

AUCKLAND REGIONAL COMPETITION 2019 – SECONDARY SCHOOLS

Monday 24th 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

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 Tuesday 2nd July 2019. 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, medals 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 of date will be 4pm Friday 5th June 2019**
- 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 adapt 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's reserve the right rescinds or modify any of the rules and conditions, and their interpretation of the rules is final.

Closing Date for Entries

- Received no later than 5th 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 Salon.
- 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.

Schools Entry Fee

- **The entry fee is \$20 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 the 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 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.
- 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 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

All equipment can be taken from the boxes unwrapped and 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.

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.

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

2019 COMPETITION CLASSES

Café Style Cake Static S300

Produce **ONE (1)** plain Vanilla butter cake or similar 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.

This cake is to be created for presentation in a cafe cabinet so should show how the cake could be portioned for sale into even sized pieces.

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

SPONSORED BY CHEF SHOP



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.

SPONSORED BY MIT

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 (not including icing).

Afghans must be iced and topped with walnuts. Anzac should be classic traditional biscuit.

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.

SPONSORED BY NZCHEFS ASSOCIATION

Pasta Dish S303**45 minutes**

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; and must be completed within 45 minutes.

Each cooked pasta portion is to be approximately 180gm.

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

SPONSORED BY NISBETS CHOICE CATERING

**Café Wrap S304****45 Minutes**

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.

SPONSORED BY FARRAH FOODS



Café Breakfast S305

45 Minutes

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.

SPONSORED BY BIDFOODS

Classic Table Setting S306

Unpack time 5 minutes 30 minutes Total 35 minutes

Competitors are to prepare a full Table d'hote 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 900mm square table, **FOUR (4)** chairs, trestle table and hot water will be provided.

SPONSORED BY DINE ACADEMY

Barista Competition S307

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. Double shot latte
3. Single shot flat white.

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

SPONSORED BY FRANKIES MOBILE ESPRESSO BAR

Smoothies S308

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 at least one (1) of the following sponsors product that are based around Chai flavours

1. Chai with Vanilla Notes
2. Chai with Spicy notes
3. Chai with Cinnamon notes
4. Chai with Turmeric notes

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

Competitors to supply all ingredients other than ice.

SPONSORED BY SHOTT

