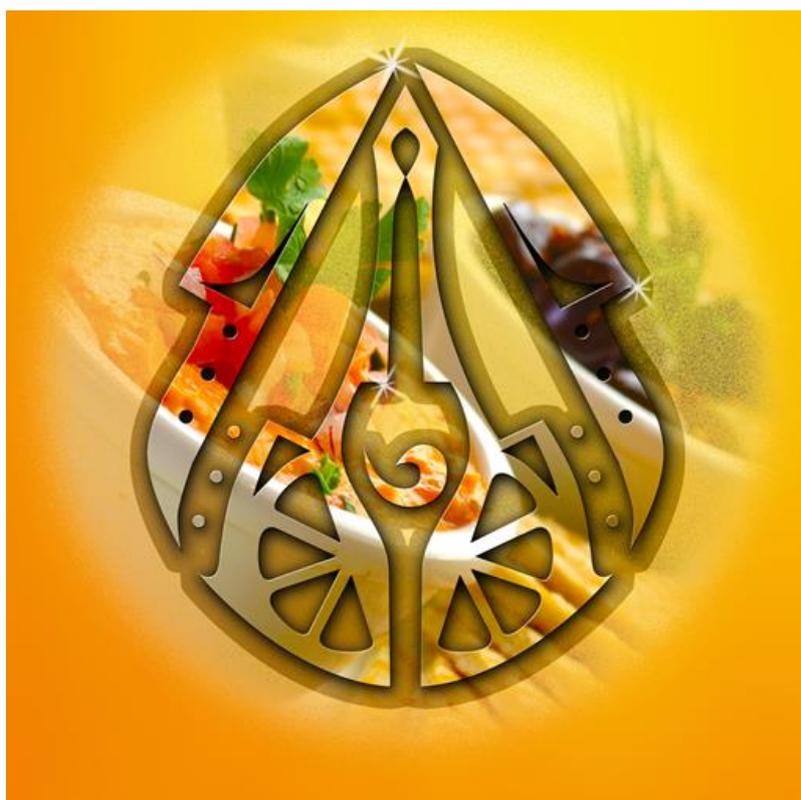


# TARANAKI HOSPITALITY COMPETITIONS



30 MAY 2021

Western Institute of  
Technology at Taranaki



## Foreword

The Taranaki Branch of the New Zealand Chefs Association is very proud to bring the Taranaki Hospitality Competitions 2021.

The New Zealand Chefs Association is a professional group promoting, within communities, chefs' skills, career opportunities and culinary and secondary education. We are the local member for the World Association of Chefs Societies (WACS) and are dedicated to promoting public awareness of standards and professionalism in the food industry.

As well as the live cookery events, we also have Front of House events, including Barista and Cocktail classes.

The Taranaki Branch sincerely looks forward to your interaction and participation at the Taranaki Hospitality Competitions 2021 and hopes that you will consider joining in achieving our mission of promoting our industry as a great profession.

I would also like to take this opportunity to thank all our sponsors without whom we would not be able to hold these competitions and special mention to our major sponsors, Western Institute of Technology at Taranaki (WITT) for hosting the event and the New Zealand Chefs Association for their contribution to making our event a success.

Finally, a special thank you to all the NZ Chefs members and other people who give up their time to lend a helping hand to make the event happen on the day - judges, floor managers and other helpers.

**Angela Ferguson**

**Salon Director**

*'Sharing a passion for all things culinary'*



## Angela Ferguson Salon Director 2021



### Accredited NZQA Level 6 Judge

Angela started her career in Hospitality at the age of 17 in the Wairarapa as an apprentice chef. Over the past 33 years she spent 10 years living and working in Australia, 4 years as co-owner operator of award winning Sage Café in Feilding, Manawatu and a total of 19 years working within the hospitality tertiary sector. During that time Angela has been actively involved with NZ Chefs and for 8 years was the President/Executive of the Taranaki branch. In 2018 Angela took up the role of National Vice President of NZ Chefs. Angela is currently the Faculty Leader of Trades, Secondary Pathways and Primary Industries at the Western Institute of Technology at Taranaki. (WITT). She has judged and trained at regional and national competitions over the years Angela was the kitchen trainer and manager of WITT's winners of the City and Guilds Training Team of the Year in 2014 and Supreme winners of Nestle Professional Toque d'Or in 2015. She has been the Salon Director of the Taranaki Regional Hospitality Competitions for the past 9 years and the Chief Judge at the Hawkes Bay Salon for the past 7 years.

Angela wishes all competitors the best of luck with their training and is looking forward to seeing some familiar and also some new faces in 2021. Please don't hesitate to contact Angela if you have any concerns, need assistance or advice. Her contact details can be found at [www.nzchefs.org.nz](http://www.nzchefs.org.nz)



## Glenn Fulcher Chief Judge 2021



### Accredited NZQA Level 6 Judge

Glenn is currently the Head of School for Tourism & Hospitality with the Eastern Institute of Technology (EIT) looking after Hawkes Bay, Tairāwhiti (Gisborne) and Auckland Campuses. Glenn started his career as a Chef 28 years ago by joining the New Zealand Army and gain his trade City & Guilds qualifications, deploying overseas on UN missions and working through different camps and catering outlets. Glenn lived for 8 years in Auckland working for different restaurants, including Sky City and the Relish Group. His passion for teaching starting taking over while working part-time as a Chef Lecturer at MIT.

Further career moves saw Glenn working with the Hospitality Industry Training Organisation supporting Training Providers and Workplace Training through Modern Apprenticeships. After a move to the Hawkes Bay, Glenn secured a role with City & Guilds of London Institute as Regional Manager for the Australia, New Zealand and the Pacific Islands.

Glenn got hooked into competitions during his Army career where he competed at Roy Smith (Internal Army Camp Vs Camp event), Toque d'Or and competed at both Regional and National Culinary Fares. He has trained competitors for Toque d'Or, Regional and National individual events and managed the New Zealand Team Skills event and is a founding trustee and competition organiser for the National Secondary School Cooking Competition (NSSCC).

Over the years Glenn has been involved with the New Zealand Chefs Association and Restaurant Association Salons as both a Judge, Head Judge and Committee member. For the past 12 years Glenn has been involved in the NZ Chefs Hawkes Bay Salon.

A member of the Central Branch of the NZ Chefs Association, Glenn works hard to develop youth and advance Hospitality as a true profession to be passionate and proud of! This will be Glenn's 7th Year as Salon Director and he is looking forward to an even bigger and better year.



## The Competitions

The Taranaki Hospitality Competitions 2021 is confirmed to take place at Western Institute of Technology at Taranaki (WITT) on the 30th May 2021. The Competitions are designed to create a friendly competition as well as being a stepping stone to New Zealand's national competition. These competitions combined, make up one exciting event, which is for the betterment of the whole hospitality community in Taranaki.

## Static Display

**Start time: All Static entries are to be set up by 9:30am-Room F Block Art Gallery**

### CLASS 1

#### **WITT Celebration Cake – Secondary Schools/Training**

Competitors are to produce a themed cake for Wedding, Anniversary, or Birthday Celebration. There is no height restriction but the base must be no wider than 500mm across the widest part. NOTE: The cake is marked on decoration work only therefore the cake can be dummy cake construction. Two (2) recipe cards and two (2) description cards must be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes. The winner will receive a prize package to the value of \$100.

### CLASS 2

#### **Fonterra Cheese Cake - Secondary Schools/Training**

Competitors are to present one round cheesecake of competitors chosen recipe. Size to be 180 to 200 mm round with one (1) portion removed for tasting. Competitors must use the following Fonterra product. 'Country Goodness' Cream Cheese (2kg) which will be provided by Fonterra. Once registration is received the NZ Chefs Association will inform you how to obtain the sponsors products in New Plymouth. Two (2) recipe cards and two (2) description cards must be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes. The winner will receive a prize package to the value of \$100.

### CLASS 3

#### **NZ Chefs Taranaki Creative Cupcake - Secondary Schools/Training**

Competitors must present four (4) identical decorated cupcakes. Competitors are encouraged to use their imagination and creativity. Judging includes the cupcake flavour and texture. Two (2) recipe cards and two (2) description cards must be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes. The winner will receive a prize package to the value of \$100.

### CLASS 4

#### **Nestle Glazed Fruit Flan - Secondary Schools/Training**

Competitors are to present a whole, glazed fruit flan between 18 - 24cm. The flan shell must be made of pastry and must be filled with "Crème Patisserie". The fruit may be of the competitor's choice. The presented flan must have one portion cut to assist in tasting and assessment by the judges. Two recipe cards and two description cards must be supplied. The winner will receive a prize package to the value of \$100.



## Live Cookery

### CLASS 5

#### **Bidfood Café Breakfast - Secondary Schools/Training**

Competitors have 45 minutes to prepare and present two (2) portions of a café style hot cooked breakfast. The breakfast must include bacon and sausages, tomato and your choice in style of eggs. Two (2) copies of the recipe and two (2) dish description cards to be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes.

The winner will receive a prize package to the value of \$100.

**Start time: 9.00am-Ocean Kitchen**

### CLASS 6

#### **Fonterra Cheese Omelette – Secondary Schools/Training**

Competitors have 20 minutes to prepare, cook and serve two (2) identical cheese omelettes (2-3 eggs each), which must include at least one (1) Fonterra cheese of your choice. A list of Fonterra branded cheeses will be included in your registration pack. Two (2) copies of the recipe and two (2) dish description cards to be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes.

The winner will receive a prize package to the value of \$100.

**Start time: 9.10am-Mountain Kitchen**

### CLASS 7

#### **Natural Fare Soup – Secondary Schools/Training**

Competitors have 45 minutes to prepare and present four (4) identical, individually presented plates of a soup (any style) featuring fresh New Zealand produce and a minimum of two (2) Natural Fare Living Herbs products. A product list will be sent to confirmed entrants and herbs will be supplied for practice and on the day.

Two (2) copies of the recipe and two (2) dish description cards to be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes.

The winner will receive a prize package to the value of \$100.

**Start time: 11.30am-Ocean Kitchen**

### CLASS 8

#### **WITT Pasta Main - Secondary Schools/Training**

Competitors have 45 minutes to prepare, cook and serve two (2) portions of a pasta main. Pasta will be the main ingredient of the dish and must include two (2) other locally sourced ingredients from the Taranaki Region of the competitor's choice. It should be dressed with a sauce, which may include one or more of the following: meat, poultry, fish or vegetable garnish. Two (2) copies of the recipe and two (2) dish description cards to be supplied. The recipe must reference the products used, these highlighted in your dish description and ingredients list. Please attach a copy of receipts for confirmation. NOTE: Produce must be made/ manufactured in Taranaki, for example Ground Breaking Mushrooms (These are grown in Taranaki and sold locally). Recipes may be used by sponsors and NZ Chefs for promotional purposes.

The winner will receive a prize package to the value of \$100.

**Start time: 11:45am- Mountain Kitchen**



## Live Cookery Continued

### CLASS 9

#### **Akaroa Salmon Main - Secondary Schools/Training**

Competitors have 45 minutes to prepare, cook and serve two (2) portions of a salmon main. Each salmon portion is to weigh 150 grams. Salmon must be the main ingredient of the dish, which must reflect a contemporary style of cooking. Competitors will be supplied with Akaroa Salmon portions to use on the day. All other ingredients must be supplied. Two (2) copies of the recipe and two (2) dish description cards to be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes.

The winner will receive a prize package to the value of \$100.

**Start time: 12.30pm- Ocean Kitchen**



## Kitchen Team Events

### CLASS 10

#### **WITT Chicken Curry Cup – Training**

Competitors have 60 minutes to prepare and present ten (10) main course portions of their best chicken curry, two (2) plated with rice and your choice of accompaniments. A rice cooker can be used. Two (2) members per team permitted. Relishes, chutneys, yoghurt sauces and garnishes should be made on site. 2kg of chicken thigh fillet will be provided for each team on the day. Two (2) copies of the recipe and two (2) dish description cards to be supplied. Recipes may be used by sponsors and NZ Chefs for promotional purposes. The balance of the food will be served by the support crew to members of the public.

#### **People's Choice Award – The Curry Cup**

This event will be open to public to come and try the team's product and vote on the best curry of the show!

The winning team will receive a prize package to the value of \$200.

**Start time: 10.00am-Ocean Kitchen**

### CLASS 11

#### **NSSCC National Secondary Schools Culinary Challenge – Secondary Schools Only**

The competitor will prepare, cook and present, two [2] individually plated portions of an entrée course within 60 minutes. The entrée portions must contain fresh New Zealand grown broccoli as the principal component of the dish.

A description card and two (2) copies of the recipes must be presented and be on the templates provided supplied on our website: [www.nsscc.nz](http://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 competitor 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 students to be in their NSSCC Grand Final Team]
- Be available to attend the 2021 NSSCC Grand Final and the NZ Culinary Journey
- Agree to photography and videography which will be used for promotional.

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 polo shirt.

**Start time: Heat 1 10.15am; Heat 2 12.45pm - Mountain Kitchen**



## Restaurant Service

### CLASS 12

#### **La Nuova Original/Innovative Table Setting – Secondary Schools/Training**

Competitors have 45 minutes to set a table with linen, crockery, glassware and accessories.

Competitors must produce, prepare and present a themed table setting. The competitor will be judged on their imagination and creativity in the table setting, personal presentation and flair.

Competitors must design an appropriate menu to compliment the theme and display a menu card with each setting.

The winner will receive a prize package to the value of \$100.

**Start time: 9.00am - Impressions Mountain Restaurant**

(Tables will remain set up for public viewing from 11am until 2pm)

### CLASS 13

#### **Proof & Stock Barista - Secondary Schools/Training**

Part 1

- Mise En Place – prepare area for presentation to judges, including preparation of all crockery and priming of equipment (support person will be available to assist with calibration of grinder)

Part 2

- 2 x single espresso – served in demitasse cup with handle
- 2 x single flat white – served in no larger than 8oz cup with handle
- 2 x single cappuccino – served in no larger than 8oz cup with handle

Judging panel made up of both technical and sensory judges, using WBC protocol.

Competitors will be provided will list of equipment and ingredients available. Full breakdown of time frames and criteria will also be supplied in registration pack.

The winner will receive a prize package to the value of \$100.

**Start time: 9am - WITT Garage Café**

(Competitors will be notified of time once entered)

### CLASS 14

#### **Southern Hospitality Original/Innovative Cocktail - Training**

Competitors have 15 minutes to produce two (2) glasses of one original/innovative cocktail using Bacardi and a supplied liqueur as key components. The Bacardi and liqueur will be supplied. All other ingredients and garnishes are to be supplied by the competitor. Please supply a recipe card and a name for the cocktail at the time of presentation. You will be required to verbally identify a target market for your cocktail and demonstrate knowledge of the ingredients and process.

The winner will receive a prize package to the value of \$100.

**Start time: 10:30am - Impressions Ocean**



## Restaurant Service Continued

### CLASS 15

#### **Southern Hospitality Original/Innovative Mocktail – Secondary Schools**

Competitors have 15 minutes to produce two (2) glasses of one original/innovative non-alcoholic cocktail (mocktail). All equipment and garnishes must be supplied by the competitor. Please supply a recipe card with the name of the mocktail at the time of the presentation. Competitors will work on a clothed trestle table and will have 5 minutes to set up their Mise En Place. Note: electricity will not be supplied to the work station.

The winner will receive a prize package to the value of \$100.

**Start time: Heat 1 9.30am, Heat 2 10.00am, Heat 3 10.30am, Heat 4 11.00am - Impressions Ocean**  
(Competitors will be notified of heat number when entry confirmed)



## Restaurant Service Tips

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 & 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 unpack.
	No trolleys are permitted in any area.
	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.

## Start of competition

A minimum standard of dress is required for all food & beverage service events.

- Uniforms or Industry standard black & whites.
- Trousers/skirts should be in “as new” condition & well pressed.
- Shirts/blouses should be in “as new” condition, well pressed & appropriate for the competition.
- Aprons if worn should be in “as new” condition & well pressed.
- Footwear should be black, fully enclosed, highly polished & in “as new” condition.
- For safety reasons, heels are not to be in excess of 50mm.
- A high level of personal hygiene is to be adopted at all times.
- Hair should be worn back & restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.
- Marks will be deducted for incorrect uniform.





## Competition Rules and Conditions

All competitors are advised to read the rules and conditions carefully. In paying for entry into any class the competitors & all persons assisting those entering state they abide by the rules below.

### 1. ENTRIES

There will be no more than two (2) entries accepted, in any one live cookery event, from the same school or training provider. Additional entries will be placed on a waitlist and notified after the entry closing date.

Secondary School Student Status: A Secondary School student in Years 9 - 13 studying Home Economics, Hospitality and/or NZQA unit standards level 1, 2 or 3.

Training Status: An entrant who is engaged in training, irrespective of their age, at an appropriate educational institute, on an industry training programme or who is undertaking an apprenticeship or traineeship with a registered workplace. The entrant must have under 4000 hours of work experience as at the date of competition.

### 2. CLOSING DATE FOR ENTRIES

All entries must be on the official entry form and be received by organisers no later than **4 pm Friday 21st May 2021**.

An entry fee must accompany each entry form.

ALL ENTRIES MUST BE RECEIVED BY EMAIL. THE PAYMENT MUST BE RECEIVED TO CONFIRM YOUR PLACE; OTHERWISE ENTRIES WILL NOT BE ACCEPTED.

### 3. ENTRY FEE

All entry fees are non-refundable.

- Secondary Schools \$20 for one class and \$10 for every class after that.
- Training \$25 (\$20 for NZCA members) for one class and \$10 for every class after that.
- Team events \$40 (Curry Cup)

### 4. INTERNET BANKING

When paying by Internet banking, the following must be adhered to at all times on the bank form;

**Particulars** - Last Name

**Code** - Class number (e.g. 01) If entering more than one class use first class entered only.

**Reference** - Contact telephone with area code.

NZChefs Taranaki Branch Account details Westpac 03 1506 0015925 00

Credit Card payments may be made directly through our National Office. Please e-mail Janine Quaid at [info@nzchefs.org.nz](mailto:info@nzchefs.org.nz) for details.

### 5. PRODUCT SUPPLIED BY SPONSORS

Any products that are supplied for practice as per the Schedule of Classes will not be available until your entry has been confirmed.

No communication with the sponsor for products is permitted between the competitors or their support people unless advised by the Director.

### 6. 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.



## **7. ATTENDANCE ON THE DAY**

Registration will be held for all classes and competitors at the Registration Desk no later than 30 minutes prior to their competition. A map of the competition area will be sent out in the entry pack. Please ensure you have your competitors badge with you and wear it at all times during the competition. Report to the scheduled competition room at least 20 minutes prior to a live class.

## **8. LOADING, UNLOADING & PARKING**

Main entrance and delivery doors will be not be open until ONE (1) hour before the start of the day as per the timetable.

A map indicating areas for unloading and parking will be provided in your registration pack. 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.

## **9. STATIC EXHIBITS**

Each entry will be provided with a competitor number card. This is to be displayed with the entry but with no reference to the competitor's name or place of work in any form (name of the establishment, emblem, insignia or badge).

Static entries must be completed by 9.30 am and the area cleared by exhibitors and helpers for judging. Judging will commence at 10.00 am sharp.

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.

All work must be done by the individual competitor and if required, the competitor may be asked 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.

Where there is restricted size of entry and this 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 during the competition become a health risk will be removed.

Permission must be sought from the Director for removal of static displays prior to this time. Entries removed prior to the allocated times without permission may be disqualified. ALL entries not removed by 3.00 pm on 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.

## **10. SECURITY OF EQUIPMENT PERSONAL PROPERTY AND INJURIES**

Whilst reasonable care will be taken for the security of equipment, the Management team will NOT be 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 damages to personal property or injuries whilst competing.



## 11. LIVE CLASSES - KITCHEN

Unless otherwise stated, competitors MUST supply all food items and the necessary equipment to prepare, cook 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) entered on the judging sheets. With live competitions ALL plates 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 class. Conferring between parties will result in disqualification from the event.

Full chef whites including hat and neck tie are to be worn. Marks will be deducted for incorrect uniform.

## 12. HEALTH & SAFETY - PROMOTING FOOD SAFETY & 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 at all times keep the food that they are using for competitions at a safe temperature i.e. below FOUR (4) degrees centigrade.

Here are a few simple tips to help you be more efficient;

- Use the correct equipment for the job – utensils, pots & pans must be of appropriate size for the heating ring or oven.
- Avoid over-filling saucepans, use lids and covers to retain heat, steam and fumes.
- Do not switch on equipment too soon.
- When pans come to the boil, turn hobs down to the minimum to simmer (boiling does not speed up the cooking process).

## 13. KITCHENS

Each station has a 10 amp power outlet. Any equipment that is over 10 amps that is used and causes the system to trip will have the team or individual competitor disqualified immediately.

Each station is equipped with an oven, a 4 hob gas burner top and a stainless steel workbench 1800 L x 700 D x 900 H. Storage is available under the bench (these shelves are bars, not solid).

Access to hot and cold water, a blast freezer and a shelf of fridge space each will be provided. Ice will be available on request. Competitors must supply their own utensils and ancillary equipment.

No equipment must be added to the stove or the bench that will make the height of the stove or bench greater than 150cm from the floor to the top of the attachment. Any addition must be securely attached & not interfere with the working or cause damage to the stove or anybody in the vicinity. The Salon Director, Chief Judge, Head Judge or the safety officer 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.



Deep fat fryers used must be free standing and have a thermostat control with a power source, No stove top fryers with a temperature probe with oil / fat/ or other frying medium to be used in any part of the cooking arena. Deep frying is when the frying medium is over ¼ cm.

Health and safety must be adhered to when using a deep fryer and transporting hot fat from the arena. There will be a place for you to dispose of your deep frying fat. Please check with the Head Judge at the completion of your event.

#### **14. 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 & ¾ times will be given. A 10 minute to go call & from 5 minutes to go, every minute will be called.

#### **15. MISE EN PLACE/PREPARATION**

In all Hot Kitchen individual and team classes, the following maximum levels of Mise En Place will apply:

All Fruit and Vegetables: Washed and peeled, not cut, shaped or trimmed.

Main Component Meat and Fish: Must come in one piece (not portioned) in its raw state and must not be cured, marinated or cooked in any way.

Base Stocks and Sauces: All foundation stocks and sauces can be brought in, BUT they must be used to make a derivative end component.

#### **16. TEMPERATURE OF FOOD SERVED & THE USE OF TEMPERATURE PROBES**

Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with class, competitor & 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.

#### **17. LIQUID NITROGEN**

May only be used in a class in accordance with the material safety data sheet # 0048 as issued by BOC limited. Any use of this material outside of these guidelines will be disqualified immediately.

#### **18. EQUIPMENT & WASH UP AREA**

There will be no wash up area provided. Competitors are advised to mark the underside of plates for ease of identification (surname and cell number) in the back of house following judging. Plates can be collected from Te Piere o Te Rangi before leaving.

#### **19. RECIPE AND DESCRIPTION CARDS. READ THE FOLLOWING WITH CARE**

All Live Kitchen and Static classes must have the correct Recipe and Description cards as stated in the class description.

Competitors are to supply the required recipe (Including precise weight, ingredient & method of cooking or process (short version). A description card should also be supplied (As you would wish the dish to be described on a menu). Both must be computer generated & written in English.

A template (Word format) is available at

<https://www.nzchefs.org.nz/Competitions/Regional+Competitions.html>

When you provide your recipe/description card for any class, that recipe becomes the property of the New Zealand Chefs Association. It may be reproduced for promotional purposes by the sponsor of the class involved and/or used on the NZ Chefs website.

NON COMPLIANCE OF THE ABOVE WILL NEGATE THE ENTRY; IT WILL NOT BE JUDGED AND WILL BE DISQUALIFIED.



## 20. JUDGING

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

## 21. "GUIDELINES FOR CULINARY ARTS & RESTAURANT SERVICE COMPETITIONS"

Competitors are to refer to the latest version of the Competition Guidelines for details of marking criteria (9th Edition published 2017).

## 22. PRACTICAL CLASSES- FRONT OF HOUSE

To assist you in the Mise En Place for your competition please note the following;

### Setup Allowed

All equipment can be unpacked from the boxes, unwrapped & laid out on the table in the FIVE (5) minutes set up period. Assistance can be given to bring in equipment

### Not Allowed

No cleaning, polishing, preparation or associated work may take place in this time. No aprons or gloves are to be worn during the unpack. No trolleys are permitted in any area. No written checklists or information can be brought into the competition area. Non competing personnel must vacate the arena prior to competition start.

## 23. START OF COMPETITION

A minimum standard of dress is required for all food & beverage service events.

- Uniforms or Industry standard black and whites.
- Trousers/skirts should be in "as new" condition & well pressed.
- Shirts/blouses should be in "as new" condition, well pressed & appropriate for the competition.
- Aprons if worn should be in "as new" condition and well pressed.
- Footwear should be black, fully enclosed, highly polished & in "as new" condition.
- For safety reasons, heels are not to be in excess of 50mm.
- 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

## 24. 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 has started no equipment, food, liquids or other associated items for the class may be brought 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) 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 class. Conferring between parties will result in disqualification from the event.



## 25. TIME ALLOCATION ALL RESTAURANT 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 minute to go call and from 5 minutes to go, every minute will be called.

## 26. RESTAURANT WORK STATION

- ONE (1) 900mm x 900mm square table
- FOUR (4) Stackable Chairs
- A suitable side table will also be provided where necessary.

## 27. ITEMS AVAILABLE

- Hot water boiler
- Filter coffee
- Ice
- Cold water
- Limited refrigeration
- No dishwashing facilities

## 28. AWARDS (ALL CLASSES)

The World Association of Chefs Society Guidelines is used for ALL competitions, with regard to the marking system. All competitors start with 100 ('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

## 29. PRIZEGIVING

Prize Giving will take place at approx. 3pm in Impressions Restaurant.

ALL RECIPIENTS FOR CERTIFICATES AND AWARDS ARE TO BE IN CLEAN CHEF/HOSPITALITY UNIFORM.

This is important for presentation purposes and for the sake of class sponsors and photographs.

Competitors who have gained a medal must present themselves or a representative at the prize giving. 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 apply by e-mail to [taranaki@nzchefs.org.nz](mailto:taranaki@nzchefs.org.nz) and include name, class number and contact details.

## 30. PHOTOGRAPHS AND FILMING

By entering all photographs, video or DVD material taken by the NZ Chefs official photographic team at the Taranaki Hospitality Competitions become the property of NZ Chefs and can be used in any way deemed appropriate by the organisation. No consent will be sought.

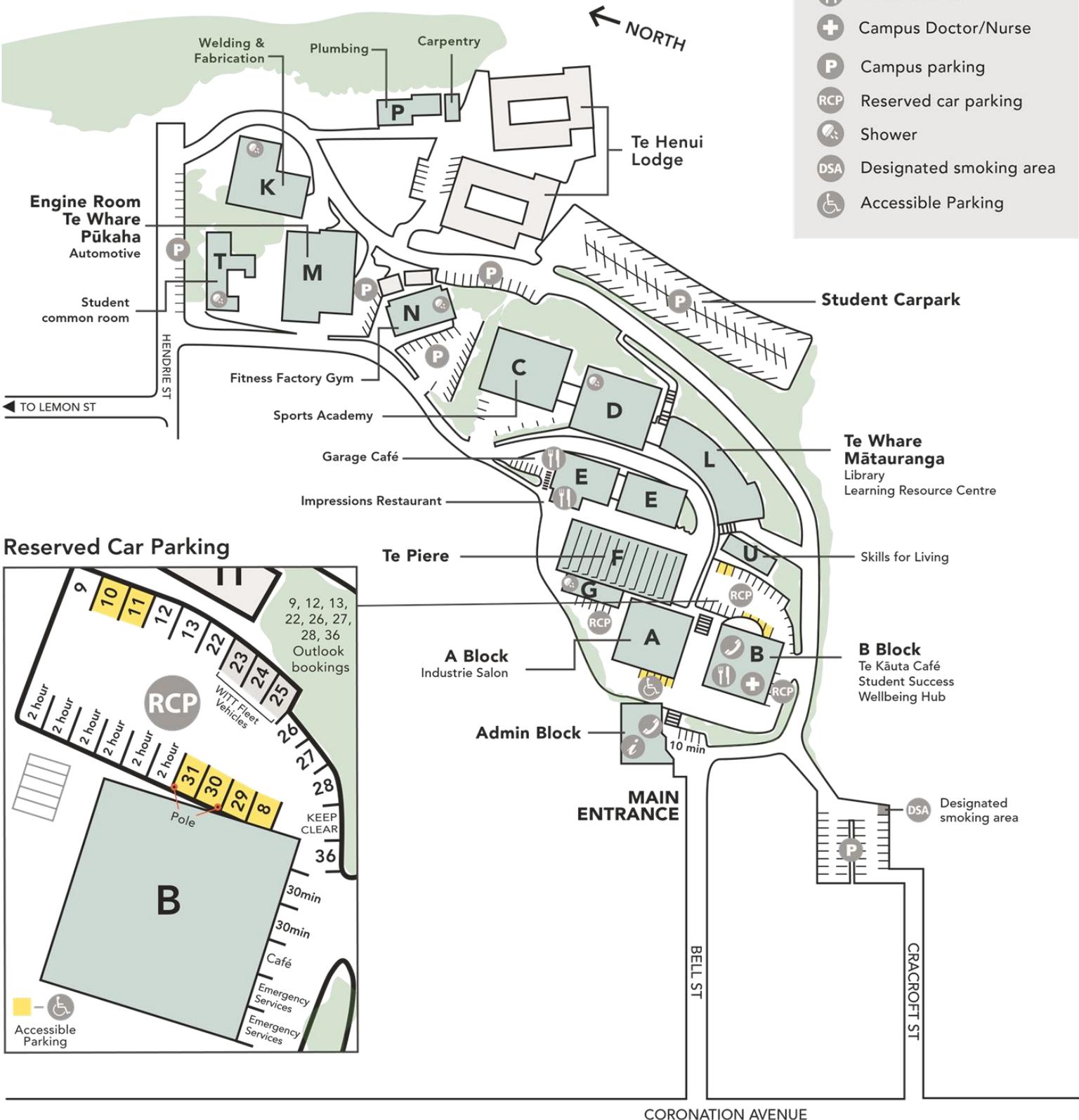
All comments and awards may take up to SIX (6) weeks after the competitions have closed to be sent out. For further information please contact the Salon Director, Angela Ferguson at [taranaki@nzchefs.org.nz](mailto:taranaki@nzchefs.org.nz).



# New Plymouth Campus

20 Bell Street, New Plymouth

- Information/Registry
- Emergency phone
- Food & drink
- Campus Doctor/Nurse
- Campus parking
- Reserved car parking
- Shower
- Designated smoking area
- Accessible Parking



## Acknowledgement of Sponsors

Without our fabulous sponsors, it would be very hard to run this event for our region. We acknowledge them here, please support them like they do us!





**Taranaki Branch**  
**New Zealand Chefs Association Inc.**  
 E: taranaki@nzchefs.org.nz  
 W: www.nzchefs.org.nz

## Taranaki Hospitality Competitions Official Entry Form 2021

Please complete this form and return via email by 4pm 21st May 2021  
 NO POSTED ENTRIES WILL BE ACCEPTED.

Please print all details clearly - Name as it is to be printed on your certificate.

<b>First Name:</b>	<b>Last Name:</b>
<b>Mailing Address:</b>	
<b>Home Phone:</b>	<b>Mobile:</b>
<b>Date of Birth:</b>	<b>Email:</b>  (Email must be provided for your entry to be processed)
<b>Place of Work or Study:</b>	
<b>School/Training Provider contact person and contact number:</b>	

Class Number:	Name of Class:	Status: Student/Training	Cost \$
		<b>Total \$</b>	



**Proof of payment must accompany entry form for this entry to be processed:**

	<b>NZChefs Member</b>	<b>Non-Member</b>	<b>Additional class/es entered</b>
<b>Secondary School (Individual)</b>	n/a	<b>\$20.00</b>	<b>\$10.00</b>
<b>Training (Individual)</b>	<b>\$20.00</b>	<b>\$25.00</b>	<b>\$10.00</b>
<b>Curry Cup (team)</b>	<b>\$40.00</b>	<b>\$40.00</b>	n/a

- Internet Banking Westpac 03 1506 0015925 00.  
**Particulars** - Last Name. **Code** - Class number (e.g. 01) If entering more than one class use first class entered only. **Reference** - Contact telephone with area code.  
**Please include proof of online payment with entry.**

**OR**

- Bulk invoicing.  
Please email [taranaki@nzchefs.org.nz](mailto:taranaki@nzchefs.org.nz) with details for invoice.

By submitting this form, you accept all competition rules and conditions.

Entries close by **4pm 21st May 2021** or when a class is full.

Statement of confidentiality: All Information supplied to NZChefs, 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 event management.

Please email this completed form, along with proof of payment to:

Taranaki Hospitality Competitions  
Email – [taranaki@nzchefs.org.nz](mailto:taranaki@nzchefs.org.nz)

For any inquiries phone 0274 415 681 or email [taranaki@nzchefs.org.nz](mailto:taranaki@nzchefs.org.nz)

Office Use Only	
Payment confirmed:	Competitor Number:

