

**MIT and The NZ Chefs Association Regional
Competition Schedule
Wednesday 7 July, 2021
incorporating
Secondary Schools Competition
National Secondary Schools Culinary Competition
Auckland Regional Training Competition**





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The Competitions

Started in 2015, the MIT Secondary School Competition allows students to showcase their culinary, baking or hospitality skills in a competition arena. Classes range from static presentations to live cookery, barista, and mocktail classes.

In 2021, the NZ Chefs Associations Auckland Branch are partnering with us to host the Regional competitions.

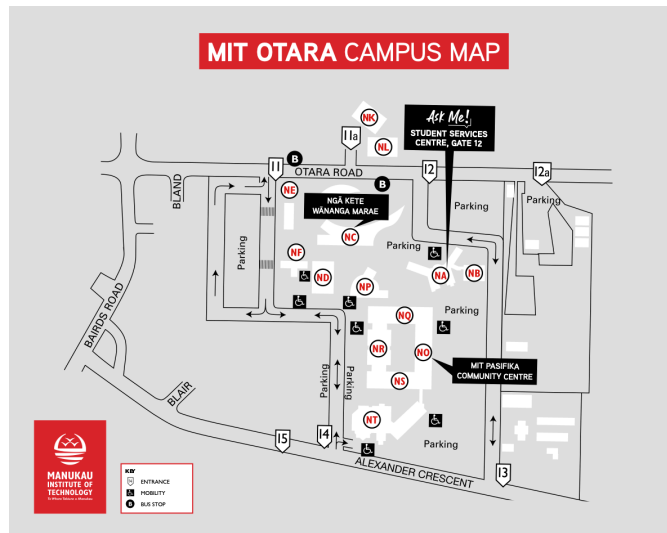
All competition classes are judged in accordance with the *Guidelines for Culinary Arts and Restaurant Service Competitions* available from the New Zealand Chefs Association.

Competitors are awarded a certificate of participation and where appropriate, the certificate will be endorsed accordingly as either Bronze, Silver or Gold.

The Venue

Competitions will be held at the MIT School of Hospitality, Gate 14, Alexander Crescent, Otago.

Carparking is available onsite, charges for carparking are \$1 per hour or \$4 per day.



MIT Otara Ask Me! Student Services Centre, Gate 12, 53 Otara Road, Otago, Manukau, Auckland enquiries@manukau.ac.nz manukau.ac.nz 0800 62 62 52	ND L2 Academic Centre	ND L2 Academic Registry	NA Academic Records	NA Ask Me! Student Services Centre	NP Cafeteria	NB Campus Security	NA Career and Employment Solutions	NA Chaplain	ND L3 Chief Executive's Office	NE Children's Education Centre	NT Dine - Training Restaurant	ND L2 Disability Support	NA Engagement and Advocacy	NA Finance	NS Floristry	NO L1 Hair Salon	NR IELTS Testing Centre - Administration	NA International Centre	NC Kāwhiri, Kāia - Administration	ND L3 Legal and Contracts	NP L2 Learning Support Centre	NP L2 Library	NB Mail Centre	NP Cafe Mobile Phone Top Ups	NC Nga Kete Wānanga Māori - Administration	NO Pasifika Community Centre	NO Pasifika Development Office	NO L1 Pathways & Transitions Department	NA People and Culture	ND L1 Sales and Marketing	ND L2 Schools and Community Liaison Staff	NR L3 School of Education	NO L1 School of Hairdressing	NO School of Languages, Literacy and Numeracy	NT School of Logistics (Also offered from MIT Manukau and NZ Maritime School)	NK School of Secondary Tertiary Studies - Administration	NR L3 School of Social Work	NL School of Sport	NA Student Support	NB Technology Services (ICTS)	NT The Pantry (MIT Shop)	NO L1 Trades Academy - Administration
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MIT MANUKAU Business, digital technologies, nursing, health and counselling. Corner Manukau Station Road and Davies Avenue, Manukau	MIT TECHPARK Professional engineering and trades (arboriculture, landscape construction, automotive, carpentry, scaffolding, brick and block laying, construction supervision, electrical trades, mechanical engineering trades, plumbing, gasfitting and draining, refrigeration and air conditioning). 58 Manukau Station Road, Manukau	NEW ZEALAND MARITIME SCHOOL Nautical science, marine engineering, marine electro-technology, foreign-going, master or chief domestic, maritime master yacht, seafarers certification. Level 3, 2 Commerce Street, Auckland CBD	MIT MAHURANGI Nautical science, marine engineering, STCW short courses, superyacht crew, domestic maritime. 11 Glenmore Drive, Wairi worth
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Entry Information

All competitors are advised to read all of this section carefully.

- All entries must be submitted via the official online entry form, via the link on the NZ Chefs competition page.
- No postal, email or other entries will be accepted. No liability can be accepted for entries lost or damaged.
- All entry fees will be invoiced to the school or training provider – please ensure you include a PO number with your entry(ies)
 - Entry fee is \$25 per competitor, per class for NZ Chefs Association Members
 - Entry fee is \$35 per competitor, per class for non-members
- If a competitor is undertaking assessment towards US 28106 & 28107, please contact MIT directly – email csschools@manukau.ac.nz
- Entries into classes are limited to **two (2)** representatives per school/provider for live classes and **ten (10)** representatives per school/provider for static classes.
- Exceptions to the entry limit are students who are part of the MIT School Partnership programme who are working towards units 28106 and 28107 as they need to enter particular classes in order to complete these units.
- Where a class is oversubscribed, entries will be accepted in the order in which they have been received
- Classes may have more than one heat – competitors will be advised prior to the competition of their heat and time
- The organisers reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final

Closing dates for entries

- Entries close on Friday 18 June 2021
 - Confirmation of class entry will only be made after entries have closed
 - Competitor numbers and class times will be sent out by Wednesday 30 June 2021
- 

General Rules and Information

Professional Integrity

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

Competitors may have assistance in loading in their equipment for competitions, but any unpacking, display or other preparations must be done by the competitor alone. Marshals will be present on the day to assist as needed, please ask if you need assistance.

Security of Equipment and Personal Property

Competitors will be able to drop their equipment off into a room allocated by MIT Staff upon their arrival

Competitors must provide all equipment, plates, utensils and ingredients (except where detailed in your class information)

Each competitor is responsible for the removal of their equipment from the competition arena when directed to do so. No responsibility will be taken by MIT for lost or missing equipment. It is advisable to label your equipment.

Attendance on the day

Registration will be held in NT Building.

Competitors are asked to register at least one hour prior to the start of their competition heat.

Students who are working towards US 28106 & 28107 must hand all of their required paperwork, verifications and supporting evidence, to the registration desk on arrival.

Competitors must report to the scheduled competition area at least 15 minutes prior to their live class.

Where a recipe card or menu is required for the class, competitors must submit this on registration. These should be computer generated and must include the competitor's number and the competition class information. Please check the class details carefully.



Live Kitchen Classes

Competitors are required to bring all ingredients and equipment required for the competitions, except those stated below, and in the specific class descriptions.

Security of equipment and ingredients is the responsibility of the competitor. There will be limited refrigeration available on the day for storage of ingredients prior to the competition class beginning.

Once a live competition in any area has begun:

- No communication may take place between the competitors, or between competitors and supporters. If communication does take place, the competitor risks being disqualified immediately.
- No equipment, food, liquids, or other associated items for the class may be brought into arenas for the competitors to complete the class.
- All enquiries are to be directed to the floor manager of the area who will assist as is appropriate for the class and the circumstances.

When the class time is up:

- Competitors will be informed of this by the Head Judge / Floor Manager and all competitors will be asked to '*stand back*' from their work stations.
- At '*stand back*' all plates must be off the bench and in transit to be deemed complete.
- Any competitor who has not completed all elements of their competition will lose 5 marks immediately when time is called.
- Competitors may be allowed up to 5 additional minutes to complete elements of their competition, but they will incur a loss of 1 mark per minute (up to 5 marks)
- If, after an additional 5 minutes, the competitor has not completed all elements of the competition, they will be judged on what has been presented/completed.

Uniform Requirements

Marks will be deducted for incorrect uniform and competitors are reminded to ensure their personal presentation, including hair, hands, and hygiene are of the highest standard possible.

- Full chef whites including hat, necktie and apron, OR
- Appropriate school uniform (no shorts, long pants only)
- Appropriate footwear for the kitchen environment (closed front and back, leather or similar)

Health and Safety – Promoting Food Safety and Hygiene Excellence

- Competitors will not only be judged on the standard & quality of their food, but also monitored on their efficient use of energy in creating a winning dish.
- Competitors must at all times keep the food that they are using for competitions at a safe temperature i.e. below FOUR degrees centigrade. There will be limited refrigeration available on the day for storage of ingredients prior to the competition class beginning.
- Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with class, competitor & bench number) & kept until after the competition has been completed. Temperature probes may be used by the judges to test suitable temperature of served food items.
- Regulations as per a workplace must be followed in all competitions.

Kitchens



- Competition Officials will have the right to have the equipment removed at any time of the competition.
- Competitors are required to clean their stoves & equipment at the end of the competition. Marks will be deducted if this is not carried out.
- 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 with 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.

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 will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- Competitors are advised to suitability insure dishes for display. It is the individual's responsibility to cover this personal risk.
- A suitable work space and four burner stove will be provided per competitor.
- Some Salamanders will be provided.
- Washing up facilities will be available but will not be able to be used at the end of the competition for washing utensils.
- Refrigeration, Hot and Cold Running water is provided. No deep freeze is available. 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.
- No equipment must be added to the stove or the bench in any way as to interfere with the working or cause damage to the stove or anybody in the vicinity.
- The Competition Officials will have the right to have the equipment removed at any time of the competition.
- 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.



Static Classes

- Static entries must be completed and the area cleared by exhibitors and helpers by the required time (the exact time will be advised when classes are confirmed).
- The static arena must be clear of all competitors and helpers once judging has begun.
- Static exhibits will be provided with table space. These tables are under no circumstance to be used to do final preparation work. If this takes place in this area your work will be disqualified immediately.
- The judges shall have the right to test, taste and examine all exhibits, if deemed necessary to identify products used and correct cooking processes have been applied.
- Each entry will be provided with a competitor number card. This is to be displayed with the entry but with no reference to the competitors' name or school in any form (name of the establishment, emblem, insignia or badge).
- All work must be done by the individual competitor and if required, the competitor may be required to provide evidence to the satisfaction of the judges that the work is bona fide.
- 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 proper, suitable dishes, polished silver, crockery without cracks etc.
- ALL platters, props, plates must be marked with the competitor's number and contact phone number. The organisers accept no responsibility for loss or damages to personal property or injuries whilst competing.
- Where there is restricted size of entry and these have been not adhered to, disqualification may occur.

Hygiene for statics

The organisers reserve the right to refuse entries they deem to be unhygienic or below industry standard. Entries that during the competition become a health risk will be removed.

Removal of statics

These must be removed at the end of the day; exact time will be advised when classes are confirmed. Entries removed prior permission may be disqualified. ALL entries not removed by the required time will be disposed of without further warning to the competitor.



Live Restaurant Classes

To assist you in the Mis en place for your completion please note the following:

Set Up Allowed	Not Allowed
All equipment can be taken 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.
Trolleys (as per kitchen trolley) for transportation to the working arena.	They 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.

Uniform Requirements

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

- Uniforms or Industry standard black and whites.
- Trousers/skirts shall be in “as new” condition and well pressed.
- Shirts/blouses shall be in “as new” condition, well pressed and appropriate for the competition.
- Aprons if worn shall be in “as new” condition and well pressed.
- Footwear shall 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 shall be worn back and restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.

Equipment

Where required, a 900 mm square table, chairs and side buffet table will be provided.

There will be access to:

- Hot (boiling) water
- Hot and Cold tap water
- Ice
- Limited refrigeration space
- Limited dishwashing facilities

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 will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.

Competitors are advised to suitability insure dishes for display. It is the individual’s responsibility to cover this personal risk.



Certificate Allocations

All competitors will be awarded a certificate of participation. Where a competitor meets the requirements below, the certificate will be endorsed accordingly.

All competitors start with full marks (100). Marks are then deducted if standards or criteria are not reached.

Judges remove a mark for anything they consider to be incorrect and **MUST** be able to justify any marks deducted.

At the end of the class, judges will add up their scores for each competitor. The head judge will ask each judge for their scores. If there is more than a 5 point difference between all judges, then discussion will take place to reduce this difference to 5 points. If there are major differences that cannot be resolved, the Chief Judge will be consulted.

The head judge then collates the marks and calculates the combined average. Comments are recorded for the competitor and all judges in the class sign off. All individual judge sheets are attached and handed to the Chief Judge for sign off.

Marks are then processed and posted to the score boards.

Certificate Endorsements

Mark	Endorsement
100%	Gold with Distinction
90-99%	Gold
80-89%	Silver
70-79%	Bronze
60-69%	Certificate of Merit

Written Feedback

Written feedback from the judges' comments will be provided to the school. This will be processed as soon as possible, but please allow up to 20 working days for this.






Secondary Schools - Static

THE GATEAU HOUSE	
Class SS01 – Café Style Cake	
Sponsored by The Gateau House	
<p>Produce one plain vanilla butter cake or similar, 200-220 mm diameter.</p> <p>The cake is to be decorated with an icing of your choice and additional ingredients can be added for decoration.</p> <p>This cake is to be created for presentation in a café cabinet so should show how the cake could be portioned into even sized pieces for sale.</p> <p>The height must not exceed 100 mm or be less than 50 mm. Icing should not be more than 15 mm thick.</p> <p>ONE description card must accompany the cake.</p>	Static
Class SS02 – Quiche Lorraine	
<p>Produce one Quiche Lorraine.</p> <p>The quiche must be between 200 – 220 mm in diameter.</p> <p>The quiche must contain the following ingredients:</p> <p style="padding-left: 40px;">Eggs, milk, cheese, onion, ham</p> <p>Competitors are advised to refer to the New Zealand Chef (any addition) for the recipe.</p> <p>ONE description card must accompany the quiche.</p>	Static
Class SS03 – Kiwi Classic Biscuit	
<p>Competitors are to display TWELVE (12) biscuits.</p> <p>SIX ANZAC biscuits and SIX Afghan biscuits.</p> <p>All biscuits should be between 75-85 mm diameter and should weigh around 45-55 gm (not including icing)</p> <p>Afghans must be iced and topped with walnuts. ANZAC should be a classic, traditional biscuit.</p> <p>Biscuits must be displayed on one plate (or similar) and one of each type will be tasted during the judging.</p> <p>ONE description card must accompany the biscuits.</p>	Static



Secondary Schools– Live Kitchen


<p>Class SK11 – Café Breakfast Sponsored by Barkers Professional</p>	
<p>Competitors are to prepare and serve TWO identical portions of a Café Style Breakfast using eggs. Eggs can be cooked any style. The breakfast must include a protein and carbohydrate component and be served with a side salad or vegetable accompaniment. TWO recipe cards and ONE description card are to be provided.</p>	<p>45 minutes</p>
<p>Class SK12 – Café Sandwich Sponsored by Barkers Professional</p>	
<p>Competitors are to prepare and serve TWO identical lunch sized portions of a sandwich suitable for service in a café. Any ingredients may be used, but the following vegetable cuts must be presented, either in the sandwich or as part of the garnish.</p> <ul style="list-style-type: none"> • Chiffonade • Julienne or Brunoise <p>Any bread may be used. TWO recipe cards and ONE description card are to be provided.</p>	<p>45 minutes</p>
<p>Class SK13 – Pasta Dish Sponsored by House of Knives</p>	
<p>Using ready-made pasta, competitors are to prepare, cook, and serve TWO identical main course portions of a dish where pasta is the principal ingredient. The dish must be dressed with a sauce, and the sauce must contain ONE or more of the following: meat, poultry, fish, or vegetables. The dish must be completed and served in 45 minutes. Each cooked pasta portion is to be approximately 180 gm. TWO recipe cards and ONE description card are to be provided.</p>	<p>45 minutes</p>

Secondary Schools– Restaurant Service

<p>Class RS21 – Classic Table Setting</p> <p>Sponsored by Dine Academy</p>	
<p>Competitors are to prepare a full Table d’hôtel setting for FOUR covers suitable for the following menu:</p> <ul style="list-style-type: none"> • Petit ceasar salad entrée • Roast chicken and accompaniments for main • Chocolate brownie with icrecream for dessert <p>Table setting is to include all linen, crockery, glassware, and cutlery. Cruets must be included in the setting. A suitable centrepiece and serviette fold must be prepared during the competition.</p> <p>A 900 mm square table, four chairs and a side board will be provided. Hot and cold water is available.</p> <p>Competitors should bring with them all necessary equipment to clean and prepare their table – gloves, polishing bucket, tools to prepare centre piece, etc.</p>	<p>5 minutes to unpack</p> <p>30 minutes to set table</p> <p>TOTAL 35 minutes</p>
<p>Class RS22 – School Barista</p>	
<p>There are two parts to this competition</p> <p>Part 1: Competitors are allowed to prepare and condition the machine, as well as setting up any additional equipment.</p> <p>Part 2: Prepare and present TWO portions of each of the following beverages:</p> <ul style="list-style-type: none"> • Short black espresso (single shot) • Latte (double shot) • Flat White (single shot) <p>Please note: <i>Your ability to interact with the judges is an important part of this class and you will be expected to answer one question from the judges relating to the preparation and presentation of your coffees.</i></p>	<p>Part one – 5 minutes</p> <p>Part two – 20 minutes</p> <p>TOTAL 25 minutes</p>

Class RS23 – Smoothies Sponsored by SHOTT	
<p>Competitors are to produce TWO servings of an original recipe smoothie using any of the following products from our sponsor:</p> <p>SHOTT Coconut SHOTT Triple Peach Shott Cinnamon Chai SHOTT Feijoa</p> <p>Competitors can use no more than six (6) ingredients in the smoothie. (Ice and garnish not included in the six ingredients)</p> <p>Competitors are to supply all equipment and ingredients other than a blender and ice which will be provided at the competition.</p> <p>TWO recipe cards and ONE description card are to be provided.</p> <p>Please note: <i>Your ability to interact with the judges is an important part of this class and you will be expected to answer one question from the judges relating to the inspiration behind your drink.</i></p>	20 minutes

Photo Competition– Tourism

Class TT41 – Travel Photo Sponsored by Manukau Institute of Technology	 <p>MANUKAU INSTITUTE OF TECHNOLOGY <small>To Whare Tokiura o Manukau</small></p>
<p><i>Can you take that one photo that can showcase your community? Can you capture that one image that will make a prospective visitor say, “you know what, I’d like to go there”?</i></p> <p>Communication is a key skill for anyone wanting to work in the tourism industry and this can be more than just the written word. After all, a picture can say more than 1000 words!</p>	<p>Static – must be supplied to competition organiser by 12 noon, Monday 5 July 2021.</p>





NATIONAL
SECONDARY SCHOOLS
CULINARY CHALLENGE



National Secondary Schools Culinary Challenge

Class SS42 - NSSCC

The competitor will prepare, cook and present, two [2] individually plated portions of an entrée course within sixty (60) minutes. The entrée portions must contain fresh New Zealand grown **Broccoli** as the principal component of the dish. The dish must meet healthy eating guides. Further information can be found on our website: www.nsscc.nz.

A description card and two (2) copies of the recipes must be presented and to be on the templates provided by the salon OR on the NSSCC website: www.nsscc.nz

Each regional winner of the NSSCC event will represent their school and region, at the NSSCC National Grand Final.

The teacher and class winning competitor will need to do the following:

- Ask another student to join the winner and transition into a two person Regional team for the final. [The school owns the right to the final and can nominate any registered school student to be in their NSSCC Grand Final Team]
- Be available to attend the NSSCC Grand Final and the NZ Culinary Journey on the 8th and 9th September 2021.

Each Regional winning school will receive a \$500 Bidfood voucher to assist with training, and travel assistance to attend the national final. The Regional team and their teacher will receive a NSSCC jacket to wear at the final and prize giving, a New Zealand Culinary Journey Chefs Jacket and/or polo shirt.



60 minutes



Regional Training - Static

<div style="border: 1px solid black; padding: 2px; display: inline-block;">THE GATEAU HOUSE</div>	
ST04 – Café Style Cake or Cheesecake Sponsored by The Gateau House	
Produce one cake or cheesecake, 200-220 mm diameter. The cake/cheesecake is to be decorated appropriately for service in a café, this includes the following considerations: <ul style="list-style-type: none"> • Appropriateness for café service • Ease of portioning for service • Visually appealing • Stability on display The height must not exceed 100 mm or be less than 50 mm. Any icing or cream should not be more than 15 mm thick. TWO description cards must accompany the cake, one of which will be kept by the judges.	Static
Class ST05 – Café Quiche or Pie (Savoury)	
Produce one savoury quiche or pie. The quiche or pie must be between 200 – 220 mm in diameter. This quiche or pie is to be created for presentation (cold) in a café cabinet, so should show how it could be portioned into even pieces for sale. The height must be between 50mm – 100mm. TWO description cards must accompany the quiche or pie, one of which will be kept by the judges.	Static
Class ST06 – Biscuit ‘Sampler Box’	
Competitors are to display SIXTEEN (16) biscuits. There must be FOUR flavours of biscuit, and FOUR of each flavour biscuit must be presented (total 16 biscuits) All biscuits must be able to fit completely within a 80mm square regardless of shape i.e. not more than 80mm in diameter, length or width Biscuits must be displayed in a manner suitable for presentation on a café counter. Biscuits will be tasted during the judging. TWO description cards must accompany the biscuits, one of which will be kept by the judges.	Static

Regional Training– Live Kitchen

<p>Class KT14 – Salmon Benedict</p> <p>Sponsored by Akaroa Salmon</p>		
<p>Competitors are to prepare, cook and serve TWO identical portions of Salmon Eggs Benedict, plated individually on plates suitable for café service.</p> <p>The dish can be innovative but must include all traditional ingredients and accompaniments:</p> <ul style="list-style-type: none"> • Salmon • Poached eggs (2) • Hollandaise sauce • English muffin or Potato Rösti • Spinach (optional) <p>This dish is for brunch service and this must be reflected in the presentation.</p> <p>TWO recipe cards and ONE menu card are to be provided</p>	<p>45 minutes</p>	
<p>Class KT15 – New Zealand Innovative Lunch</p> <p>Sponsored by Moffat</p>		
<p>Competitors are to prepare, cook and serve TWO identical portions of an innovative lunch dish using uniquely New Zealand ingredients.</p> <p>Your dish must include ingredients that are of New Zealand origin, and a minimum of 100 – 120gm protein.</p> <p>Presentation should be suitable for lunch service in a café or casual dining restaurant.</p> <p>TWO recipe cards and ONE menu card are to be provided</p>	<p>45 minutes</p>	
<p>Class KT16 – Plant Based Dining</p>		
<p>Competitors are to prepare, cook and serve TWO identical portions of a plant based dish, suitable for lunch service in a café or casual dining restaurant.</p> <p>All ingredients must be plant based and the dish must be suitable for vegetarian or vegan diet.</p> <p>TWO recipe cards and ONE menu card are to be provided</p>	<p>45 minutes</p>	

Regional Training– Restaurant Service

Class RT24 – Contemporary Table Setting	
<p>Competitors are to prepare a contemporary table setting for FOUR covers including all linen, crockery, glassware, and cutlery required for a menu provided by the competitor.</p> <p>Competitors are to prepare a suitable centrepiece and serviette fold during the competition.</p> <p>A 900 mm square table, four chairs and a side board will be provided. Hot and cold water is available.</p> <p>Competitors should bring with them all necessary equipment to clean and prepare their table – polishing bucket, tools to prepare centre piece, etc.</p> <p>A THREE course menu matching the table setting is required.</p>	<p>5 minutes to unpack</p> <p>30 minutes to set table</p> <p>TOTAL 35 minutes</p>
Class RT25 – Training Barista	
<p>There are two parts to this competition</p> <p>Part 1: Competitors are allowed to prepare and condition the machine, as well as setting up any additional equipment.</p> <p>Part 2: Prepare and present TWO portions of each of the following beverages:</p> <ul style="list-style-type: none"> • Short black espresso (single shot) • Latte (double shot) • Flat White (single shot) <p>Please note: <i>Your ability to interact with the judges is an important part of this class and you will be marked on the following:</i></p> <ul style="list-style-type: none"> • <i>Presentation of water to the judges</i> • <i>Interaction with judge when serving coffee</i> • <i>Responses to judges questions – the judges will ask you TWO questions relating to coffee heritage and / or production</i> 	<p>Part one – 5 minutes</p> <p>Part two – 15 minutes</p> <p>TOTAL 20 minutes</p>



Class RT26 – Cafe Beverage

Sponsored by SHOTT

Competitors are to produce **TWO** servings of an innovative cold beverage suitable for service in a café.

Beverages must include one of the following products from our sponsor; and no more than 6 ingredients in total.

SHOTT Coconut

SHOTT Triple Peach

Shott Cinnamon Chai

SHOTT Feijoa

The beverage must be served in a vessel suitable for café service and sustainability / environmental impact will be considered in the judging.

Marks are awarded for the response to the judges' questions relating to the production method and target market / price.

Competitors are to supply all equipment and ingredients other than a blender and ice which will be provided at the competition.

TWO recipe cards are to be provided. One description card telling the inspiration behind the drink – history, presentation, flavours and how these elements come together to showcase SHOTT, must also be presented.

20 minutes

