



Wellington Culinary Fare 2016
May 21st and 22nd
WelTec School of Hospitality and Le Cordon Bleu NZ
Cuba St, Wellington

Information for Kitchen Competitors and Judges
The following pages contain the class criteria for all Static Cookery events



LE CORDON BLEU[®]
NEW ZEALAND



Wellington Culinary Fare 2016
Information for Static Cookery Competitors and Judges
Sponsor: **Nestle**
Class 1: Gateau (Open)
22nd May
Report 10am
Present <1030am

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

Class Requirements:

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am Sharp)
- Competitors must produce 1 decorated gateau
- The **Gateau** must be **presented no larger than 35 cm** in diameter.
- The dish must have an edible garnish
- **The gateau must utilize Nestle product from the Docello range of Couverture**
- The competitor may use marzipan, chocolate work, sugar work, tuille or any other suitable pastry preparation.
- Gateau must be multiple layers and able to be portioned equally.
- The entry must be accompanied by the **competitors number**
- The entry must be accompanied by a **menu card and a recipe card** containing a description of the preparations used.
- The competitor must have followed safe food practices as the cake will be tasted and marks awarded
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.

For information on Docello range of couverture please contact
Simon DellaBarca Simon.DellaBarca@NZ.nestle.com



Wellington Culinary Fare 2016
Information for Static Cookery Competitors and Judges
Sponsor: **Copthorne Hotel Oriental Bay**
Class 2: Fantasy Birthday Cake (Open)
22nd May
Report 10am
Present <1030am

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

Class Requirements:

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am sharp)
- Competitors must produce 1 cake suitable for a themed birthday celebration.
- The **cake board** must not exceed **40 cm**. This is at the widest point.
- The garnish must be edible
- Theme or concept clear and explained on menu card
- Any visible supports must be covered and not visible in the finished work.
- The entry must be accompanied by the **competitors number**
- The entry must be accompanied by a **menu card** containing the cake description and will become the property of the Sponsor after judging.
- The competitor will note that the cake will not be cut into or tasted in any way.
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.



COPTHORNE
HOTEL

WELLINGTON, ORIENTAL BAY

Wellington Culinary Fare 2016
Information for Static Cookery Competitors and Judges
Sponsor: **Le Cordon Bleu NZ**

Class 3: Static Showpiece (Open)

22nd May

Report 10am

Present <1030am

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

Class Requirements:

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am sharp)
- Competitors must produce 1 x savoury or sweet centerpiece using an edible medium that is semi perishable. This includes, vegetables, fruits, butter, margarine, chocolate, sweet icings, sugar work.
- Ice is considered perishable and is not to be used for this class.
- The **Base** size of the centerpiece is to be **no larger than 45 cm** Square
- Any internal foundation or structures must not be visible in the finished work
- The entry must be accompanied by the **competitors number**
- The entry must be accompanied by a **description** of the centerpiece to be displayed and will become the property of the Sponsor after judging.
- The competitor must have followed safe food practices.
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.



LE CORDON BLEU®
NEW ZEALAND

Wellington Culinary Fare 2016
Information for Static Cookery Competitors and Judges
Sponsor: **Schoc Chocolates**
Class 4: Chocolate Petit Fours (Open)
22nd May
Report 10am
Present <1030am

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

Class Requirements:

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am Sharp)
- Competitors must prepare and present a total of 32 pieces: 4 different types with 8 pieces of each type.
- All pieces can be prepared in various ways eg. Cutting, piping, moulding or layered chocolate using a variety of fillings.
- The use of transfer sheets is permitted.
- Judging shall be in accordance with the following standards – 30% presentation, 50% technical skills, 10% taste, 10% texture
- Must be served on two identical plates with 4x4 petit fours
- The Service plates must not exceed 30cm
- The entry must be accompanied by the **competitor's number**.
- The entry must be accompanied by a **menu card and 2 full copies of recipes** containing the dish description.
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.

