



**Welcome to the NZ Hospitality Championship 2017
Class Criteria for WorldSkills Team Challenge**

Class – F11

Live WorldSkills Team Challenge

Date 29 July 2017

180 minutes

Entry Fee - \$100.00



A team event consisting of two (2) members: one (1) Chef and one (1) Restaurant Service Person, both must be 20 years of age or under at the start of the competition.

Each team will be required to present a Three Course Menu to two (2) guests and prepare one (1) judge's plate, and one (1) for photography, four (4) portions in total.

Cookery Criteria:

Competitors must prepare and present within three (3) hours the following:

Four (4) identical, individually plated covers of a hot or cold salmon entrée course.

A main course of four (4) identical, individually plated dishes, showcasing and featuring NZ Lamb Rack with potatoes, kumara or yams as the starch. A minimum of two (2) fresh New Zealand grown vegetables and a suitable sauces or jus.

A dessert of four (4) identical, individually plated covers of either a hot or cold dessert, showcasing NZ Kiwifruit.

Serving Time; entree course must not be served before 1.5 hrs after starting, main course must be served between 2.00 – 2.25 hrs after starting, and dessert must be served between 2.5 – 2.75 hours after starting. By the end of the competition all courses must be served.

A full recipe and a description card must accompany the dish.

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Restaurant Service Criteria:

Each team is required to complete the following:

- Set up sideboard ready for service (mise-en-place).
- Set up table for the three-course set menu (traditional or modern cover) for two (2) guests. Including water glasses
- Greet and seat guests and serve water.
- Silver serve bread/rolls to each guest.
- Serve two New Zealand wines (one wine with a cork and the other a screw top). The screw top wine can be replaced with a beer. A maximum of one bottle of each wine is to be served. One wine with the entrée, the other with the main.
- Entrée course to be served plated, with matching wine.
- Main course to be served plated, with matching wine.
- Dessert course to be served plated.
- Coffee is to be served to two (2) guests. Coffee, milk and sugar to be placed in the cup whilst on the salver, then served to the guest. Milk or sugar can be added in any order depending on the guest's preference.
- Judging finishes at this point.

Technical Notes – Restaurant Service

Sides of service expectations are as follows:

- All beverages from the right
- All silver service from the left
- All clearing of main plates from the right
- All side plates cleared from the left
- Service of plated food items may be from the left or right but must be consistent.

Beverage Service

- Includes wine, beer, water and coffee. Accepted industry practices should be followed e.g. sides of service, service temperature, opening procedures and any specialised techniques associated with a particular beverage being prepared and/or served.
- One wine with a cork and one with a screw top or beer is required to be served.
- Coffee must be served from the salver.
- Beverage and food match. The wait person needs to pour a judge's glass to be set in the sideboard for matching. The judge will also need access to the menu to complete the judging.

Food Service

See NZ Chefs Association's Guidelines for the Culinary Arts and Restaurant Service Competitions.



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GENERAL INFORMATION

All competition rules and conditions apply to all classes.

27th, 28th, 29th and 30th July 2017 – Logan Campbell Centre, ASB Showgrounds
Greenlane Auckland

Open Classes:

Open to any trained person in the hospitality industry regardless of age or experience or hours worked.

Guidelines for Culinary Arts and Restaurant Service Competitions:

Competitors are to refer to the latest edition of the Competition Guidelines. To order a copy please visit www.nzchefs.org.nz or call the office on 0800 692 433, \$23.00 including postage.

Professional Integrity:

It is the responsibility of competitors to assure the Judges that their work is unaided and is completed within the spirit of fair competition.

Registration & Attendance on the Day:

Competitors must:

Registration for competitors is at the Competitor Registration is located in the lobby at the South West side of the Logan Campbell Centre.

Register at least one (1) hour prior to the scheduled competition time.

Bring their competitor's number to register.

Wear their competitor's number badge at all times during the competition.

Report to the scheduled competition marshalling area at least 30 minutes prior to their live class.

Security of Equipment, Personal Property:

While reasonable care will be taken for the security of equipment, the organisers are not responsible for any loss or damage to exhibits, dishes, equipment or personal effects.

Competitors are advised to suitably insure all personal equipment required for the competition brought into the arena. It is the competitor's responsibility to cover this personal risk.

All specialised equipment should be labelled on its base with the competitor's number and a contact phone number so it can be easily identified.

No responsibility will be taken for equipment that has been left behind at the end of the competitions, and any equipment left on site at the close of the competitions will be disposed of without further warning.



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Health and Safety – Promoting Food Safety and Hygiene Excellence:

Regulations as per the workplace must be followed in all competitions.

Competitors will be judged on the standard and quality of their food, and also monitored on their efficient use of energy in creating their dish.

Competitors must keep high-risk foods, being used for competitions, at a safe temperature – i.e. below 4°C.

The organising committee cannot offer any refrigeration, freezer or dry store space for food items, either before or after the scheduled competition time. However, during the scheduled competition, full refrigeration and limited freezer space is available for all competitors.

Information:

All information Recipes and Menu description supplied to NZChefs, becomes the property of NZChefs.

Judging:

The decision of the Judges in all matters relating to the competitions is final and no correspondence will be entered into.

Awards (all classes):

With regard to the marking system, WorldChefs guidelines are used for all competitions. All competitors start with 100 marks ('Gold with Distinction'), with marks deducted for non-compliance with the guidelines. Competitors can receive Gold, Silver and Bronze medals with certificates in each class.

Medals and certificates will be awarded to competitors who achieve the following marks in each class. A certificate of merit can be awarded at the discretion of the Chief Judge.

100 marks	Gold Medal with Distinction
90 - 99.99	Gold Medal
80 - 89.99	Silver Medal
70 - 79.99	Bronze Medal

Results:

Results of each competition will be posted after being signed off by the Chief Judge.

Results will be displayed on the Competitors' Results notice board as soon as possible after judging is completed and Award cards placed alongside static exhibits.

Prizegiving:

Prizegiving will take from **4.00 pm 30th July 2017** at the Logan Campbell Centre, ASB Showgrounds.

All recipients for awards are to be in clean hospitality uniform. This is important for presentation purposes and photographs.

Any medals or certificates that are not accepted by the competitor at the presentation ceremony will be withheld, unless prior arrangements have been made with the organisers. No medals or certificates will be given out at the registration desk under any circumstances.



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Awards not collected will be posted to the school address attention the teacher who registered the student. This may take up to six weeks following the competition and a fee may be charged.

Judges' comments will be issued for each student but may take up to six weeks to be sent out after the conclusion of the competition.

Unloading, Loading and Parking:

Parking on site at ASB Showgrounds is outside the control of the event organiser, NZChefs. ASB Parking fees will apply – \$10 per day (price may vary between now and competition day). Entry to the venue for competitor delivery is ASB Showgrounds, Gate Three, Green Lane West, Greenlane, and follow directions to the Logan Campbell Centre for holding your equipment etc.

Static Classes:

After registration, competitors with entries for all static classes should report to the steward at the allocated area.

Static exhibits must be completed by the time allocated in the program.

Static exhibits will be provided with table space in the nominated room.

The label with the competitor's number must be displayed with the entry. This will be provided by the steward.

Competitors must unpack and display their own exhibits in the allotted space in the competition display area. Under no circumstance is final preparation work to be done in this area. If final preparation work takes place in this area the work will be disqualified immediately.

The Judges have the right to test, taste and examine all exhibits, if deemed necessary in order to identify products used and to ensure that correct cooking processes have been applied.

All work must be done by the individual competitor and if required, the competitor may be asked to provide evidence to the satisfaction of the Judges that the work is bona fide.

Competitors must provide their own display plates or platters etc.

No display items may show any identification, i.e. school logos.

Where there are restrictions to the size of entry, and these have not been adhered to, disqualification will take place.

Entries that become a health risk during the competition will be removed.

Static exhibits can only be removed between the allocated times as per the timetable.

Access to a kitchen will be limited to the use of a bench if required for 'final' assembly work and a supply of water. No cooking may take place. This area must be cleaned prior to leaving.

Live Classes – Kitchen:

Unless otherwise stated, competitors must supply all food items and the necessary equipment to prepare, cook and serve their dishes.

Competitors are advised not to bring additional display materials, as these will not be marked.



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Once a live competition in the kitchen arena has started, no communication may take place between the competitors, or between the competitors and support people outside the arenas. If communication does take place, then the competitors will be disqualified immediately. All enquires during the competition should be directed to the Floor Manager or Head Judge of the competition.

Once a live competition has started, under no circumstances can any equipment, food, liquids or other associated items for the class be brought into the arenas for the competitors to complete the task.

When the allotted time is up, competitors will be asked to “step back from your work station.” If the competitor has not presented all their dishes, set up their static display or completed all the service elements, they will not be judged, and DNC [did not complete] or DNP [did not present] will be entered on the judging sheets. With live competitions ALL plates must be off the bench and in transit for judging.

Full chef whites including hat and neck tie must be worn. Marks will be deducted for incorrect uniform.

For all Protein Classes, protein weights shall be Minimum 120gm and Maximum 180gm unless specified. Anything outside these weights will be deemed disproportionate and may be marked accordingly.

Kitchens:

No equipment may be added to the stove or the bench that will make the height of the stove or bench greater than 150 cm from the floor to the top of the attachment. Any addition must be securely attached and not interfere with its operation, or cause damage to the stove, bench or anybody in the vicinity.

The Salon Director, Chief Judge, Assistant Chief Judge, Head Judge, Safety Officer or Fire Warden or Floor Manager has the right to have the equipment removed at any time of the competition.

Competitors are required to clean their stove, bench, and equipment at the end of the competition. Marks will be deducted if this is not carried out.

Competitors may bring in one trolley per competitor/team. Trolleys must be a standard kitchen trolley not exceeding 3 tiers, 110cm long, 60cm wide, 100cm high [unless otherwise stated] or similar by cubic capacity. The trolley must not be used for preparation. Its use is for storage only.

Bench top deep fryers are allowed with the ability to dispose of oil in metal containers with screw cap lids only.

Note: commercial equipment is used for all live cookery classes and competitors must bring their own lighting equipment for gas stove tops.

Each station is equipped with 1 x 10-amp supply with a 3-way multi box. Any equipment that is over 10amps that is used and causes the system to trip will have the competitor/team immediately disqualified.

The work stations are a temporary feature for the competition. Care must be taken by all competitors and helpers of all the wires in and around the oven and benches that no pans are placed on wires to cause damage.



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Competitor Kitchen are equipped with a Blue Seal Evolution Series convection oven with 6 gas hobs and adjacent Simply Stainless work bench 1800cm long, 700cm wide and 900cm high.

Limited Refrigeration, some deep freeze space and cold water are provided.

Time Allocation for all Kitchen Classes:

The time allocation for the Live Kitchen classes will be strictly enforced.

Provided there are no unforeseen difficulties, $\frac{1}{4}$, $\frac{1}{2}$ and $\frac{3}{4}$ times will be given.

A 10 minutes-to-go call will be given, and from 5 minutes-to-go, every minute will be called.

Temperature of Food Served and the Use of Temperature Probes

Any protein that is insufficiently cooked will not be judged. The plate will be wrapped (marked with class, competitor and bench number) and kept until after the competition has been completed.

Temperature probes may be used by the Judges to test the temperature of served food items.

Liquid Nitrogen:

Liquid nitrogen may only be used in a class in accordance with the material safety data sheet #0048 and #0049 as issued by BOC Limited.

Any use of liquid nitrogen outside the above guidelines will disqualify the competitors immediately.

Equipment and Wash-up Area:

A wash up area is available in the marquee outside the doors by Competitor Registration. Please leave the area clean and tidy.

Please remove all equipment as all equipment will be discarded 30 minutes after the end of judging of the final competition each day.

Under no circumstances is any equipment to be stored in any area overnight or at the end of the final day.

Recipes and Description Cards:

The compulsory template is downloadable from the NZChefs website (Recipe Card Template).

The required number of recipe & description cards form part of the class criteria, and must be brought to the competition for all Live Kitchen, Static classes and certain Restaurant & Café classes.

Failure to bring recipe and description cards disqualifies the entry and it will not be judged.

One copy of the recipe card must be sent to competitions@nzchefs.org.nz (File name: Competitor Number - Class Name - Class Number – Recipe Card) prior to the competition.

The recipe card is to include weights of ingredients, preparation required and method of cooking and must be typed in English.

The description card, i.e. how the dish would be described on a menu, is to be typed in English. Recipes and description cards must be typed and suitable for use in a commercial environment (see below).



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Recipes, description cards and photos of dishes become the property of NZChefs for the use to promote and develop the National and Regional Competitions.

<p style="text-align: center;"><u>Recipe Card</u></p> <p style="text-align: center;">The following must be on each copy of the recipes</p> <ul style="list-style-type: none">- Class number- Name of Class- Competitor number- Portions- Name of Dish- Number of servings- Ingredients- Method
<p style="text-align: center;"><u>Description Card</u></p> <ul style="list-style-type: none">-Class number-Name of Class-Competitor number <p>-Dish description – the main features of the dish – as it would appear on the menu in a commercial environment.</p>

Restaurant & Café Service:

To assist in the Mise-en-place for the competition please note the following: Set up

<u>Allowed</u>	<u>Not Allowed</u>
<p>All equipment can be unpacked from boxes, unwrapped and laid out on the table in the allocated five (5) minutes set up period.</p> <p>Trolleys (as per kitchen trolley) for transportation of items to the working arena.</p> <p>Assistance can be given to bring in competitor's equipment.</p>	<p>No cleaning, polishing, preparation or associated work may take place at this time. No aprons or gloves are to be worn during the unpacking process.</p> <p>Trolleys must be removed prior to the start of the competition and removed from the arena.</p> <p>Non-competing personnel must vacate the arena prior to the start of the competition.</p> <p>No written checklists or information can be brought into the competition area.</p> <p>Points will be deducted for no adherence to the above.</p>



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Restaurant and Café Uniforms:

A minimum standard of dress is required for all food and beverage service events.

Your business uniform or Industry standard black and whites are a minimum requirement for all service competitions. *Unless competing in a specialised class that allows a uniform variation.* The dress attire must be 'as new' and reflect all health and safety practises were applicable. It should also not display product branding, unless it is the sponsors brand for the class. Aprons should be worn for all appropriate front of house competition. Separate aprons for separate tasks should be worn i.e. mise-en-place and one for service.

For safety reasons, heels are not to be more than 50 mm.

A high level of personal hygiene is to be adopted at all times.

Hair should be worn back and restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.

Marks will be deducted for incorrect uniform.

For further information, please reference the Guidelines for Culinary Arts and Restaurant service competitions – page 44.

Restaurant Service – Live Classes:

Unless otherwise stated, competitors must supply all the necessary equipment needed to prepare and serve their dishes.

Competitors are advised not to bring additional display materials, as these will not be marked.

Once a live competition in any arena has started, no communication may take place between the competitors or between the competitors and support outside the arenas. If communication does take place, then the competitors will be disqualified immediately.

Once a live competition has started, under no circumstances may any equipment, food, liquids or other associated items for the class may be bought into the arenas for the competitors to complete the task.

When the allotted time is up, competitors will be asked to "step back from your work station."

If the competitor has not presented all their dishes, set up their static display or completed all the service elements, they will not be judged, and did not complete [DNC] or did not present [DNP] will be entered on the judging sheets. With live competitions all plates must be off the bench and in transit.

No conferring is allowed between opposing competitors or between competitors and their coach/ tutor/manager or anyone outside of the arena, while the competition is underway.

All enquires during the competition should be directed to the Head Judge of the competition.

No conferring is permitted in any form. Conferring between parties will result in disqualification from the event.

Time Allocation for All Restaurant & Cafe Classes:

The time allocation for the Live Restaurant Classes will be strictly enforced.

Provided there are no unforeseen difficulties, ¼, ½ and ¾ times will be given.

A 10 minutes-to-go call will be given, and from 5 minutes-to-go, every minute will be called.



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Restaurant and Café equipment provided:

Restaurant work station consisting of:

One (1) 900 mm x 900 mm square table.

Four (4) stackable chairs as required.

A suitable side table will also be provided where necessary.

The following are also available:

Hot water boiler

Filter coffee

Ice

Cold water

Classic Cocktail:

All cocktails will be marked against the following reference: www.iba-world.com

Competitors are to supply all ingredients and equipment other than ice.

Guidelines for Culinary Arts and Restaurant Service Competitions:

Competitors are to refer to the latest edition of the Competition Guidelines. To order a copy please visit www.nzchefs.org.nz or call the office on 0800 692 433, \$20.00 plus postage.

Entry and Payment:

Entries must be received by 30th June 2017

All entries must be on the official entry form downloadable from www.nzchefs.org.nz and emailed to **competitions@nzchefs.org.nz**

An entry fee must accompany each entry form. No entry will be accepted without payment.

The entry fee is non-refundable in cases of cancellation or withdrawal by the competitor.

Entry forms must be sent or emailed to the NZChefs National Office.

No liability can be accepted for entries lost or damaged. Proof of posting is not proof that an entry has been received.

Confirmation of a place in a class will be confirmed after payment has been made and your entry has been processed. You will then receive an email with the correct information.

For classes that have more than one heat, competitors will be advised of their heat number and time prior to the competition.

If a competitor enters by email, an invoice will be sent and payment must be received by 20th July 2017 for entries to be accepted.

Entries into some classes are limited and it is in the competitor's best interest to apply early.

Entries for over-subscribed classes will be accepted only when payment is provided, and in the order, they are received.

The organisers reserve the right to limit numbers and entries in any class, or to cancel a class.

Classes will be cancelled if there are insufficient numbers of competitors.

Late entries will incur an additional fee



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If any changes are required after 30th June 2017 these must be requested in writing (post or email) and an administration fee may be charged.

By entering this competition, competitors acknowledge that photos or video footage may be taken and consent that this can be used for promotional purposes.

By paying for entry into any class, the competitors and all persons assisting those entering, state they abide by the rules.

Current students or employees of a training provider/establishment who are current financial members of NZChefs are eligible for their member entry fee rate.

Charges may apply for forms incorrectly completed.

Refer to the website for fee details

Internet Banking:

For all internet banking the following must be included on the bank form:

(Below information MUST be present when paying by internet banking)

Particulars – Last Name and First Name

Code – Class number (e.g. T02).

[If entering more than one class use first class entered only].

Reference – Contact telephone with area code

NZChefs Bank Details are as follows – 03 1506 0015925 00 - Westpac

Note: The organisers reserve the right to rescind or modify any of the rules and conditions.

The judges' interpretation of the rules is final.

For further information on the NZChefs Hospitality Championships 2017, please contact

NZChefs on 0800 692 433

Email: competitions@nzchefs.org.nz

Visit www.nzchefs.org.nz

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