

AUCKLAND REGIONAL CHAMPIONSHIPS & SECONDARY SCHOOLS COMPETITIONS

Friday 22nd June & Saturday 23rd June 2018

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 2018 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:

Martin Harrap 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

SECONDARY SCHOOLS COMPETITIONS

Friday 22nd June 2018

EVENT SCHEDULE

The Competitions

The Auckland Branch of the New Zealand Chefs Association are pleased to bring you're the annual competition for the Secondary Schools in the North and Western Regions.

All the competition classes are judged in line with Guidelines for Culinary Arts and Restaurant Service Competitions available from the New Zealand Chef's Association.

The Secondary School competitions are open to schools based in West and North Auckland. The South and Eastern schools should contact MIT where similar competitions will be held on 19th June 2018. If the dates for your area conflict your timetable, please contact us to see moving to the other venue. You will not be allowed to enter at MIT and at NZMA.

Competitors will know their results at the end of the competition day and will be awarded certificates, and prizes.

The Venue

The classes will be presented at NZMA's Sylvia Park Campus 56-60 Carbone Road, Mt Wellington Auckland

Parking:

Parking will be available at the front of the Hospitality Campus 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.

General Information

All competitors are advised to read all this section.

All entries must be on the official entry form and will be sent to competitions@nzchefs.org.nz

- **Entry cut-off date will be 4pm Friday 8th June 2018**
- No postal entries will be accepted.
- Entries can be invoiced to the school or place of work
- Entries into classes are limited to **four** representatives per school. The organisers reserve the right to adjust numbers and entries in any class or cancel a class should there be a need to.
- Please read all application details before printing and sending in.
- The organiser reserves 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 **8th June 2018**
- Confirmation of class entry will only be made after the cut-off date.
- Competitor numbers & confirmations will be sent out prior to the Salon.
- Classes that have more than ONE heat; competitors will be advised prior to the competition of their heat.
- No liability can be accepted for entries lost or damaged. Proof of posting is not proof of receipt.

Schools Entry Fee

- **The entry fee is \$25 for each class.**

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

- Registration will be held at main reception desk, NZMA. 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.
- Competitors are to supply the required recipe (Including precise weight, ingredient and 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 and written in English. This is not required for the Restaurant Service or Beverage competitions, unless otherwise stated.
- Failure to supply these will deem the competitor disqualified from the class.

Security of Equipment Personal Property and Injuries

- Competitors will be able to drop their equipment off into the room allocated by the Salon committee.
- Competitors must provide all equipment, plates, utensils and ingredients (except where detailed in your equipment list).
- Each competitor is responsible for the removal of all equipment from the premises of NZMA. No responsibility will be taken by NZMA or the Salon committee for lost or missing equipment. It is advisable to label the underneath of your dishes using a vivid.

Kitchen 1	10 Work stations
Kitchen 2	10 Work stations
Kitchen 3	6 Work stations
Kitchen 4	Prep area if required
Barista Training Classroom	3 Barista machines
Bar Classroom	Bar competitions
Restaurant Classroom Room 144	Table setting
Café Fusion	Statics
Judges Room	204 and 205
Office	206
Green room	201
Restaurant Classroom	Briefing

Live Classes- Kitchen

- 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.
- 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.
- 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 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 neck tie, OR appropriate School uniform is to be worn however no shorts, only long pants. (**No jeans**)
- 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 available for all competitors.

Kitchens

- The Salon Manager, 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.

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.

Equipment & wash up area

- ALL PLASTIC CONTAINERS THAT ARE BOUGHT IN BY THE COMPETITORS MUST BE TAKEN OFF SITE. YOU WILL NOT BE ABLE TO DISPOSE OF THESE AT NZMA.
- 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 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.
- A suitable work space and four burner stove will be provided per competitor.
- Although Salamanders will be in the kitchen these may NOT be used. This is so that all competitors are on an even footing.
- 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. As directed by the Salon Director or assistant.
- 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 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 and equipment at the end of the competition. Marks will be deducted if this is not carried out.

Static Classes Set up and break down

- Schools Static entries must be completed by 9:30am and the area cleared by exhibitors and helpers, for judging. Judging will commence at 10.00am sharp.
- Regionals Static entries must be completed by 8.45am and the area cleared by exhibitors and helpers, for judging. Judging will commence at 9.00am sharp.
- 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 will take place.

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 between 2:00 and 3:00 pm only. Permission must be sought from the Salon Director for removal of static displays prior to this time. Entries removed prior permission may be disqualified. ALL entries not removed by 3.00 pm will be disposed of without further warning to the exhibitor.

Practical Classes-Front of House

To assist you in the Mise 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.

Start of competition

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 more than 50mm.
- A high level of personal hygiene is to be adopted always.
- Hair shall be worn back and restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.

Restaurant Work station

- 1000mm x 1000mm square table/ 4 chairs as required/ a side table.

Items Available

- Hot water boiler/ cold water/ ice/limited refrigeration/limited dishwashing facilities/blender

Medal Allocations

All competitors start with full marks- i.e. 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 discrepancy, then discussion will occur as to why. If there are any major discrepancies that cannot be resolved the Chief Judge will be consulted.

The Head Judge then collates the marks of a combined average, adds in comments, signed by all judges. All individual judges' sheets are attached and handed into the Chief Judge to sign off.

Mark sheets are processed by the administration team and then posted on score boards.

100 marks	Gold with Distinction.
90-99 marks	Gold.
80-89 marks	Silver.
70-79 marks	Bronze.

Schools Competition Classes

Café Style Banana Cake Static S300

Produce **ONE (1)** Banana Cake 200-220mm diameter.

The cake is to be decorated with an icing of your choice additional ingredients can be added to decorate.

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

Must not exceed 100mm in height and must not be less than 50mm in height and icing should not be more than 15mm thick.

Quiche Lorraine Static S301

Produce **ONE (1)** Quiche Lorraine Minimum diameter size 200mm to Maximum 220mm.

The quiche must contain the following ingredients:

Eggs, Milk, Cheese, Onion, Ham.

Refer to The New Zealand Chef 3rd Edition Page 153

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

Kiwi Classic Biscuit Static S302

Competitors are to display **TWELVE (12)** biscuits. **SIX (6)** Anzac Biscuits and **SIX (6)** Iced Afghan biscuits.

The biscuits should be between 75 - 85 mm in diameter and should weigh around 45 - 55gr (BEFORE BAKING) (not including icing).

Afghans must be iced and topped with walnuts.

They must be presented on **ONE (1)** plate and **ONE (1)** of each type will be tasted during judging.

Two recipe cards and **one** description card must accompany the biscuits.

Schools – Live Kitchen

Pasta Dish S303
45 minutes 10:30 and 12:30

Using readymade pasta, competitors are to prepare, cook and serve individually **TWO (2)** identical main course portions of a dish where pasta is the principal ingredient.

The pasta must be dressed with a sauce, which must include **ONE (1)** or more of the following: meat, poultry, fish or vegetables.

Each cooked pasta portion is to be approximately 180gm.
Two recipe cards and one description card are to be supplied.

Café Wrap S304
45 Minutes 11:30 and 12:30

Competitors are to prepare **TWO (2)** identical lunch size portions of an innovative Café Style Wrap.

Any ingredients may be used, but the following vegetable cuts must be present in the sandwich or as part of the garnish.

- Chiffonade
- Julienne or Brunoise

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

Café Breakfast S305
45 Minutes 9:30 and 11:30

Competitors are to prepare **TWO (2)** identical portions of a Café Style Breakfast using eggs.

Eggs can be cooked any style: poached, scrambled, fried or as an omelette.

The breakfast must include a protein and a carbohydrate component and be served with a side salad and relish. The relish can be bought in already prepared.

The dish must use at least **TWO (2)** of the following vegetable cuts in some way.

- Macédoine
- Julienne
- Chiffonade
- Brunoise

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

Schools – Live Restaurant & Café

Classic Table Setting S306
Unpack time 5 minutes

Preparation of table 30 minutes

Total 35 minutes 10:00, 11:00 and 12:00

Competitors are to prepare a full Table d'hôte setting for **FOUR (4)** covers. Table setting is to include all glassware, linen, crockery and cutlery. Competitors are to prepare a bud flower arrangement and serviette fold. Cruets and butter dishes are to be included.

A **THREE (3)** course menu matching the table setting is required.

Competitors should bring with them all necessary equipment to clean and prepare their table; gloves, polishing bucket, scissors tools and accessories (nothing is supplied).

A 1000mm square table, **FOUR (4)** chairs, trestle table and hot water will be provided.

Barista Competition S307 From 10:00

Part 1	Preparation time	5 Minutes
Part 2	Prepare & present	20 Minutes

Part 1 Competitors can prepare and condition the espresso machine and set up any additional equipment.

Part 2. Prepare and present **ONE (1)** Water. **TWO (2)** portions of the following beverages in stated order:

1. Single shot espresso (short black),
2. Single shot latte
3. Single shot flat white.

Please note: your ability to interact with the judges is an important component of this class.

Smoothies S308 From 10:30

Part 1	Collection of Ice	5 Minutes
Part 2	Preparation and service of beverages	15 Minutes

Competitors are to produce **TWO (2)** servings of an original recipe smoothie using sponsors product.

Competitors to supply all ingredients other than ice.

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

National Secondary Schools Culinary Competition (NSSCC) S309
60 Minutes 10:00



Rules and Regulations for **NSSCC 2018** **Regional Event**

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 **tomatoes** 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 & **TWO (2)** copies of the recipes must be presented and to be on the templates provided supplied on our website: www.nsscc.nz

The **Regional winner** and the **student in second place** will receive a **prize pack**.



AUCKLAND REGIONAL CHAMPIONSHIPS

Saturday 23rd June 2018

General Information

All competitors are advised to read all this section.

Entries

- 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 entry form (copy can be requested from NZChefs National Office via email competitions@nzchefs.org.nz) and must be sent to NZChefs by the 8th June 2018.
- No postal entries will be accepted. Entries may be made via email or fax.
- 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 18th June 2018
- If a competitor enters by email or Fax (on 0800 692 432) an invoice will be sent & payment must be received by the 18th June 2018 otherwise entries will NOT be accepted.
- You can make a payment online via our website www.nzchefs.org.nz – refer to the 'shop'
- 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 8th June 2018
- 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 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.
- **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 18TH JUNE 2018**
- 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	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 unpacking process.
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.

- 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 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. 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

Welcome to the Auckland Regional Championship 2018

Class Criteria for Apprentices and students enrolled in Tertiary Training.

Training - Static Presentation

Fruit Flan – Static AKSO20 **9.30 am**

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 AKSO21 **9.30 am**

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 AKSO22 **9.30 am**

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.

Training – Live Kitchen

Live Knife Skills AKL060

30 minutes 10:00 and 12:00

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 12:45

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 10:00 and 12:30

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 **8:45 and 11:15**

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 **8:45 and 10:45**

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 **10:15 and 12:30**

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 **9:15 and 11:30**

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.

World Skills New Zealand Regional competition AKLO67

8.30am-2.30pm 6 hours



The competition is based on a project be to produce a 3-course menu for 4 persons using the ingredients from a Mystery Box. 2 portions of each course to be served to the presentation table for judging and 2 portions of each course to be served by restaurant services competitors into the restaurant for guests.

All competitors will work through the project over the day of the competition - three courses to be completed over the day. The three course mystery box ingredients has been chosen by the chief judge and the shop master and will be issued on the day of the competition. All food preparations will commence and conclude on the same day. Competitors are not permitted to do preparations in advance. A full ingredients list will be available to competitor only on the day of the competition.

Please note the following criteria for entry

In Training :

Individuals of any age living in New Zealand are eligible to compete at regional level provided they are currently undergoing training in the industry, or training towards a career directly related to the skill category being entered. (Regional competitors who are over 21 are not eligible to go on to the National Finals.)

Out of Training :

Individuals having completed training and currently employed are eligible to compete provided they are employed in the industry or in a career related to the skill category being entered and are under the WorldSkills International competition age restriction for that skill category.

The following restrictions are applicable:

As at 31 December 2018:

21 years or under i.e. born in 1997 or later - all Skill Categories

Entry into this competition must firstly be made via application with CV to salondirector@nzchefs.org.nz

Training – Live Restaurant & Café

Barista AF100
20 minutes from 9:15

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 from 10:00

Competitors are to produce the following cocktails:

- Negroni (compulsory) **TWO (2)** identical glasses.
- **TWO (2)** of the same – Old Fashioned or Bloody Mary

(**FOUR (4)** Cocktails – **TWO (2)** being Negroni and **TWO (2)** identical Old Fashioned **OR** Bloody Mary)
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 from 12:00

- Competitors are to produce **TWO (2)** servings of an original recipe cocktail. Any base spirit or liqueur may be used.
- A full recipe & description cards must accompany the cocktail. If displaying in a frame, please ensure you have a copy for the judges.

- Competitor to supply all ingredients and equipment other than ice.
- Recipe & description cards will be collected by the Head Judge.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Live Classic Table Setting AF103

45 minutes 9:30, 10:30 and 11:30

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

Live Innovative Table Setting AF104

50 minutes 12:30

Competitors are to complete a fully themed table setting of FOUR (4) covers. This will demonstrate innovation, practicality and style. Table set is to include all glassware, linen, crockery and cutlery. Competitors should bring with them all necessary equipment to clean and prepare their table; gloves, polishing bucket, scissors tools and accessories (nothing is supplied). A 1000mm square table, FOUR (4) chairs, trestle table will be provided. A theme card explaining the theme is required to be displayed (can be placed on chair).

Note: The finished table setting will be judged, not the set up.

The theme for this year is **SPORT**.

5 minutes to unpack

45 minutes to prepare table

Recipe Card

Class Number

Name of Class

Competitor Number

Portions

Name of Dish

Qty	Ingredient	Qty	Ingredient

Method: