

Welcome to the NZ Hospitality Championship 2017
Class Criteria for Restaurant & Café Open & Industry Classes

Live Restaurant & Café



Class – O12
Live Barista
Date 29 July 2017 25 minutes

Part 1:
Competitors are allowed Ten (10) minutes to prepare and condition the espresso machine and set up any additional equipment.

Part 2:
Competitors are allowed Fifteen (15) minutes. Competitors are to present water (1) and Four (4) portions of the following beverages in stated order;

Single Espresso
Double Shot Latte
Single Flat White

Clean down workstation, grinder, and machine.
Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors can bring their own grinders and beans.

Sponsor – Orb



Class – O13
Live Latte Art
Date 29 July 2017 25 minutes

Part 1:
Competitors are allowed Ten (10) minutes to prepare and season the espresso machine and set up any additional equipment

Part 2:
Competitors are allowed Fifteen (15) minutes to prepare and present Two (2) portions of the following beverages in stated order;
Two (2) Matching Free Pour Lattes
Two (2) Matching Designer Lattes (competitors can use Chocolate powders, syrups, or other suitable decorating substances for surface design).

Clean down workstation, grinder, and machine.
Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors can bring their own grinders and beans.

Sponsor – Anchor Food Professionals



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Class – O14

Live Classic Cocktail

Date 29 July 2017

20 minutes

Competitors are to produce the following vodka based cocktail:

- Caipiroska (compulsory) two (2) identical glasses.
- Either two (2) of the same – White Russian **OR** Bloody Mary

(Four Cocktails – 2 being Caipiroska and 2 identical cocktails)

Competitor to supply all ingredients and equipment other than ice.
Sponsors product must be used.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Sponsor – Restaurant & Cafe



Class – O15

Live Innovative Cocktail

Date 30 July 2017

15 minutes

Competitors are to produce two (2) servings of an original recipe cocktail using vodka as the key ingredient.

A full recipe and a description cards must accompany the presentation.

Competitor to supply all ingredients and equipment other than ice.

A question relating to this class will be asked.

5 minutes to unpack and collect ice.

10 minutes to prepare and present.

Sponsor – Hospitality NZ



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**RESTAURANT
ASSOCIATION
OF NEW ZEALAND**

Class – O16

Live Mystery Box Cocktail

Date 29 July 2017

30 minutes

Competitors are to produce two (2) servings of a cocktail using mystery products in the box provided.

A handwritten full recipe and a description cards must accompany the presentation.

Competitor to supply all equipment other than ice.

A question relating to this class will be asked.

5 minutes to unpack and collect ice.

10 minutes to prepare a recipe card.

15 minutes to prepare and present.

Sponsor –

STARLINE
by Washtech

Class – O17

Live Wine & Beverage Service

Date 29 July 2017

30 minutes

Part 1: Ten (10) minutes for mise-en-place

Part 2: Twenty (20) minutes to seat four (4) guests, then serve the following to the four (4) guests and one (1) for the Judges' table.

A bottle of water (still or sparkling)

A bottle of still wine

A bottle of sparkling wine

Judges' glasses will be allocated on a side table. Competitors will be judged not only on technical skill, but also on their ability to discuss, with the guests at the table, the attributes and background of the beverages served. Table and chairs supplied. Competitors to supply all wines, water, glassware and equipment required for this class.

A question relating to this class will be asked.

Sponsor – Starline By Washtech



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Class – O19

Live Classic Table Setting

Date 29 July 2017

35 minutes

The competition will be divided over two (2) individual disciplines:

Part 1: Prepare a standard full Table d'hôte restaurant setting including; water (1) and wine glasses (2), 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. A three (3) course menu matching the Table d'hôte set is required. The wine glasses can be any style should be complimentary to the menu.

Competitors are to supply all other equipment.

Once this part is completed, competitors must stand by their sideboard in readiness for Part 2.

Part 2: Greet 'Guest' seat and napkin, (remove entrée cutlery). Serve four (4) empty main course plates. (Floor Manager to place knife and fork on plate as though the guest is finished and "dirty" table). Competitors are then required to clear table, and prepare it for the service of dessert. This is to include the clearing of "dirty main plate", side plates, cutlery, glasses, cruet, and butter; crumbing down skill must be shown and preparation for the service of dessert.

NB: No guests will be present in dining room; competitors are to serve as if guest is present.

Unpack 5 minutes ,Part 1 20 minutes, Part 2 10 Minutes

Sponsor – NZMA



Class – O20

Live Mystery Box Table Setting

Date 29 July 2017

50 minutes

Competitors will have Forty Five (45) minutes to set a table with linen, crockery, cutlery and all accessories supplied in a mystery box.

Competitors should bring with them all necessary equipment to cut, polish and prepare the table, including items such as gloves, polishing cloths/ buckets, salvers, and scissors.



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Unpack 5 minutes
Prepare the table 45 minutes

Sponsor – Artisan

Class – O21
Barista of the Year

This is a Duathlon event judged on a variety of skill sets. Competitors are required to compete all the following classes:

Class O12 – Live Barista
Class O13 – Live Latte Art

Sponsor – Orb



Class – O22
Cocktail Champion of the Year

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete three of the following classes:

Class O14 – Live Classic Cocktail
Class O15 – Live Innovative Cocktail
Class O16 – Live Mystery Box Cocktails

Sponsor - Bartercard



Class – O24
Service Person of the Year

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete three of the following classes:

Class O17 – Live Wine & Beverage Service
Class O19 – Live Classic Table Setting
Class O20 – Live Mystery Box Table Setting

Sponsor – NZChefs



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 Thirty (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 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.

Prize-giving:

Prizegiving will take place from **4.00 pm the 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.

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.



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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.

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.

Recipe Card

The following must be on each copy of the recipes

- Class number
- Name of Class
- Competitor number
- 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.



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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>
All equipment can be unpacked from boxes, unwrapped and laid out on the table in the allocated five (5) minutes set up period.	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.
Trolleys (as per kitchen trolley) for transportation of items to the working arena.	Trolleys must be removed from the arena prior to the start of the competition.
Assistance can be given to bring in competitor's equipment.	Non-competing personnel must vacate the arena prior to the start of the competition.
	No written checklists or information can be brought into the competition area.
	Points will be deducted for no adherence to the above.

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.



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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 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 did not complete [DNC] or did not present [DNP] will be entered on the judging sheets. With live competitions, all plates, glasses and cups 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, $\frac{1}{4}$, $\frac{1}{2}$ 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.

Restaurant and Café equipment provided:

Restaurant workstation 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.



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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

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. K322).

[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.



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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

NZChefs National Office

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Executive Officer – Carmel Clark

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