



NZChefs National Salon 2016 Gourmet Pacific Challenge



Class K035 – Gourmet Pacific Challenge

Teams cook off and prepare a three (3) course meal for 6 covers in total.

Kitchen teams to consist of one chef and one commis chef (commis must be under 25yrs of age on the day of the competition)

Invitations to teams from Australia, New Zealand, Fiji, Vanuatu, New Caledonia, Guam, Cook Islands, Samoa and Tahiti (Maximum of 12 teams).

All travel costs and accommodation will be at the cost of the competing teams.

NZChefs have obtained a preferred rate at the IBIS / Novotel, Greenlane, Auckland.

NZChefs will provide Bidvest pantry which all teams may have access to (a pantry list will be supplied)

All equipment will be supplied (a kitchen equipment list will be supplied) – Specialised equipment will be allowed but can only be a total of one metre square, any electrical equipment will need to be tagged and tested NZChefs will organize a certified electrician on day prior to day to tag – each piece of equipment tested and tagging will cost the team \$10.00, equipment not tagged and tested will NOT be permitted).

No use of Thermo-mix or Nitrogen is permitted, it is a cookery competition based on cooking skills knife skills and good use of Chefs time and an Oven.

All front of house services will be provided by NZChefs, including plates.

Detailed explanations follow regarding final timings, menu placement, ordering from the market list and products allowed. There is absolutely NO allowance or tolerance for using or bringing into NZ forbidden or notified food, spices or organic matter not detected at the border. If found disqualification is forthwith, and NZ Customs will be notified.

Please refer NZChefs or NZ Customs regarding items of question.

The Main Event, Cooking for Guests

To prepare a Three (3) course Bistro/Fine dining/Elegant Luncheon menu for 6 covers including:

1. An entree of any description using Fonterra Cheese as the main component.
2. A Hot main course consisting of Waitoa Free Range Chicken and a minimum of 3 fresh New Zealand vegetables may include fungi.
3. A dessert course of any type, including use of a Nestlé product.
 - (4) Four restaurant covers
 - One photography and display
 - One for judges tasting

All dairy products used must be from Fonterra NZ.

Event Day Timeline

Each team will have three and a half (3.5) hours' time in the kitchen;

8.00 am	Access to the venue
8.50 am	Team briefing
9.15 am	Competitor entry to the kitchen arena for set up
9.30 am	Kitchen competition commences
11.00 am	Guests enter the dining room
11.30 am	Entrees must be served by this time
12.00 noon	Mains must be served by this time
12.30 pm	Dessert must be served by this time
1.00 pm	Kitchen must be vacated

Sponsors products must be used as detailed by course, as above.

- Mother sauces and basic doughs are permitted to be brought in (all mother sauces and pastries need to be extended).
- Other ingredients may be selected from the Bidvest Pantry (throughout the period of the competition) which will include proteins, fresh seasonal fruit, vegetables and fungi, dairy, dry goods, oils and spices.
- Any other specialty ingredients you may require will be allowed, food will be checked on entry, during service and at end of competition, excessive waste will be detrimental to score.

Front of house will be taken care of by the organisers; this includes beverage, bread rolls and butter.

To be eligible to win, the team needs to meet all criteria and the judges' decision is final.