

NZ Chefs Central Branch National Statics Competition

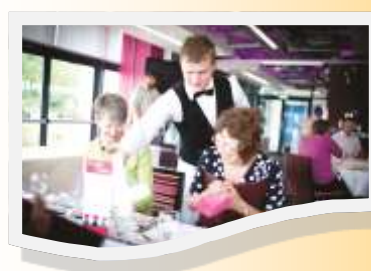


23rd and 24th June 2021



Competition Event Schedule

Proudly sponsored by:



The New Zealand Chefs Association Central Branch

Venue: Awapuni Function Centre, 67 Racecourse Road,
Palmerston North



Central Branch Statics 2021



FOREWORD

Kia ora and welcome to the Central Branch NZ Chefs Static Competition

It's with pleasure that I invite and encourage you to participate in this year's competition. What better opportunity to showcase your skills while meeting new friends. I look forward to seeing you in action.

All the best and every success in your competition - 'May you achieve great things'

Grant Kitchen

President Central Branch
NZ Chefs Association



New Zealand Hospitality Summit

Te Tihi o Manaakitanga

2021

7 - 9 September
Trusts Arena



Central Branch Statics 2021



KEY PERSONNEL



Damian Peeti—Salon Director

Chef Damian Peeti is a former Chef Lecturer, now Kaiawhina Akonga with the Raukura-Student Success team at Whanganui UCOL.

Damian started his culinary career 20 years ago, completing his culinary qualifications at Manawatū UCOL in 1999. He started his competition journey by making the UCOL Culinary team his final year. Damian continued to study and compete in culinary competition through his apprenticeship and employment. He completed his formal training at the Novotel Carlton, which is now the Distinction Hotel- Palmerston North.

He's always quoted, "that the best training ground for young aspiring chefs, is to work in the Hotels, you learn everything, and cover all the bases".

Damian Judges on the Culinary circuit and he is in the final stages of completing the Supervisory Management Judges Level 6 Qualification. Damian has a Bachelor of Culinary Arts, and Bachelor of Education. He is married and has two sons; outside his profession, he devotes his time to his family, travelling and sports.



Ken Thompson – Chief Judge

Ken started his career in the White Swan Hotel in Stratford-upon-Avon England at 16 years old as an apprentice chef, he decided that the British Army was for him and spent 21 years in service working in the Middle East, England and Germany, ending up teaching Advanced CGLI Cookery in the last 3 years of his time. This included training students for, and competing at two Hotelympia Salons in London. He moved with his family to NZ in 1983 to tutor at Defence Catering wing RNZCT in Waiouru. He has been involved actively with NZ Chefs Association since 1986, presently being executive member for the Central Branch. plus 20 years with the Hospitality Tertiary Sector, including Waikato Polytechnic, Culinary Institute of New Zealand, Whangarei Polytechnic, finishing off with many good times in Wanganui with UCOL. He was awarded life membership of NZ Chefs in 2016.

Ken has had many successes in culinary competitions both personally, with student teams, and training individual students for specialty classes, which reflects the passion he has had for his craft all his working life He is trying to adjust to retirement presently and is working on it.

He has been an Accredited NZQA Level 6 Judge since 2005

COMPETITION RULES & CONDITIONS

All entry fees are non-refundable

		NZ Chef Member	Non Members
Beginner (Year 8, 9 & 10)	(per person)	\$ 20.00 per class	\$ 25.00 per class
Student (Year 11 to 13)	(per person)	\$ 20.00 per class	\$ 25.00 per class
Beginner & Student	(enter 2 or more classes)	\$ 10.00 per class	\$ 15.00 per class
Trainee/Open	(per person)	\$ 30.00 per class	\$ 35.00 per class
Trainee/Open	(enter 2 or more classes)	\$ 20.00 per class	\$ 25.00 per class

ALL COMPETITORS ARE ADVISED TO READ THE RULES AND CONDITIONS CAREFULLY.

NOTE: NZ Chefs membership discount includes 'Secondary School' Membership. For further information, please visit www.nzchefs.org.nz/Membership

Beginner Status :

Either Intermediate or Secondary School student in Year 8, 9 or 10 studying Home Economics and or Hospitality.

Student Status :

A Secondary School student in Year 11, 12 or 13 studying Hospitality and /or NZQA units standards level 1, 2 or 3.

Trainee 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.

Open Status:

An entrant may enter this class regardless of age, experience or hours worked. Please be aware that you will be allowed to enter Trainee of lower events if you have chosen an open class (You must choose open for all your events).

GENERAL INFORMATION – ALL CLASSES

All entries must be on the official entry form if by mail and be received by organizers no later than 5pm Friday 18th June 2021. An entry fee must accompany each entry form. If a competitor enters by email - the payment must be sent and received to confirm your place, otherwise entries will not be accepted.

Student and Trainee Classes

Some student and trainee classes will be combined. Ensure that you clearly state your age and current level for each class. The Administration team will then mark each competitor to their respective level status. (either Student or Trainee)

PLEASE NOTE: NO CHANGES TO CONFIRMED ENTRIES/CLASSES WILL BE PERMITTED AFTER 9th June 2021

Competitor numbers and confirmations will be sent out prior to the competition. In any class that has more than one heat; competitors will be advised prior to the competition of their heat and time.

Competitors are to report to the Registration Desk to be directed to their respective display area. The organizers reserve the right to amend or modify any of the rules and conditions, and their interpretation of the rules is final.

The organizers also reserve the right to limit numbers and entries in any one class, or cancel a class should there be a need to. Results of each competition will be posted, once the Chief Judge has signed them off. When you provide your recipe/description card for any class that recipe becomes the property of the New Zealand Chefs Association Central Branch and may be reproduced for promotional purposes by the sponsor of the class involved or used by the New Zealand Chefs Association's Central Branch.

ALL equipment and product to be provided by competitors unless otherwise stated in the schedule.

Competitors are responsible for their own equipment at all times. The organizers do not accept any responsibility for loss or damage to any equipment or associated items of display within the Salon.

The decision of the judges in all matters relating to the Salon competition is final and no correspondence will be entered into. Competitors are to refer to the 9th Edition ' Guidelines for Culinary Arts & Restaurant Service' for competition guidelines, contact the NZ Chefs Central Branch E – mail : central@nzchefs.org.nz



Central Branch Statics 2021



COMPETITION RULES & CONDITIONS

STATIC CLASSES – All presented

Static exhibits will be provided with table space on **WEDNESDAY**, appropriately numbered for each class. The steward will allocate each competitor an area. Competitors must unpack and display their own exhibits in the allotted area.

Competitors with entries for static classes should report to the registration desk, where they will be advised of the location of the static room and the steward. Last minute builds will be directed to an area for this

Set up and any work on entries **must be completed 1 hour before their allocated time** and the area cleared for judging. Judging will commence at 9.00am or 10.30 sharp, depending on class. **LATE ENTRIES WILL NOT BE ACCEPTED**

Competitors must remove their entries between 2.00 – 3.00 pm on Thursday 24th June other than the Margarine Sculpture exhibits. Permission must be sought from the Salon Director for removal of static displays prior to this time. Entries removed prior without permission will be disqualified.

Each entry will be provided with a competitor number card, to be displayed with the entry. 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, ie. School & Company logos.** All entries must be presented on proper, suitable dishes, polished silver, crockery without cracks etc. An ID sticker may be applied to the base of display platters.

Where there is restricted size of entry – Competitors static entries will NOT be marked if size limits are exceeded.

The judges have the right to test, taste and examine all exhibits, if deemed necessary. The organizers reserve the right to refuse entries they consider to be below acceptable standard.

Competitors are to supply two recipe / description cards and menu with each class entry. Each recipe on A4 sheet –Template supplied by Salon (Download from www.nzchefs.org.nz). Competitor number only to be on all recipe Cards (No personal names or establishments). One copy must be given to the class judges upon entering the competition. Presentation, spelling, correct descriptions are all important.

COMPETITION RULES & CONDITIONS

Awards

The World Association of Chefs Society (WACS) Guideline is used for all static classes, hot and cold competitions. In this marking system all competitors start with 100 ("Gold with Distinction"), with marks deducted for non-compliance with the Guidelines.

Competitors can receive Gold or Silver or Bronze medals or a certificate 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.

Acronym that may be used:

DNF = Did not finish in the allocated timeframe. **DNC** = Did not finish the correct number of portions or product as outlined in the criteria or rules and within the allocated timeframe. **DNP** = Did not present, did not attend the class or did not present the required static items within the competition timeframe.

100 Marks	Gold Medal with Distinction
90 - 99 Marks	Gold Medal
80 - 89 Marks	Silver Medal
70 - 79 Marks	Bronze Medal
67 - 69 Marks	Merit may be awarded (Judges discretion - can include DNC)
All competitors	Certificate of Participation

NZ Chefs Association – Central Branch:

Join the Central Branch Chefs Association and enjoy local networking evenings, social events, support from professional chefs - their knowledge & expertise and help build our regions hospitality profile.

The Branch generally meets once a month so check out our Facebook page for details on how to join OR contact the National President - Grant Kitchen - central@nzchefs.org.nz

www.facebook.com/nzchefs-centralbranch

Reasons for instant disqualification during the Central Branch National Statics Competition

IMPORTANT - please read:

Competitors will be disqualified and will not receive a competition result if ANY of the following occurs:

- You do not present a description card and recipe card with your Exhibit.
- Your dish does NOT meet class criteria. Examples of this are as follows
 - Over or under size finished Cheese cake, Flan or Quiche
 - Raw or uncooked product and unsafe to taste)
 - Sponsors product not represented in the dish
- Incorrect class entered - You must be at school to enter a Student class and years 8, 9 or 10 to enter a beginners class.



STATIC CLASSES:

Class – 001

Celebration Cake - Static

Date - 23/24 June 2021

Competitors are to display a cake with a celebration theme, such as wedding, birthday, or anniversary. Dimension of the base of the cake is not to exceed 500 mm and there is no height restriction. No dummy cakes are to be presented. The theme should be clearly evident.

Class – 002

Cheese Cake - Static

Date - 23/24 June 2021

One round cheesecake of competitors chosen recipe. Size to be 18 to 24 cm 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.

A recipe and a description card must accompany the cheese cake.

Class – 003

Cupcakes - Static

Date - 23/24 June 2021

Four (4) cupcakes made in the same style, are to be presented on a static display. The general definition of a cupcake is a small cake (the size of a single portion) baked in a paper cup (shaped foil or paper container) and iced appropriately. The cupcake must display consistency across the four cupcakes, including even size, texture, icing and garnish (Although they may be garnished / decorated differently due to theme: IE: a sesame street these might see one with Big Bird, one with Ernie, one with Bert and one with Cookie Monster)

A description & two (2) recipe cards to be provided

Class – 004

Petit Fours Platter – Static

Date – 23/24 June 2021

Competitors are to display a platter with a total of sixteen (16) pieces, four (4) types of four (4) identical pieces. All pieces can be prepared in various ways, e.g. cutting, piping, moulding or layered using a variety of fillings, but one must be a moulded chocolate. The platter shall be judged in accordance with the following standards: 30% Presentation; 50% technical; 10% taste; 10% texture.

A recipe and a description card must accompany the Petit Four.

Class – 005

Margarine Sculpturing Buffet Show Piece.

Date – 23/24 June 2021

Competitors are to display a margarine sculpture which fits the theme

“Horse Racing and associated items”

Internal supports are permitted but must not be visible. Maximum space allocation is 900 mm square base with a height restriction of 2 metres. Competitors must also explain their theme on a sheet of A4 paper which will accompany the showpiece.

Competitor's Exhibits must be delivered and set up Wednesday 23 June between 2.00pm—5.00pm .and may finish or complete their entries up to 2.00pm Thursday 24th June

Judging will take place on Thursday 24th June at 2.30pm to 3.30pm Thursday 24 June

Class – 006

Chocolate Showpiece - Static

Date – 23/24 June 2021

Competitors are to display a Chocolate Showpiece which fits the theme

“Horse Racing and associated items”

Internal supports are not permitted. Maximum base allowed is 500 mm with a height restriction of 1 metre. A variety of techniques should be used. Competitors must also explain their theme on a sheet of A4 paper which will accompany the showpiece.

Class - 007

Decorated Gateau

Date—23 June 2021

Competitors are to present a **20—24 cm Decorated Gateau**, the base is competitors choice but must be prepared correctly. All work must be the competitors work only.

The Theme is:

“Horse Racing and associated items”

A portion must be cut to assist in the marking by the Judges

A description card and two recipe cards mand tasting ust accompany the finished Gateau

Class – 008

Fruit Flan - Static

Date – 5/6 May 2021

Competitors are to **present a whole, glazed fruit flan between 180 - 240mm**. The flan shell must be made of pastry and filled with “crème patissière” however the sliced fruit may be of the competitors choice. The presented flan must be glazed and have one (1) portion cut to assist in tasting and marking by the judges. **NOTE:** you will be disqualified if your FINISHED Flan is under 180mm and over 240mm in size

A description & two (2) recipe cards are to be provided

Class – 009

Quiche - Static

Date – 23/24 June 2021

Competitors are to present a whole cooked quiche between 180 - 220mm. The quiche may be any style and use the competitors' choice of filling. The presented quiche must have one (1) portion cut to assist in the tasting and marking by the judges.

A recipe and a description card must accompany the Quiche.

Class — 010

Best Pie

Competitors are to present a whole cooked Pie between 180 - 300mm. The Pie may be any style and use the competitors' choice of filling. A portion of pie must be cut and displayed to show the filling

Two Recipe cards and Description cards must accompany the pie.

Class—011

Artisan Breads

Date – 23/24 June 2021

Competitors are to present 1 x Lean Bread, 1 x Enriched Bread and 1 x Flat Bread. The dough can be of any type and flavoured to competitors choice. Each loaf is not to weigh more than 1KG in raw state. Present your bread(s) on a board/platter not exceeding 600mm Square. Examples of Styled (shaped) bread loaves:

Baguette • Boule • Fougasse • Bloomer • Braided • Cob • Flat • Kaiser • Twisted/Plaited • Epi • Coburg • Vienna • Pullman

Two Recipe cards and description cards must accompany the breads





Kiwi Kids Can Cook

Cup Cakes

Competitors are to display four (4) portions of the same cupcake of their choice. The cupcakes are to be plated on any plate or board collectively, not exceeding 28cm wide and 50cm long. A recipe and a method must be provided with the dish.

Celebration Birthday Cake

Competitors are to display a cake with a celebration birthday theme. Dimension of the cake is not to exceed 500 mm x 500 mm. No dummy cakes to be presented. The theme should be clear. A recipe and a method must be provided with the cake.

Cheesecake

Competitors are to display a cheesecake in any flavour. Dimension of the cake is not to exceed 300 mm wide x 150mm high. A recipe and a method must be provided with the cake.

Biscuits

Competitors are to display six (6) portions of the same biscuit of their choice. The biscuits are to be plated on any plate or board collectively, not exceeding 28cm wide and 50cm long. A recipe and a method must be provided with the dish.

Age groups are:

7 - 9 years 10 – 12 years 13 – 15 years



Central Branch Statics 2021



NZChefs – Membership Application Form.

Please print clearly



Surname:	First Name:	Mr. / Mrs. / Ms. / Other
Phone H:	Phone B:	Mobile:
E-mail:		
Postal Address:		
		Post Code:
Employer:	Initial here: So we can access your information for membership benefits:	Office Use: Membership No:

Type of Membership: **(Circle one)**

Fees include the Joining Fee and GST

Full \$130.00 Training \$40.00 Student \$30.00 Associate \$130.00
Establishment \$300.00 Secondary School \$180.00 Corporate \$575.00

Full Membership: A person with at least five years cooking experience acceptable to NZChefs, or who has completed a training programme that is recognized by NZChefs.

Associate Membership: A person, who in the opinion of the executive (branch or national), may be of benefit to the aims and objectives of NZChefs, may apply for membership.

Training Membership: Training membership shall be open to any person who is currently tertiary training in the Culinary Arts.

Student Membership: Student membership shall be open to any person who is currently enrolled at secondary school with an interest in the Culinary Arts.

Establishment Membership: A single business, at one location, with up to 5 chefs, cooks, patissiers, and/or confectioners.

Secondary School Membership: Secondary Schools teaching students in the Culinary Arts / Hospitality.

Corporate Member: Companies that support NZChefs aims and objectives.

Cheque enclosed for \$ _____ Date: ____/____/____

Or
 Credit card number: _____ CVC no: _____

Type of Card: Am ex, Visa, Diners, Master Card Expiry Date: _____

Name on Card: _____ Signature: _____

How did you hear about us? Member Website Facebook Other _____

Please forward the completed application form and payment to:

National Office, New Zealand Chefs Association, P.O. Box 24 057, Royal Oak, Auckland 1345

P: 0800 692 433 F: 0800 692 432 E: info@nzchefs.org.nz

