

AUCKLAND REGIONAL CHAMPIONSHIPS 2019 - TRAINING

Sunday 23rd June 2019

The Venue

NZMA Sylvia Park – Cookery & Hospitality School



55 – 60 Carbine Road, Mount Wellington, Auckland.

Parking:

Parking will be available at the front or side of the School of Culinary and Hospitality Studies for competitors and supporters. Please be aware that no responsibility will be taken by the organisers for any theft or damage to any vehicle during these competitions.

The Competition

The Auckland Regional Championships 2019 Committee are pleased to release the Auckland Regional & Secondary Schools Competition schedule.

The competition is run in line with the World Association of Chefs Societies (WorldChefs) guidelines.

Competitors receive their results on the day of competition and medals are awarded at the Prize-giving held at the end of the day.

A special thanks to

New Zealand Chefs Association National Office Administration Team and the Executive Officer - Janine Quaid NZChefs members who volunteered their time.

The Judges who give their time and expertise to judge the competitions, and to all the volunteers who assist at the competition and to all the competitors without you there would be no competition.

The Organising Committee:

| | |
|---------------|---|
| | Salon Director |
| Hughie Blues | Chief Judge – Kitchen |
| Amanda Turner | Chief Judge – Restaurant Service |
| Janine Quaid | NZChefs Executive Officer / Registration and Administration |

NZMA Representative Coordinator: Nishat Elavia, Campus Manager – Hospitality and Business

EVENT SCHEDULE

General Information

All competitors are advised to read all this section.

Entries

- The Schools competitions are open to any student in Year 11, 12 or 13, studying Home Economics and / or Hospitality (NZQA unit standards Level 1, 2 or 3)
- Tertiary Competitors are; any hospitality person in training in an Educational Institute or in the Industry, or who has not completed their training with less than 6000 hrs work experience. Proof of hours must be able to be verified prior to the competition if requested. The hours are up to the date of participation in the competition.
- All entries must be on the official online entry form and must be submitted to NZChefs by the 14th June 2019.
- An entry fee / purchase order must accompany each entry form. No entry will be accepted without payment. Late entries will not be accepted. All changes to entries must be in writing (fax, email) and required by 14th June 2019
- If a competitor enters by email or Fax (on 0800 692 432) an invoice will be sent & payment must be received by the 14th June 2019 otherwise entries will NOT be accepted.
- Entries for oversubscribed classes will be accepted, only when payment is provided, and in the order, they are received.
- Entries into live classes are limited to **FOUR (4) representatives** per school & it is in the competitor's best interest to apply early. We will not limit static entries.
- The organisers reserve the right to limit numbers and entries in any class or cancel a class should there be a need to.
- The Entry fee is non-refundable in cases of cancellation or withdrawal by the competitor.
- The organiser's reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final.

Closing Date for Entries

- Received no later than 14th June 2019
- Confirmation of class entry will only be made after the cut-off date.
- Competitor numbers & confirmations will be sent out prior to the Competition.
- Classes that have more than ONE heat; competitors will be advised prior to the competition of their heat & time.
- No liability can be accepted for entries lost or damaged.
- Proof of posting is not proof of receipt.

Entry Fee

- All entry fees are non-refundable (Includes GST). In paying for entry into any class the competitors & all persons assisting those entering state they abide by the rules.
- **NZChefs Members - \$35.00 Live Classes & \$25.00 Static Classes**
- **Non-Members - \$45.00 Live Classes & \$30.00 Static Classes**
- No entry will be accepted for processing without payment regardless of circumstances.
- The Entry fee is non-refundable in cases of cancellation or withdrawal by the competitor.
- NO discounts for Bulk payments.

Professional Integrity

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

Attendance on the day

- Competitors must register at the registration desk at least 1 Hour before the scheduled competition heat time.
- Competitors must report to the scheduled competition room at least 30 minutes prior to their live class.

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 event. 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 number 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.

Live Classes- Kitchen

- Unless otherwise stated, competitors MUST supply all food items and the necessary equipment to prepare, cook and serve.
- The competition rules specify that each competitor must prepare TWO (2) covers for judging unless stated otherwise. These are used for tasting by the judging panel.
- 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 & support outside the arenas. If communication does take place, then the competitors will be disqualified immediately. Unless you are part of a team event.
- 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 informed of this by the Head Judge / Floor Manager and all competitors will be asked to 'stand back from their work stations.
- **Schools:** Any competitor who has not finished all elements of their competition will then be allowed a further 5 minutes to complete these elements, but they will forfeit 10 marks. After the 5 minutes, if you have not presented all your dishes, or completed all your service elements, you will not be judged & a DNC or DNP (did not complete or did not present) entered on the judging sheets.
- **All others** Any competitor who has not finished all elements of their competition dishes, or completed all your service elements, you will not be judged & 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 & in transit.
- No conferring is allowed between opposing competitors or between competitors & 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.
- Full chef whites including hat and necktie, OR appropriate School uniform is to be worn.
- All competitors are required to wear footwear appropriate for the kitchen environment (closed front and back, leather or similar)
- Marks will be deducted for incorrect uniform

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 & quality of their food, but also monitored on their efficient use of energy in creating a winning dish.
- Competitors must always keep the food that they are using for competitions at a safe temperature i.e. below FOUR (4) degrees centigrade.
- The organising committee are not able to offer any refrigeration, freezer or dry store space for your food items either before or after your scheduled competition time. During your scheduled competition, full refrigeration and a freezer are available for all competitors.

Kitchens

- 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, Assistant 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 & 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.

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.

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) & kept until after the competition has been completed. Temperature probes may be used by the judges to test suitable temperature of served food items.

Liquid nitrogen

- Liquid nitrogen is not to be used.

Equipment & wash up area

- ALL platters, props, plates' equipment & product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor's number & contact phone number. Competitors are responsible for their own equipment always. 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.
- No washing up is allowed in any kitchen outside the allocated competition time.
- No equipment under any circumstances will be stored in any area overnight or at the end of the final day. All equipment will be discarded thirty (30) minutes after the end of judging of the final competition each day. So please remove ALL equipment.

Recipe and Description Cards. Read the following with care

- All Live Kitchen and certain restaurant classes must have the correct Recipe and Description cards as stated in the class schedule above.
- Competitors are to supply the required recipe (Including precise weight, ingredient & method of cooking (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.
ONE COPY OF THE RECIPE CARD / DESCRIPTION CARD MUST BE EMAILED TO COMPETITIONS@NZCHEFS.ORG.NZ BY THE 14TH JUNE 2019
- In the LIVE Kitchen ONE Recipe card and ONE Description card should be taken into the kitchen for display with your work for the Judging table.

Judging

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

"Guidelines for Culinary Arts & Restaurant Service Competitions"

- Competitors are to refer to the latest version of the Competition Guidelines (\$20.00 PLUS P&P). To order a copy visit our website or please contact NZChefs National Office – 0800 692 433 or competitions@nzchefs.org.nz

Practical Classes- Restaurant Service

- To assist you in the Mise en place for your competition please note the following.

Set up

Allowed

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

Trolleys (as per kitchen trolley) for transportation to the working arena

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 unpacking process.

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.

Non-competing personnel must vacate the arena prior to competition start.

- A minimum standard of dress is required for all food & beverage service events.
- Industry standard black & whites or appropriate school uniform.
- 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 more than 50mm.
- A high level of personal hygiene is to be adopted always.
- 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

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 in any arena has started no communication may take place between the competitors or between the competitors & 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 brought into the arenas for the competitors to complete the task under any circumstances.
- When the allotted 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. Any competitor who has not finished all elements of their competition will then be allowed a further 5 minutes to complete these elements, but they will forfeit 10 marks. After the 5 minutes, if you have not presented all your dishes, or completed all your service elements, you will not be judged & a DNC or DNP (did not complete or did not

present) entered on the judging sheets. With live competitions **NO** alteration to tables may take place once time is called. Any beverage (wine, beer, liquor, coffee, smoothie or cocktail) must **be off** the work bench and in transit to the judges marking area to be acceptable for judging.

- No conferring is allowed between opposing competitors or between competitors & 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.

Restaurant Work station

- 1000mm x 1000mm square table
- 4 Stackable Chairs as required
- A suitable side table will also be provided were necessary.

Items available

- Hot water boiler
- Filter coffee.
- Ice
- Cold water

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 & Bronze medals with certificates in each class.
- Medals & 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 marks | Gold Medal. |
| 80-89 marks | Silver Medal. |
| 70-79 marks | Bronze Medal. |

Judges Feedback

- All competitors will receive a judge's feedback form.
- Judges Marking sheets will not be given out.

Results

- Results of each competition will be posted once the Chief Judge has signed them off.
- Results will be displayed on the Competitors Results notice board (beside registration desk) as soon as possible after judging is completed.

Statement of confidentiality

- All information supplied to the New Zealand Chefs Association, as part of this competition Entry Form will be kept entirely confidential. It will not be revealed to any one or used for any purpose other than internal record keeping & the class sponsor.

Prize-Giving

- Prize Giving will take place as per the timetable.
- ALL RECIPIENTS FOR AWARDS ARE TO BE IN CLEAN HOSPITALITY or APPROPRIATE SCHOOL UNIFORM.
- This is important for presentation purposes and for the sake of class sponsors and photographs.
- 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.
- All uncollected awards will be sent to the competitor's base address, (School, place of employment or personal address if not representing either a place of employment or school) after the competition.
- 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:
- NZChefs National Office: Phone 0800 692 433
- Email competitions@nzchefs.org.nz

2019 COMPETITION CLASSES

Static Presentation

Fruit Flan – Static AKS020

Competitors are to produce a flan, minimum 18 cm to maximum 22 cm, of 6 portions. It must be made of sweet paste; filling is competitor's choice, with fresh fruit. The flan is to be glazed with Barker's ready to use glaze and be presented UN CUT, on a white plate. The decoration must be suitable for normal retail use. The Judges may cut the flan as part of the marking.

A recipe & a description card must accompany the dish.

Individual Cold Dessert Static AKS021

Competitors are to display **TWO (2)** portions of the same dessert of their choice. The desserts are to be individually plated on white plates, not exceeding 28cm.

A recipe & a description card must accompany the dish.

Cold Entrée Static AKS022

Competitors are to display **TWO (2)** portions of the same entree of their choice. The entrée is to be individually plated on white plates, not exceeding 28cm.

A recipe & a description card must accompany the dish.

Live Kitchen

Live Knife Skills AKL060

30 minutes

Competitors are required to produce **SIX (6)** cuts of vegetables from the following traditional cuts. Wash but unpeeled vegetable must be bought in by the competitor as per the requirements below. A suitable presentation plate, or stainless-steel platter to accommodate the cuts should also be bought in to display the work.

- Brunoise : Size 2 mm diced (Must use carrots)
- Jardinière : Size 18 mm x 3 mm x 3mm (May use any suitable vegetable other than carrots)
- Julienne : Size 4 cm x 2 mm x 2 mm (May use any suitable vegetable other than leeks)
- Macedoine : Size 5mm diced (Must use carrots)
- Paysanne : Size 1 - 2 mm thick (May use any suitable vegetable other than celery)
- Between 50 gm – 100 gm of each cut is to be supplied
- Turned Potato three (3) Size 3 cm x 7 cm

Live Dessert AKL061

60 minutes

Competitors are to prepare and present **FOUR (4)** identical, individually presented hot or cold dessert. The dessert must incorporate any fresh fruit as a component.

Two recipe cards and **one** description card are to be supplied.

Live Pasta & Mushroom AKL062

60 minutes

Competitors are to prepare and present **FOUR (4)** identical, individually plated main courses featuring Mushrooms and a savoury pasta suitable for a café / bistro menu. White plates not exceeding 28 cm are to be used for presentation. The base pasta dough may be made prior to the class starting; **BUT MUST** be presented as a whole dough at the start of the competition.

Two recipe cards and **one** description card are to be supplied.

Live Salmon **AKLOG3**
60 minutes

Competitors are to prepare and present **FOUR (4)** identical, individually plated main courses featuring Salmon as the protein, with a balance of starch, vegetables, and suitable sauce. White plates not exceeding 28 cm are to be used for presentation.

Two recipe cards and **one** description card are to be supplied.

Live Soup **AKLOG4**
60 minutes

Competitors are to prepare and present **FOUR (4)** identical, individually plated bowls of a soup (any style) featuring fresh vegetables and seafood.

Two recipe cards and **one** description card are to be supplied.

Live Venison **AKL 065**
60 minutes

Competitors are to prepare and present **TWO (2)** identical, individually plated main courses, any cut of venison. (Not a salad) with suitable accompaniments – any starch, vegetable, fruit, fungi of your choice.

Two recipe cards and **one** description card are to be supplied.

Live Café Breakfast **AKLOG6**
45 minutes

Competitors are to prepare and present **FOUR (4)** identical, individually plated breakfast courses featuring a minimum of **TWO (2)** eggs per serve and accompany items suitable for a café. White plates not exceeding 28 cm are to be used for presentation.

Two recipe cards and **one** description card are to be supplied.

Live Restaurant & Café

Barista AF100

20 minutes

Part 1:

Competitors are allowed **FIVE (5)** minutes to prepare and season the espresso machine and set up any additional equipment

Part 2:

Competitors are allowed **FIFTEEN (15)** minutes to present **ONE (1)** glass of water and **TWO (2)** portions of the following beverages in stated order;

1. Single Espresso
2. Double Shot Latte
3. Single Flat White

AND

Clean down workstation, grinder and machine.

Competitors are required to bring all preparation service equipment, including cups and glassware.

Live Classic Cocktail AF101

20 minutes

Competitors are to produce the following vodka-based cocktail:

- Cosmopolitan (compulsory) **TWO (2)** identical glasses.
- Either **TWO (2)** of the same – Vodka Mojito **OR** Bloody Mary

(**FOUR (4)** Cocktails – **TWO (2)** being Cosmopolitan and **TWO (2)** identical cocktails)

Competitor to supply all ingredients and equipment other than ice.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Live Innovative Cocktail AF102

20 minutes

- Competitors are to produce **TWO (2)** servings of an original recipe cocktail using vodka as the key ingredient.
- A full recipe & a description cards must accompany the cocktail.
- Competitor to supply all ingredients and equipment other than ice.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Live Classic Table Setting AF103

45 minutes

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

- **Part 1:** Prepare a standard full Table d'hôte restaurant setting including: **ONE (1)** glass of water and **TWO (2)** wine glasses, cruets and butter dishes for **FOUR (4)** covers. The preparation of a bud flower arrangement and serviette fold to be included. A 1000-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 but 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 30 minutes

Part 2 10 minutes