise)



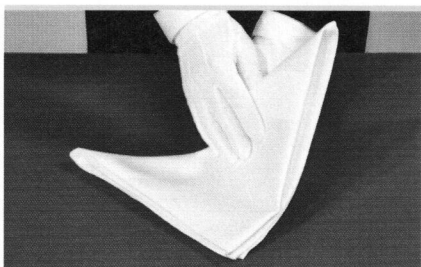
Open the napkin into a square shape and fold it in half.



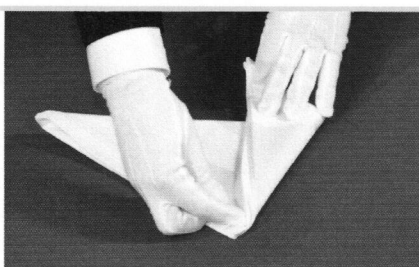
Fold it in half again to make a square (quarter of origin napkin).



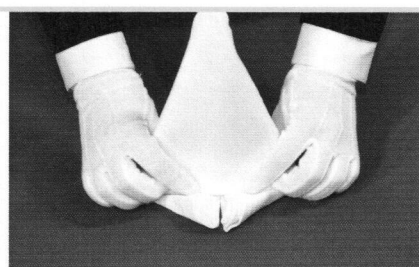
Rotate the square so that it now forms a diamond shape. Make sure the four single folds are at the bottom of the diamond.



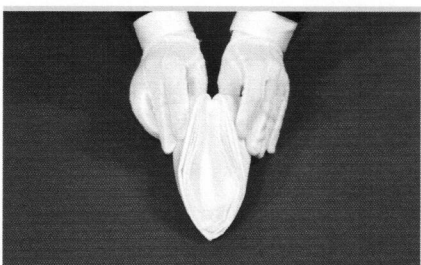
Turn the napkin around. Fold the bottom corner of the diamond to the top corner. There is a triangular shape.



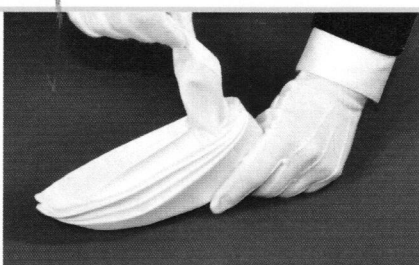
Take the right side of the triangle and fold it over on to the centre line. Do the same with the left side.



Tuck the two lower triangles under the main triangle.



Fold the two triangles down from the centre line and hold it together. The four single folds should now be on top and at the peak of this fold.



Hold this narrow fold firmly, ensuring the four folds are away. In turn, pull each single fold up and towards you.

## Carving of lamb rack (loin)

### Good to know

The rack of lamb is the most delicate part of the lamb.

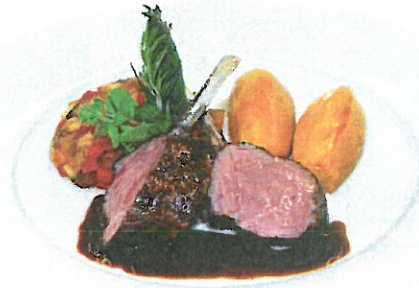
The part comes from the saddle without the scrag and sides. From this part the chops and fillets are carved

or it is interconnected as a lamb crown. The soft and digestible meat of lambs comes from animals that are only up to one year of age at the maximum. Very popular are the very well known, but rare, „pré salé“ (salt marsh

lambs) lambs out of the north of France or the Pauillac-Lambs

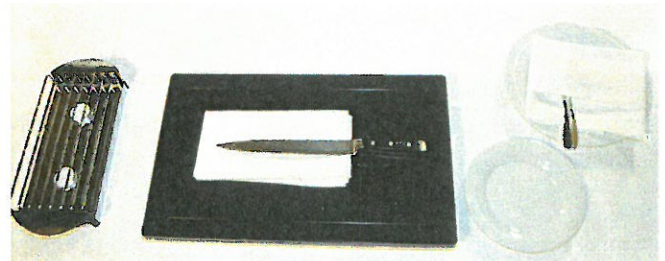
from Bordeaux. These animals graze on the salty grazing land near the

coast. The meat gets a lightly salty taste. The taste of the Sisteron-Lambs from the south of France is influenced by the variety of herbs that grow on the grazing lands of the Provence and the slopes of the Pyrenees. The quality of lambs from Australia and New Zealand is as high as the one of their European cousins. Milk-fed lamb or Paschal lamb (only served at Passover), meat from an unweaned lamb, typically 4-6 weeks old and weighing 5.5 to 8 kg; this is almost unavailable in countries such as the USA and the UK, where it is considered uneconomic. The flavour and texture of milk-fed lamb when grilled or roasted is generally thought to be finer than that of older lamb.



### Mise en place

- Plate with cutlery fold napkin.
- Plate for used cutlery.
- Spoon and fork servers (for arranging).
- Cutting board and sharp carving knife.
- Service cloth.



## Working method

Carving a lamb rack depends on how the lamb is prepared in the kitchen. When the gristles are removed from the ribs, it is easy to cut between the joints (bones) without any resistance. If the rack is small, the pieces consist of one chop. If the rack is big it is possible to cut a so called blind piece. This is a piece without bones. A normal lamb rack has eight chops. These are served for two persons. The second serve is kept warm on the rechaud.

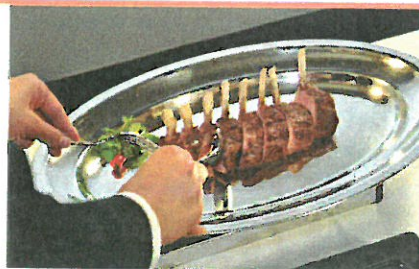


- Present the lamb on a platter to the customers.
- Avoid unnecessary pricking in the meat.
- Ready carved parts are put back on the platter.
- The correct handling of the carving knife prevents the meat from looking badly cut.
- To prevent the meat from cooling down, the rack is carved twice. With the second serve it is finished.
- Use pre-heated cutting boards with a juice rim.

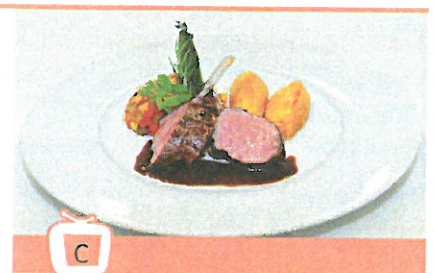
## Working process



Carve the meat in equal chops straight between the bones.



After carving the rack, the chops are arranged on the platter in the original shape of the rack. This will prevent the meat from cooling down.



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The chops are arranged on a hot plate on a sauce mirror, bones point to the inside.

## Flambéing of Crêpes Suzette/Crêpes Flambées

### Good to know

The most famous flambé dish. Thin pancakes in an orange sauce with Grand-Marnier and flambéed with Cognac. It is not exactly known where the name originates. One version is that Henri Charpentier, a 14 year old assistant waiter discovered it by mistake in honour of the Prince of Wales in Monte Carlo's Café de Paris in 1895. Henri Charpentier cited: "I worked in front of a chafing dish and due to a mistake the cordials caught fire. The Prince and his friends were waiting. How could I begin all over, there was no time? I tasted it. It was the most delicious variation of sweet flavours I ever tasted. That accident of flame was just what was needed to bring all those variations into one harmony of taste. The Prince ate the pancakes with a fork; but finally he even used a spoon for the remaining syrup. He asked me for the name of this creation. I told him it is called Crêpes Princesse. The Prince was flattered but suggested to use instead the name of his beautiful companion - and that was on this day Suzette.



### Mise en place

- Plate with cutlery folded bag napkin.
- Suitable spoons for measuring the ingredients.
- Spoon and fork servers (preparing and arranging).
- Pepper grinder and salt on an underflat.
- Plate for used cutlery.
- Flambé lamp/Flambé trolley.
- Flambé pan with service cloth.



### Ingredients for two persons

- 2 portions of very thin pancakes (crêpes)
- ½ lemon pricked on a fork
- 2 table spoons of sugar
- 2 tea spoons of butter
- 6 table spoons of orange juice
- 2 table spoons of orange liqueur (Grand-Marnier)
- 2 table spoons of Cognac





## Working methods

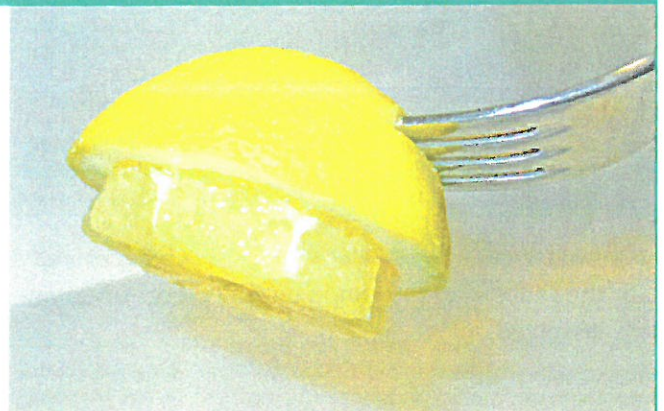
The biggest differences in preparing crêpes Suzette are the ingredients used. Sugar cubes can be rubbed down on untreated orange peels or orange zests are added to refine the sauce. Take care that the ethereal oils can turn bitter when the temperature is too high. Lemon juice can be used instead of half a lemon to loosen the caramelised sugar from the bottom of the pan. The taste stays the same. The crêpes are only added at the end of the process. When they are heated too long the crêpes will soften and lose their bite. Don't use matches or a lighter. After the spirit is added, pull the pan back over the flame in a slight angle. The flame will jump in the pan. Don't touch the grid doing this.



- Prepare all ingredients before starting. The customers must be involved from the start and the whole process must be visible for them.
- If possible avoid using original containers and only use measured ingredients in bowls.
- Essentially there is never alcohol added directly from the bottle into the pan. The alcohol with a high alcohol percentage could inflame.
- Reduce the sauce until a syrup-like consistence is reached.
- Nap the crêpes with the sauce and fold them two times into a quarter.
- Working accurately with cooking time and temperatures will lead to a perfect result.
- Make sure that the sugar does not burn and become bitter.



The bitter taste acids from the lemon peel should not come in contact with the sauce. To avoid this, the lemon peel is cut ca. 0.5 cm from the edge. Prick the fork in the side of the lemon. By doing this it is possible to put more pressure on the lemon to get more juice out of the lemon. This way the pan will not get scratched.



## Working process



Add the sugar to the pan. Let it caramelize.



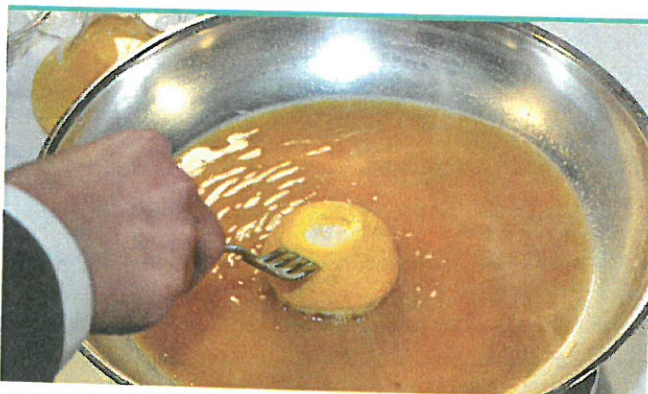
When the sugar reaches its perfect brown colour, add the butter.



Mix the sugar and the butter with the lemon.



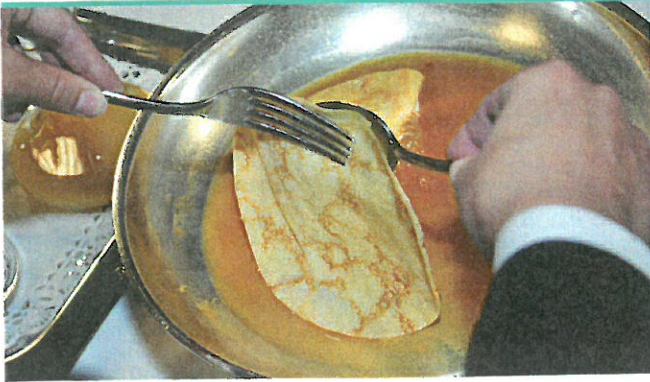
Add the orange juice.



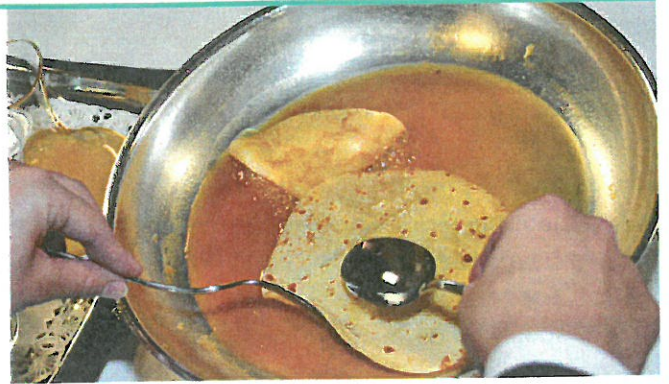
Stir the sauce with the lemon until all pieces of caramel are dissolved.



Add the orange liqueur to aromatise the sauce. Reduce the sauce until a syrup-like consistence is reached.



Add the crêpes.



Nap the crêpes on all sides and fold them two times into a quarter.



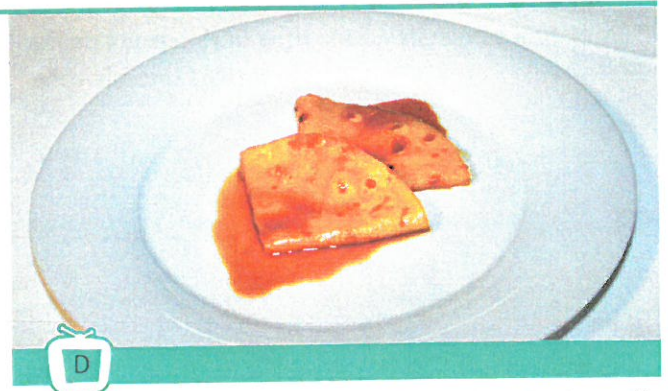
Let the crêpes warm, and nap them the whole time.



Heat the front of the pan. Add the Cognac. Let it heat up for a few seconds.



Pull the pan back over the burner in a slight angle until the flame jumps into the pan. Keep the pan swinging without touching the grid. This way the flame keeps burning and all the alcohol is vaporised.



Arrange the crêpes on a sweet plate. Serve with vanilla ice cream corresponding to the menu or if the customer wishes ice cream.

# Alkoholfrie drinker

## Amazonas

8,0 cl. Ananas jus  
8,0 cl. Appelsinjus  
4,0 cl. Friskpresset sitron  
4,0 cl. Pasjonsfruktsirup

Drinken shakes og siles over i highball-glass med is.

## Texas Virgin

10 cl. Tomat jus  
2 cl. Frisk limejus  
2 cl. BBQ-Saus  
3-5 dråper Tabasco  
2 dasher Worshestershire sauce  
Nykvernet pepper etter ønske

De tre første shakes. Tømmes over i et highball glass med is. Tilsett resten og rør rundt.

## Apple Frazzle

8 cl. Eplenektar  
1,5 cl. Friskpresset limejus  
1 dash sukkerlake  
Club Soda

Shake de tre første ingrediensene og sil over i glasset. Topp med soda.  
Serveres i highball glass med is.

## Apple Rose

2 cl. Bringebærsirup  
6 cl. Eple jus  
Bitter Lemon

Bygges i ett highball glass med isbiter.

## Virgin Mojito

10 mynte blad  
3 cl. Limejus  
1,5 ts fint sukker  
Club Soda

Mynte, limejus og sukker mudles. Tilsett knust is. Rør. Topp med soda.

## Olsen Driver

3 cl. Limejus cordial  
5 cl eplemost  
7 cl ingefærøl  
Farris

Bygges i ett highball glass. Toppes med Farris.

Deltager	1	2	3	4	5	6
<b>Uniform og Hygiene</b>						
God personlig hygiene, langt hår satt opp <b>1P</b>						
Ikke mye make up, smykker, parfyme <b>1P</b>						
Ren uniform <b>1P</b>						
Passende uniform til sitt bruk <b>1P</b>						
Passende sko til sitt bruk <b>1P</b>						
<b>TOTAL</b> / 5						

<b>Deltager</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Borddekking / mice en place</b>						
Duk lagt riktig vei på bordet, symmetri <b>1P</b>						
Stoler satt korrekt i forhold til bord <b>1P</b>						
Korrekt brettet serviett og rett plassert, korrekt plassert og polert bestikk og korrekt plassert og polert glass <b>7P</b>						
Korrekt symmetri på blomster og annen dekor <b>3P</b>						
Ferdig til tiden <b>3P</b>						
Organisert servicebord <b>2P</b>						
Drikke til kjøling <b>3P</b>						
<b>TOTAL / 20</b>						

Deltager	1	2	3	4	5	6
<b>Mottak av gjester, presentasjon</b>						
Setter gjesten til bords, tar ut stolen <b>1P</b>						
Tar servietten ned fra bordet og legger på gjesten <b>1P</b>						
Presenterer meny <b>3P</b>						
<b>TOTAL / 5</b>						



<b>Deltager</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Transjering</b>						
mice en place <b>1P</b>						
Korrekt teknikk for transjering <b>2P</b>						
Størrelsen på porsjonen <b>2P</b>						
Hygiene <b>1P</b>						
Effektivitet <b>2P</b>						
Endelig presentasjon <b>2P</b>						
<b>TOTAL / 10</b>						

<b>Deltager</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Flambering</b>						
mice en place <b>1P</b>						
Korrekt teknikk for flambering <b>1P</b>						
Størrelsen på porsjonen <b>1P</b>						
Hygiene <b>1P</b>						
Effektivitet <b>1P</b>						
Smak <b>3P</b>						
Endelig presentasjon <b>2P</b>						
<b>TOTAL / 10</b>						

<b>Deltager</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Service</b>						
Korrekt serveringsteknikk <b>6P</b>						
Korrekt ryddeteknikk <b>3P</b>						
Kontinuitet I serveringen <b>2P</b>						
Påfyll og servering av vin og vann under måltidet <b>7P</b>						
Effektivitet I serveringen <b>2P</b>						
Servicebord under service Ryddig / uryddig <b>2P</b>						
Fjerne glass/salt & pepper, porselen under service <b>3P</b>						
Gjestekontakten under service <b>5P</b>						
<b>TOTAL</b> <b>/30</b>						

<b>Deltager</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Bar</b>						
mice en place <b>1P</b>						
Korrekt teknikk <b>1P</b>						
Riktig fremgangsmåte <b>1P</b>						
Hygiene <b>1P</b>						
Effektivitet <b>1P</b>						
Smak <b>3P</b>						
Endelig presentasjon <b>2P</b>						
<b>TOTAL / 10</b>						