



# The Auckland Regional Salon 2015

**11th July 2015**

## **Competition Schedule**



*Proudly brought to you by NZChefs and AUT*

# The Competition

The Regional Salon 2015 Committee are pleased to release the Auckland Regional and Secondary Schools Salon competition schedule.

The competition is run in line with the World Association of Chefs Societies [WACS] guidelines. Competitors receive their results on the day of competition and medals are awarded at the Prize-giving held at the end of each day.

A special thanks to...

Renny Aprea for all his assistance and AUT University for hosting the event.

New Zealand Chefs Association [NZChefs] members

Service Professionals Association of New Zealand [SPANZ] members

The Judges who give their time and expertise to judge the competitions

And to all the volunteers who assist at the competition and to all the competitors – without you there would be no competition.

## The Organising Committee

Grant Kitchen	Salon Director
Renny Aprea	Chief Judge – Kitchen
Sandi Eickhoff	Chief Judge – Restaurant Service
Carmel Clark	Registration and Administration, NZChefs

Provider representatives:

Renny Aprea Senior Lecturer, AUT School of Hospitality and Tourism

Sandi Eickhoff Senior Lecturer, Hospitality, Food and Beverage, Faculty of Consumer Services, MIT

## The Venue – Loading, unloading and parking



### AUT School of Hospitality and Tourism

- Access – the main entrance is off Wellesley Street East, Auckland.
- Competitors can drop off their equipment near the entrance of the WH Building by showing their competitor's badge at the Main Gate on Wellesley St.
- Main entrance doors are open from 7.30 am.
- Once unloaded, all vehicles must be moved to the nearest available car park. Failure to do so will result in your vehicle being towed at your expense.
- Parking is available in and around the University Campus. Please be aware that no responsibility will be taken by the organisers for any theft or damage to any vehicle during the course of these competitions.

### MIT – Secondary School Salon

- 1<sup>st</sup> July 2015.
- Manukau Institute of Technology, Gate 14 Alexander Crescent, Otara.
- 2 entries per class, per school.
- Please refer to the MIT Booklet for more information.

Auckland Regional Salon Class Programme 11<sup>th</sup> July 2015❖ STATIC (Display Based)

Class	Name	Description	Time
100	<b>TRADITIONAL FRUIT FLAN</b> Reference: 'The New Zealand Chef' by Christensen-Yule, Neill and McRae	A flan, minimum size 18 cm to maximum 22 cm, of six (6) portions. Must be made of sweet paste with traditional Crème Pâtissière filling with sliced fresh and/or canned fruit and glazed. Presented uncut on suitable serving plate. Two copies of the recipe and one description card to be supplied.	Delivery from 8 am Set up by 8:45 am
101	<b>FRESH FRUIT FLAN</b> Any style of fresh fruit	A flan, minimum size 18 cm to maximum 22 cm, of six (6) portions. Must be made of sweet paste with competitor's choice of filling and only fresh fruit and glazed. Presented uncut on suitable serving plate. Two copies of the recipe and one description card to be supplied.	Delivery from 8 am Set up by 8:45 am
102	<b>CHOCOLATE DESSERT</b>	A dessert presented as two (2) individual portions plated. The use of chocolate must be prominent throughout the dessert concept. Total maximum weight should be approx. 125g per portion. Two copies of the recipe and one description card to be supplied.	Delivery from 8 am Set up by 8:45 am
103	<b>INNOVATIVE TAPAS</b> Reference; The fare Arts Guidelines, by NZChefs	A display of three (3) different kinds of bite-size tapas, three (3) separate portions of each [Total nine (9) pieces]. When competitors wish to show the use of hot items as part of this class they must present using Aspic and present these items as Hot presented cold [HPC]. Two copies of the recipes and one description card to be supplied.	Delivery from 8 am. Set up by 8:45 am

❖ **LIVE KITCHEN**

<b>Class</b>	<b>Name</b>	<b>Description</b>	<b>Time</b>	<b>Kitchen</b>
<b>120</b>	<b>NICOISE-style SALAD</b>	A modern interpretation of this classical dish with a 50g portion of cooked tuna and egg to be included. Two (2) portions of the recipe supplied [recipe in Appendix] to be presented as an entrée. Any alteration to the ingredients listed in the recipe will disqualify the dish. The competitors must supply all ingredients. Two copies of the recipe and one description card to be supplied.	10:00am – 11:00am	Pastry Kitchen
<b>121</b>	<b>SOUP</b>	Two (2) portions of the competitor's choice to be individually plated. Portion to be 150-200 ml with a suitable garnish. Two copies of the recipe and one description card to be supplied.	12:30pm – 1:30pm	Kitchen 2
<b>122</b>	<b>PASTA MAIN</b>	Two (2) portions of a main course, individually plated, featuring Italian-style fresh-filled pasta, such as ravioli or tortellini with a savoury filling. Pasta dough must be made within the competition and be about 100g raw weight per portion. Competitors must bring in their own hand-cranked pasta machine – a trestle table or similar will be provided to lock pasta machines on to. (No electric machines allowed). The dish must have a sauce and suitable accompaniment /garnish. Two copies of the recipe and one description card to be supplied.	11:00am – 12:15pm	Kitchen 2
<b>123</b>	<b>SALMON MAIN</b>	Prepare and present Two (2) portions of the specific recipe plated. [Recipe in Appendix]. Any alteration to the recipe or ingredients will disqualify the dish. ALL ingredients to be supplied by the competitor. One description card is to be supplied.	8:30am – 9:30am	Kitchen 2
<b>124</b>	<b>LIVE DESSERT</b>	Two (2) portions of a hot or cold dessert of the competitor's choice to be individually plated. Two copies of the recipe and one description card are to be supplied.	8:30am – 9:30am	Pastry Kitchen
<b>125</b>	<b>BEEF DISH</b>	Prepare and present two (2) portions, individually plated, of Beef sirloin with sauce Béarnaise, Lyonnaise potatoes and green beans. As per the following criteria; Beef sirloin to be bought into the competition as a whole piece and be trimmed and sliced as required during the competition. Each cooked portion to weigh 150-170g and be served medium rare. [55-70°C at height of cooking]. Sauce Béarnaise must be served in a sauce boat alongside the plated dish. Washed potatoes and peeled onions may be brought into the competition. Fresh beans cooked in a style as per competitor's choice. Competitors to supply ALL ingredients. Two copies of the recipes and one description card to be supplied.	9:45am – 10:45am	Kitchen 2

❖ RESTAURANT SERVICE

**NOTE with regard to all Restaurant Service, Cocktail and Barista competitions:** All equipment can be unpacked from the boxes, unwrapped and laid out on the table or associated area i.e. by the Barista machine in the five (5) MINUTES SET UP PERIOD prior to the START of the competition times allocated below. No cleaning, polishing, preparation or associated work may take place in this time. No aprons or gloves are to be worn during the unpacking process.

Classes	Name	Description	Duration of Competition	Time	Venue
140	<b>TABLE SETTING, CLEARING AND CRUMBING DOWN</b>	<p>This competition will be divided over two (2) individual disciplines.</p> <p><b>Part 1:</b> Prepare a standard full Table d'hôte restaurant setting including; water and wine glasses, cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900 mm square table, four (4) chairs, trestle table and hot water will be provided. Competitors are to supply all other equipment. Once this part is completed, competitors must stand by their sideboard in readiness for Part 2.</p> <p><b>Part 2:</b> Greet 'Guest' seat and napkin, (remove entrée cutlery). Serve four (4) empty cold main course plates. <b>Judges/floor manager to place knife and fork on plate as though the guest has finished eating.</b> Competitors are then required to clear the table, and prepare it for the service of a dessert. This is to include the clearing of 'dirty' main course, side plates, cutlery, glasses, cruet and butter; crumbing down skill must be shown and preparation for the service of dessert. <b>(No guests will be present in dining room, competitors are to serve as if guests are present]</b></p>	<p>Part 1 = 30 minutes</p> <p>Part 2= 15 minutes</p>	11:00am – 11:45am	Piko
141	<b>TABLE SETTING</b>	<p>Part 1: Prepare a standard full Table d'hôte restaurant setting including; water and two (2) wine glasses, cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900 mm square table, four (4) chairs, trestle table and hot water will be provided. Competitors are to supply all other equipment. Once this part is completed, competitors must stand by their sideboard in readiness for Part 2.</p> <p>Part 2: Greet 'Guest' seat and napkin, (remove entrée cutlery). Serve four (4) empty cold main course plates. Judges/floor manager to place knife and fork on plate as though the guest has finished eating. Competitors are then required to clear the table, and prepare it for the service of a dessert. This is to include the clearing of 'dirty' main course, side plates, cutlery, glasses, cruet and butter; crumbing down skill must be shown and preparation for the service of dessert. <b>(No guests will be present in dining room, competitors are to serve as if guests are present]</b></p>	45 minutes	10:00am – 10:45am	Piko window side

142	<b>BARISTA COMPETITION</b>	<p><b>Part 1:</b> Competitors are allowed to prepare and condition the espresso machine and set up any additional equipment.</p> <p><b>Part 2:</b> Prepare and present two (2) portions of the following beverages in stated order:</p> <ol style="list-style-type: none"> <li>1. Single espresso</li> <li>2. Single shot latte</li> <li>3. Single flat white</li> </ol> <p>Registered competitors will be given a list of equipment and ingredients available. Competitors to supply any other requirements. Competitors will supply their own crockery and spoons.</p> <p>Notes: Marking will be aligned with WBC rules. The coffee beans for each competitor will be pre-ground before each heat by the Head Judge.</p>	<p><b>Part 1</b> Preparation time 5 minutes</p> <p><b>Part 2</b> 20 Minutes to prepare and present</p> <p><b>Total 40 minutes</b></p>	<p>Heat 1 – 8:00am – 8:45am</p> <p>Heat 2 – 9:00am – 9:45am</p>	Piko
143	<b>WINE and BEVERAGE SERVICE</b>	<p>Competitors are to serve iced water, a bottle of white wine and a bottle of sparkling wine to a table of four (4) seated guests and one (1) Judge. Judges' glasses to be laid on the side table. A 900 mm square table, four (4) chairs, a trestle table and all wines will be supplied. Competitors to supply ALL other equipment including glasses.</p> <p>Note: Ice and water may be collected before the start of the class.</p>	<p><b>Part 1</b> 5 minutes for collection of ice and water</p> <p><b>Part 2</b> 30 minutes for all service requirements</p>	12:00pm – 12:30pm	Piko

## ❖ COCKTAIL

**NOTE with regard to all Restaurant Service, Cocktail and Barista competitions:** All equipment can be unpacked from the boxes, unwrapped and laid out on the table or associated area, i.e. by the Barista machine, in the FIVE (5) MINUTES SET UP PERIOD prior to the START of the competition times allocated below. No cleaning, polishing, preparation or associated work may take place in this time. No aprons or gloves are to be worn during the unpacking process. ALL ingredients/equipment/garnishes/juices (including glasses) are to be supplied by the competitor. Please note no power is available for blenders in either competition.

Class	Name	Description	Duration of Competition	Day / Time	Venue		
160	<b>CLASSIC COCKTAIL</b> Official cocktails as found on: <a href="http://www.iba-world.com/">http://www.iba-world.com/</a>	Competitors are to produce: <b>Compulsory:</b> Mojitos, Two (2) glasses identical <b>Followed by either:</b> Two (2) Vodka Martinis or Two (2) Cosmopolitans. <b>[Total Two (2) Mojitos and Two (2) identical cocktails]</b> <b>Competitors to supply all ingredients and equipment other than ice.</b>	<b>Part 1</b> 5 minutes for collection of ice  <b>Part 2</b> 15 minutes for preparation and service of beverages	Heat 1 – 9:00am – 9:30am  Heat 2 – 9:45am – 10:15am	Four Seasons		
161	<b>MOCKTAIL</b>	Competitors are to produce the following Two (2) Mocktails. <b>Competitors are to research all the components of the Mocktails to find out the methods and techniques required to produce Two (2) of each. Full recipe amounts and methods must be present at time of competition.</b> <b>Competitors to supply all ingredients and equipment other than ice.</b>	<b>Part 1</b> 5 minutes for collection of ice  <b>Part 2</b> 15 minutes for preparation and service of beverages	Heat 1 – 10:30am – 11:00am  Heat 2 – 11:15am – 11:45am	Four Seasons		
		<table border="1"> <tr> <td><b>Classic Shirley Temple</b> <u>Ingredients</u> lemon-lime soda grenadine orange juice orange slice maraschino cherry</td> <td><b>Mojitos</b> <u>Ingredients</u> crushed ice mint leaves lime juice sugar syrup soda/lemonade to fill</td> </tr> </table>	<b>Classic Shirley Temple</b> <u>Ingredients</u> lemon-lime soda grenadine orange juice orange slice maraschino cherry	<b>Mojitos</b> <u>Ingredients</u> crushed ice mint leaves lime juice sugar syrup soda/lemonade to fill			
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<b>AUT</b>							
<b>Saturday – 11<sup>th</sup> July 2015</b>							
	<b>H314</b>	<b>K2</b>	<b>PIKO RESTAURANT</b>	<b>FOUR SEASONS</b>	<b>PASTRY KITCHEN</b>		
<b>7.30</b>						<b>7.30</b>	
<b>7.45</b>						<b>7.45</b>	
<b>8.00</b>	Static Setup - Flan – 100 & 101, Chocolate Dessert – 102, Tapas – 103 <b>(1hr)</b>		Barista Heat 1 – 142 <b>(40mins)</b>			<b>8.00</b>	
<b>8.15</b>						<b>8.15</b>	
<b>8.30</b>		Salmon Main Heat 1 - 123 <b>(1hr)</b>			Live Dessert - 124 <b>(1hr)</b>	<b>8.30</b>	
<b>8.45</b>						<b>8.45</b>	
<b>9.00</b>	Static Judging <b>(1hr 30mins)</b>		Barista Heat 2 – 142 <b>(40mins)</b>	Classic Cocktail Heat 1 - 160 <b>(20mins)</b>		<b>9.00</b>	
<b>9.15</b>							<b>9.15</b>
<b>9.30</b>						<b>9.30</b>	
<b>9.45</b>						<b>9.45</b>	
<b>10.00</b>		Beef Dish -125 <b>(1hr)</b>		Classic Table Setting (Window side) -141 <b>(45mins)</b>	Classic Cocktail Heat 2 - 160 <b>(20mins)</b>	Nicoise Salad - 120 <b>(1hr)</b>	<b>10.00</b>
<b>10.15</b>							
<b>10.30</b>					Mocktail Heat 1 - 161 <b>(20mins)</b>		<b>10.30</b>
<b>10.45</b>						<b>10.45</b>	
<b>11.00</b>							<b>11.00</b>
<b>11.15</b>							<b>11.15</b>
<b>11.30</b>	Static Open for public viewing <b>(2hrs)</b>	Pasta - 122 <b>(1hr 15mins)</b>	Table Setting, Cleaning and Crumbing Down - 140 <b>(45mins)</b>	Mocktail Heat 2 - 161 <b>(20mins)</b>		<b>11.30</b>	
<b>11.45</b>							
<b>12.00</b>			Wine and Beverage Service - 143 <b>(35mins)</b>			<b>12.00</b>	
<b>12.15</b>						<b>12.15</b>	
<b>12.30</b>						<b>12.30</b>	
<b>12.45</b>			Soup - 121 <b>(1hr)</b>				<b>12.45</b>
<b>1.00</b>							<b>1.00</b>
<b>1.15</b>						<b>1.15</b>	
<b>1.30</b>	Static dismantle and collection <b>(45mins)</b>		Table setting dismantle <b>(1hr)</b>			<b>1.30</b>	
<b>1.45</b>						<b>1.45</b>	
<b>2.00</b>		<b>(1hr)</b>					<b>2.00</b>
<b>2.15</b>							<b>2.15</b>
<b>2.30</b>							<b>2.30</b>
<b>2.45</b>					<b>2.45</b>		
<b>3.00</b>						<b>3.00</b>	
<b>3.15</b>						<b>3.15</b>	
<b>3.30</b>	Prize Giving					<b>3.30</b>	
<b>4.00</b>						<b>4.00</b>	



***Please note: This is just a guide for class times and maybe subject to change on the day.***

## **General Information**

### **1. Competitors and entries**

Competitors are any hospitality person in training in an Educational Institute or in the Industry, or who has completed their training with less than 4000 hrs work experience. Proof of hours must be able to be verified prior to the competition if requested. The hours are up to the date of participation in the competition.

Please note: The Regional competitions have been extended to include Secondary Schools on Wednesday 1<sup>st</sup> at MIT and Friday the 10<sup>th</sup> at AUT.

- All entries must complete an official entry form (as attached to this document) or complete an online form, please send all entries to NZChefs, PO Box 24057, Royal Oak, Auckland 1345
- An entry fee must accompany each entry form. No entry will be accepted without payment. Late entries will not be accepted. Any changes to entries must be in writing (post, fax, email) and required by Monday 4pm 15<sup>th</sup> June 2015
- If a competitor enters by email or Fax (on 0800 692 432) an invoice will be sent and payment must be received by Monday 4pm 15<sup>th</sup> June 2015. Otherwise, entries will not be accepted.
- Entries for over-subscribed classes will be accepted only when payment is provided, preference given to NZChefs members.
- Entries into some classes are limited and it is in the competitor's best interest to apply early.
- The organisers reserve the right to limit numbers and entries in any class, or to cancel a class should there be a need to.
- The entry fee is non-refundable in cases of cancellation or withdrawal by the competitor.
- For an entry form for multiple entries [over 10] please email: office@nzchefs.org.nz
- The organisers reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final.
- Classes will be cancelled if there are insufficient numbers of competitors.

### **2. Entries**

- Entries must be received by Monday 4pm 15<sup>th</sup> June 2015.
- Confirmation of a place in a class is confirmed after.
- Competitor numbers and confirmations are sent out prior to the competition.
- For classes that have more than ONE Heat, competitors will be advised prior to the competition of their Heat number and time.
- No liability can be accepted for entries lost or damaged. Proof of posting is not proof of receipt.

### **3. Entry Fee**

- All entry fees are non-refundable (and include GST).
- In paying for entry into any class the competitors and all persons assisting those entering state they abide by the rules.
- For all NZChefs members - \$35.00 per person
- All non-members - \$45.00 (per person)
- An entry fee must accompany each entry form.
- No entry will be accepted for processing without payment regardless of circumstances.
- The entry fee is non-refundable in cases of cancellation or withdrawal by the competitor.
- There is no discount for bulk payments.

### **4. 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.

### **5. Attendance on the day**

- Registration is at the main reception desk, Level 2 Piko Restaurant, WH Building, AUT.
- Competitors must register at the registration desk at least one (1) hour before the scheduled competition Heat time.
- Competitors must bring their competitor's badge to registration and wear it at all times during the competition.
- Competitors must report to the scheduled competition room at least 20 minutes prior to their live class.

## 6. Security of Equipment, Personal property and Injuries

- 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 bought into the Competition. It is the competitor's responsibility to cover this for personal use.
- It is advised that all specialised equipment be named and a contact phone adhered to the base of all equipment. 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.
- The organisers accept no responsibility for loss or damage to personal property or injuries at any time during the competition.

## 7. Health and Safety – Promoting food safety and hygiene excellence

- Regulations as per a workplace must be followed in all competitions.
- Competitors will not only be judged on the standard and quality of their food, but also monitored on their efficient use of energy in creating a winning dish.
- Competitors must keep high risk foods that are being used for competitions at a safe temperature - i.e. below 4°C.
- The organising committee are not able to offer any refrigeration, freezer or dry store space for your food items, either before or after your scheduled competition time. During your scheduled competition, full refrigeration and limited freezer space are available for all competitors.

## 8. Room Allocation

Storage Room:	H316 Level 3
Restaurant Service competition area:	Piko Restaurant
Cocktail competitions area:	Four Seasons Restaurant
Barista competitions area:	Piko Restaurant
Kitchen competition area:	H218 – Dessert (Level 2 WH Building)
All other Kitchen competitions	H305 and H303 (Level 3, WH Building)
Static Presentation rooms:	H314 and H315

## 9. Statement of confidentiality

- All information supplied to the NZChefs Auckland Branch, as part of this Regional Competition Entry Form, will be kept entirely confidential. It will not be revealed to anyone or used for any purpose other than internal record keeping and the class sponsor.

## 10. Judging

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

## 11. Awards (all classes)

- The World Association of Chefs Society [WACS] Guidelines is used for all competitions, with regard to the marking system. 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	Gold Medal.
80-89	Silver Medal.
70-79	Bronze Medal.

## 12. 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 (beside the registration desk) as soon as possible after judging is completed and Award cards placed alongside static exhibits.

**13. Prize-giving**

- Prize-giving will take place each day as per the timetable.
- 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 or his/her assistant at the presentation ceremony will be withheld, unless prior arrangements are made with the organizers. No medals or certificates will be given out at the registration desk under any circumstances.
- To obtain uncollected awards, competitors must contact NZChefs office with class number, competitor's number, name and address in writing or by email after 4<sup>th</sup> July. (No phone calls).
- A fee may be charged (\$5) for any name changes once the certificate has been issued.
- Comments and awards may take up to 6 weeks to be sent out after the competition.

**14. Delivery of Static exhibits**

- A label with your competitor number on it will be provided when registering. This is to be displayed with the entry but no reference to the competitor's name or place of work or study in any form (i.e. name of the establishment, emblem, insignia or badge), can be used.
- After registration competitors will be able to use a touch up area to finalise their work.
- Competitors must unpack and display their own exhibits in an 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.

**15. Static Classes**

- After registration, competitors with entries for all static classes should report to the steward as allocated in the Room allocation (See Point 8).
- Static entries must be completed by the allocated time on the timetable.
- Static exhibits will be provided with table space in the nominated room.
- The label with competitor number must be displayed with the entry.
- The Judges shall 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 that the work is bona fide to the satisfaction of the Judges.
- Competitors must provide their own display silverware, mirrors, platters etc. No display items may bear any identification, i.e. company logos. All entries must be presented on suitable dishes; polished silver, crockery without cracks etc.
- ALL platters, props, plates must be marked with the competitor's number and contact phone number. Where there is restricted size of entry, and these have not been adhered to, disqualification will take place.
- The organisers reserve the right to refuse entries they deem to be unhygienic or below industry standard. Entries that become a health risk during the competition will be removed.
- Statics can only be removed between the allocated times on the timetable.
- Permission must be sought from the Salon Director for removal of static displays prior to the allocated time. Entries removed prior to the allocated times without permission may be disqualified. ALL entries not removed by the end of the day will be disposed of without further warning to the competitor.
- Please note that eating of exhibits is deemed to be a health risk and the organisers take no responsibility for any health related problems if these exhibits are tasted by anyone after the judging has taken place.
- See Point 22 with reference to Recipe and Description cards.
- Access to a kitchen will be limited to the use of a bench if required for 'final' assembly work and a sink for water. No cooking may take place. Area must be cleaned prior to leaving.

**16. Live Classes – Kitchen**

- Unless otherwise stated, competitors MUST supply all food items and the necessary equipment to prepare, cook and serve.
- The competition rules specify that each competitor must prepare two (2) covers for judging unless stated otherwise. These are used for tasting by the judging panel.
- 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 people outside the arenas. If communication does take place then the competitors will be disqualified immediately.
- Once a live competition has started under no circumstances can 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 you have not presented all your dishes, set up your static display or completed all your service elements, you will not be judged, and
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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.

- While the competition is underway no conferring is allowed between opposing competitors or between competitors and their coach/tutor/manager or anyone outside of the arena. 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.
- Full chef whites including hat and neck tie must be worn.
- Marks will be deducted for incorrect uniform.

#### **17. Kitchens**

- There will be no equipment added to the stove or the bench.
- Competitors are required to clean their stoves and equipment at the end of the competition. Marks will be deducted if this is not carried out.
- Some salamanders will be provided – but not in the Pastry Kitchen.
- No trolleys will be allowed in any kitchen other than for transport into the kitchen. All trolleys must be removed to a safe place prior to start of the competition.
- Under no circumstances will deep fat fryers, either free standing with a power source, or on the stove with a temperature probe, containing oil/fat or other frying medium, be used in any part of the cooking arena. Deep frying is when the frying medium is over ¼ cm.

#### **18. Time Allocation all Kitchen classes**

- The time allocation for the Live Kitchen 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.

#### **19. 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 suitable temperature of served food items.

#### **20. Liquid nitrogen**

- Liquid nitrogen is not to be used.

#### **21. Equipment and wash up area**

- ALL platters, props, plates, equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor's number and contact phone number.
- Competitors are responsible for their own equipment at all times. The organisers are not responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- Competitors are advised to suitably insure dishes for display. It is the individual's responsibility to cover this personal risk.
- No washing up is allowed in any kitchen outside the allocated competition time.
- No equipment, under any circumstances, is stored in any area overnight or at the end of the final day. All equipment will be removed 30 minutes after the end of judging of the final competition each day. So please remove ALL equipment. Left or lost property is not the responsibility of the Host venue, organisers or NZChefs.

## 22. Recipe and Description Cards.

- Two (2) recipe cards and one (1) dish description card must be brought to the competition for all Live Kitchen, Static classes and certain Restaurant classes. (Unless otherwise stated in the class details).
  - The recipe is to include weights of ingredient, preparation required and method of cooking. This is to be typed in English.
  - The description card i.e. how the dish would be described on a menu. This must be typed in English.
  - A downloadable form (Word format) is available from the NZChefs website as an example.
- |  |
|--|
| <ul style="list-style-type: none"> <li>▪ One copy of the Recipe card must be presented at the Registration desk on arrival.</li> <li>▪ In a STATIC class, one (1) recipe and one (1) description card should be displayed with the competitor's work.</li> <li>▪ In the LIVE Kitchen one (1) recipe card and one (1) description card should be taken into the kitchen for display with the competitor's work at the Judging table.</li> </ul> |
|--|
- The recipe and description card, for any class, becomes the property of NZChefs. It/they may be reproduced for promotional purposes and used on the NZChefs website.
  - Failure to bring recipe and description cards disqualifies the entry and it will not be judged.
  - **Recipes and Description cards must** be computer generated, in English and **suitable for use** in a commercial environment (see below) the recipe template is in the appendix.

### Auckland Regional Salon 2015

#### Recipe Card

#### The following must be on each copy of the recipes

- Class number
- Name of Class
- Competitor number
- Portions
- Name of Dish
- Number of servings
- Ingredients
- Method

#### Description Card

- Class number
- Name of Class
- Competitor number
- Dish description – the main features of the dish - as it would appear on the menu in a commercial environment.

## 23. Practical Classes – Front of House

To assist you in the Mise-en-place for your competition please note the following:

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

**24. Start of competition**

- A minimum standard of dress is required for all food and beverage service events.
- Uniforms or Industry standard black and whites.
- Trousers/skirts should be in 'as new' condition and well pressed.
- Shirts/blouses should be in 'as new' condition, well pressed and appropriate for the competition.
- Aprons, if worn, should be in 'as new' condition and well pressed.
- Footwear should be black, fully enclosed, highly polished and in 'as new' condition.
- For safety reasons, heels are not to be in excess of 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.

**25. Live Classes – Restaurant**

- Unless otherwise stated, competitors MUST supply all the necessary equipment to prepare and serve.
- 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 no equipment, food, liquids or other associated items for the class may be bought into the arenas for the competitors to complete the task under any circumstances.
- When the allotted time is up competitors will be asked to "step back from your work station." If you have not presented all your dishes, set up your static display or completed all your service elements, you will not be judged and a DNC or DNP (did not complete or did not present) will be entered on the judging sheets.
- 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.

**26. Time Allocation all Restaurant 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.

**27. Restaurant Work station**

- 900 mm x 900 mm square table.
- 4 Stackable Chairs as required.
- A suitable side table will also be provided where necessary.

**28. Items available**

- Hot water boiler
- Filter coffee
- Ice
- Cold water

**29. Classic Cocktail**

- **ALL cocktails will be marked against the following reference:** <http://www.iba-world.com/>
- Competitors to supply all ingredients and equipment other than ice.

**'Guidelines for Culinary Arts and Restaurant Service Competitions'**

- Competitors are to refer to the latest version of the Competition Guidelines (\$20.00ea). To order a copy visit our website or please contact NZChefs National Office – 0800 692 433 or [office@nzchefs.org.nz](mailto:office@nzchefs.org.nz)

For further information on the Auckland Regional Salon 2015 please contact:

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