

FOOD & BEVERAGE COMPETITION 2018

8AM-4PM
18 JUNE 2018

U BLOCK
CITY CAMPUS
MADRAS STREET



ara.ac.nz

CHRISTCHURCH | ASHBURTON | TIMARU | OAMARU | ONLINE



Ara

Institute of Canterbury

Ara rau, taumata rau

2018 competition events

Class	Kitchen Live events	Room	Open, Trainees, Schools	Duration	Starts
Class 1	Soup	K1	Training & schools	45 minutes	8am Heat 1 9.30am Heat 2
Class 2	Wok	K1	Training & schools	60 minutes	11am
Class 3	NSSC	K1	Training & schools	60 minutes	1pm
Class 4	Salmon entrée	K1	Training & schools	60 minutes	2.30pm
Class 5	Omelette	K2	Training & schools	45 minutes	8am Heat 1 9am Heat 2
Class 6	Beef and Lamb	K2	Training & schools	60 minutes	10am
Class 7	Mushroom entrée	K2	Training & schools	60 minutes	11.30am
Class 8	Café style vegan dish	K2	Open	60 minutes	1pm
Class 9	Pasta Carbonara	K2	Training & schools	45 minutes	2.30pm
Class 10	Knife skills	K3	Training & schools	45 minutes	8am Heat 1 9.15am Heat 2
Class 11	Sushi platter	K3	Open	60 minutes	11am
Class 12	Burger of choice	K3	Training & schools	60 minutes	1pm
Class 13	Café sandwich	K3	Training & schools	60 minutes	2.30pm
Class 14	Pasta	K4	Training & schools	60 minutes	8am Heat 1 9.30am Heat 2
Class 15	Dumplings	K4	Training & schools	60 minutes	11am
Class 16	Curry	K4	Training & schools	60 minutes	1pm
Class 17	Muffins - savoury	B1	Open	60 minutes	8am
Class 18	Pizza	B1	Training & schools	60 minutes	8am Heat 1 9.30am Heat 2
Class 19	Gateau decorating	B1	Training & schools	60 minutes	12.30pm
Class 20	Cookies	B1	Training & schools	60 minutes	2pm
Class 21	Macarons (petit four)	B1	Training & schools	90 minutes	3.30pm
Class 22	Savoury scones	K5	Training & schools	60 minutes	9am
Class 23	Cup cakes decorating	K5	Training & schools	60 minutes	10.30am Heat 1 12pm Heat 2
Class 24	Plated dessert	K5	Open	60 minutes	1.30pm
Class 25	Gluten free slice	K5	Open	60 minutes	3.30pm

Class	Restaurant Live events	Room	Open, Trainees, Schools	Duration	Starts
Class 26	Barista Junior (two competitors per heat) Can run one heat later if required	U108		30 minutes	9am
Class 27	Cafe Waiter - Junior	U109		45 minutes	10am
Class 28	Creative table setting	U110	Schools (Year 11-13)	60 minutes	9am

Contents

2018 competition events.....	2
Welcome	4
Sponsors.....	4
Judges.....	4
Contact.....	4
Conditions of entry	5
Applications for entry	5
Results.....	5
Awards.....	5
Kitchen - live events	6
Restaurant - live events	11
General information	12

Opens to the public at 8am

Welcome

We're proud to be hosting the 2018 Ara Food and Beverage competition at our City campus on Monday 18 June.

A collaboration between Ara Institute of Canterbury, schools and the food and hospitality industry, this prestigious event promotes excellence within the industry.

The competition features live kitchen and restaurant events and is open to school students, trainee chefs and all levels of the hospitality industry. In order to assist competitors to gain consistency in their work skills and competitiveness, the rules, judging and awards criteria are in line with the New Zealand Hospitality Championships standards.

Enter to compete or come along and watch the action. Bring your friends, your enthusiasm and your skills.

Sponsors

The Department of Hospitality and Services Industries greatly appreciates the support given by our sponsors, not only at this event but throughout the year. These businesses are always willing to do that little extra to assist us with our goal of delivering quality training to our students. Without the generosity of sponsors, this event would not be possible. Thank you.

Judges

This year's judges have been selected from New Zealand Chefs Association, industry professionals and the Department of Hospitality and Service Industries.

Cooking Events Chief Judge:	Hugh Wall
Restaurant Service Chief Judge:	Adrian Hilhorst

Contact

If you have any questions regarding the classes, please contact:

Events co-ordinator & cookery area:	Stuart Goodall, stuart.goodall@ara.ac.nz, 021 169 7491
Restaurant service:	Heather Dyksma, heather.dyksma@ara.ac.nz

Conditions of entry

Entries will be accepted on a 'first-in' basis. Please read the rules and conditions carefully. If exhibits do not comply with rules for their class, they may be disqualified. Entry fees are non-refundable. No correspondence will be entered into.

Entry fees

Open entry (any age group)	\$20 per class	
Training	\$10 per class	Anyone training and working toward a recognised cookery, bakery or front-of-house qualification
Schools	\$10 per class	Open to Junior (Years 1-8) and Senior (Years 11-13)

Note: if a trainee enters an open class, they cannot then enter any training classes.

Applications for entry

All entries must be received and paid for by 5pm on Wednesday 13 June and be on the official entry form. Email entries are also accepted but a place cannot be confirmed until payment is received. Only one entry per competitor per class is permitted. A confirmation email will be sent to you on acceptance of your entry.

Results

Results will be available within two hours of the completion of each event. Some of the events will run the training classes in conjunction with the open classes, however there will be one top award between these shared classes.

Awards

All awards will receive a statement of achievement. The prize giving will be held on Tuesday 19 June at Visions Restaurant, City campus, Madras Street at 5.30pm.

All award recipients must wear the appropriate professional uniform. School competitors are to wear their school uniform.

Medal awards follow the World Association of Cooks Society (WACS) guidelines.

Gold medal - with distinction	100 marks
Gold medal	90-99 marks
Silver medal	80-89 marks
Bronze medal	70-79 marks

Kitchen - live events

Class 1 Soup - Training

Start time: Heat 1 - 8am, Heat 2 - 9 30am

Venue: K1

Competition duration: 60 minutes

Prepare and present a soup of competitor's choice for TWO covers to be individually plated.

The portion size may range between 200-250ml. Breads or accompaniments can be served to enhance the presentation. Competitors must supply all ingredients, utensils and plates.

- **Two sets of recipes and two description cards to be provided.**

Sponsored by: Catering Hardware



Class 2 Wok

Start time: 11am

Venue: K1

Competition duration: 60 minutes

Using only a wok prepare and present TWO plated portions of a dish suitable as a main course of competitor's choice.

It must include a minimum of five different vegetables and minimum of one protein.

TWO covers to be individually plated.

Class 3 National Secondary Schools Culinary Challenge (Years 12-13)

Start time: 1 pm

Venue: K1

Competition duration: 60 minutes

The competitor will prepare, cook and present, TWO 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.

- **A description card and two copies of the recipe must be presented and be on the templates provided on the website: www.nsscc.nz**

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

Sponsored by: NSSCC



Entering a regional event

www.nsscc.nz - the regional competition page for all event information. Each competitor enters in their region and contacts the regional event organiser for further information and entry confirmation.

www.nzchefs.org.nz - for all events run by NZ Chefs, please contact the local competition organiser.

Facebook - log in, search for NSSCC - National Secondary Schools Culinary Challenge

Class 4 Salmon Dish Entrée - Training

Start time: 3 pm

Venue: K1

Competition duration: 60 minutes

Prepare and present an entrée course of TWO covers to be individually plated. Competitors will be supplied with two portions of salmon fillet (not pin boned).

Competitors must supply all other ingredients, utensils and plates.

- **Two sets of recipes and two description cards to be provided.**

Sponsored by: Akaroa Salmon



Class 5 Omelettes

Start time: Heat 1 - 8am, Heat 2 - 9am

Venue: K2

Competition duration: 45 minutes

Prepare and present 2 x three egg omelettes. Using a no-larger-than a 20cm non-stick omelette pan.

- 1 x cheese torpedo shape
- 1 x flat omelette of your choice

Competitors must supply all other ingredients, utensils and plates.

Sponsored by: Ara



Class 6

Live Beef or Lamb Main

Start time: 10am

Venue: K2

Competition duration: 60 minutes

Competitors have 60 minutes to prepare and present TWO identical, individually presented main courses featuring NZ beef or lamb as the protein, a balance of starch, vegetables, and suitable sauce. The competitor must bring all ingredients including their beef and lamb cuts untrimmed.

- **A recipe and a description card must accompany the dish.**

Class 7

Mushroom Entrée

Start time: 11.30am

Venue: K2

Competition duration: 60 minutes

Competitors are to produce TWO plated portions of an entrée/light main dish using a minimum of 50% mushrooms.

- **Two sets of recipes and two description cards are to be provided.**

Sponsored by: Meadows



Class 8

Café Style Vegan (open class)

Start time: 1pm

Venue: K2

Competition duration: 60 minutes

The dish must have

- 1 protein e.g. tofu, beans
- 3 different types of vegetable
- 1 sauce/dressing

Suitable as a lunch dish, can be served hot or cold.

- **Two sets of recipes and two description cards to be provided.**

Class 9

Pasta Carbonara (classical or contemporary) - Training

Start time: 2pm

Venue: K2

Competition duration: 45 minutes

Prepare, cook and present TWO main-size, plated pasta portions of a classical or contemporary pasta carbonara. Competitors can choose their pasta shape. Two covers to be individually plated for service.

Competitors must supply all other ingredients, cooking utensils and plates.

Class 10

Knife Skills

Start time: Heat 1 - 8am, Heat 2 - 9am

Venue: K3

Competition duration: 45 minutes

Competitors to complete the following:

- 25g Julienne of carrot
- Fine dice ½ onion
- Lyonnaise ½ onion
- 25g Brunoise of Swede
- Segment 1 orange

Competitors must supply all ingredients.

Class 11

Sushi Platter

Start time: 11am

Venue: K3

Competition duration: 60 minutes

Competitor to produce a minimum of three styles, SIX of each (18 pieces total). To include two styles from the list below and one of your own choice to create a platter.

- norimaki
- uramaki
- nigiri

Note: The rice can be precooked and brought into the competition.

All other preparation, garnish and dipping sauce to be made during the competition.

Class 12

Burger of Choice

Start time: 1pm

Venue: K3

Competition duration: 60 minutes

Competitors are to prepare, cook and present TWO plated portions of a hot burger of choice which can be served with accompaniments.

Competitors must supply all ingredients, cooking utensils and plates

Class 13

Café Sandwich

Start time: 2.30pm

Venue: K3

Competition duration: 60 minutes

Competitors are to prepare, cook and present TWO plated portions of a café style hot or cold sandwich of choice which can be served with accompaniments.

Competitors must supply all ingredients, cooking utensils and plates.

Class 14

Pasta

Start time: Heat 1 - 8am, Heat 2 - 9.30am

Venue: K4

Competition duration: 60 minutes

Prepare and present a pasta main course of competitor's choice using fresh Pasta D'Oro ravioli sheets for TWO covers to be individually plated.

Competitors will be supplied with 300g of fresh pasta sheets just prior to the start of this class. Competitors must supply all other ingredients, cooking utensils and plates.

- **Two sets of recipes and two description cards to be provided.**

Sponsored by: Pasta D'Oro



Class 15

Dumplings

Start time: 11am

Venue: K4

Competition duration: 60 minutes

Competitors have 60 minutes to prepare and present 12 dumplings.

- 2 different types of filling
- 2 different styles of pleating
- Can be steamed or fried

A dipping sauce will need to be served.

All to be on one service platter.

Competitors must supply all ingredients, cooking utensils and plates.

Note: Dumpling wrappers can be brought into the competition.

Class 16

Curry (open class)

Start time: 1pm

Venue: K4

Competition duration: 60 minutes

Competitors have 60 minutes to prepare and present TWO main course portions of their best curry; TWO plated/bowl with rice, and your choice of TWO accompaniments, i.e. relishes, chutneys, or sauce and garnishes to be served on the day.

A recipe and a description card must accompany the dish.

Note: A rice cooker can be used.

Class 17

Savoury Muffins

Start time: 1pm

Venue: B1

Competition duration: 60 minutes

Prepare, bake and present SIX savoury Texan/jumbo muffins of your choice.

Competitors must supply all ingredients, muffin tin, utensils and plates to serve them on.

Class 18

Pizza

Start time: 1pm

Venue: B1

Competition duration: 60 minutes

Competitors to make, bake and present TWO pizzas.
Size: 30cm maximum diameter.

Competitors must supply all ingredients, cooking utensils and service plates/boards.

- 1 x Margherita
- 1 x own choice

Note: Your base dough can be brought in but not shaped or rolled out. Pre-made base sauce can be brought in.

Class 19

Gateau Decorating

Start time: 12.30pm

Venue: B1

Competition duration: 60 minutes

Competitors have 60 minutes to decorate a prepared 20cm chocolate sponge in an innovative style for a 10th birthday gateau. Chocolate is the major part of the theme.

All decorations and garnishes must be made on site.

Note: Ara will supply the chocolate sponge (20cm round).

- A recipe and a description card must accompany the dish.
-

Class 20

Cookies

Start time: 2pm

Venue: B1

Competition duration: 60 minutes

Prepare, bake and present TWELVE cookies of the competitors choice, incorporating dried fruit.

Competitors must supply all ingredients, and service plate.

Class 21

Macarons

Start time: 1 pm

Venue: B1

Competition duration: 90 minutes

Prepare, bake and present TWELVE macarons, all of the same flavour suitable for a petit four.

Size max 3cm and must have a filling.

Competitors must supply all ingredients and service plate.

- A recipe and a description card must accompany the dish.
-

Class 22

Scones - Savoury

Start time: 9am

Venue: K5

Competition duration: 60 minutes

Prepare, bake and present SIX savoury scones suitable to be served in a café with your choice of flavour.

Competitors must supply all ingredients, utensils and plate to serve them on.

Class 23

Cup Cakes Decorating (open class)

Start time: Heat 1 - 10.30am, Heat 2 - 12noon

Venue: K5

Competition duration: 60 minutes

Decorate and present TWO x 3 cup cakes using frosting and decoration which is to be made during the event. Total of 6 cupcakes.

Competitors must supply all ingredients and service plate.

- A description card must accompany the dish.

Note: The cupcakes bases will be supplied (red velvet), standard muffin tin-size.

Class 24

Live Plated Dessert

Start time: 1.30pm

Venue: K5

Competition duration: 60 minutes

Competitors have 60 minutes to prepare and present TWO identical, individually presented hot or cold desserts. The dessert must incorporate a fruit component.

- A recipe and a description card must accompany the dish.

Class 25

Gluten-free Slice (open class)

Start time: 3.30pm

Venue: K5

Competition duration: 60 minutes

Prepare and present SIX cut portions of a gluten-free slice with a minimum of two layers, suitable to be served in a café.

- A recipe and a description card must accompany the dish.

Restaurant - live events

Class **26 Café Waiter - Training**

Start time: 10am

Venue: U109

Competition duration: 45 minutes

There are four parts to this competition:

Part 1: Mise en place cleaning, sideboard and table setting

Prepare a table for three covers for two courses.

Flower or centrepiece may be brought in by competitor.

Equipment will be provided for set-up (900mm x 900mm table, three chairs, sideboard). No mise en place to begin until judges indicate start.

Part 2: Water and wine service

Serve water to three covers and a bottle of white wine to three covers.

Part 3: Plate carrying and clearing

Serve three empty soup plates on under-plates to your 'guests'. Spoons will be placed in bowl to indicate plates should be cleared. Serve three main course plates to guests, fan and anchor cutlery when clearing using three-plate stacking method.

Part 4: Pack down

Use a service tray to clear table excluding condiments and table number to the sideboard.

Marks will be given for organisation and efficiency.

Class 27 **Creative Table Setting - Schools** **(Years 11-13)**

Start time: 9am

Venue: U110

Competition duration: 60 minutes

Competitors will have 60 minutes to complete a fully themed table setting for TWO covers. The theme is 'kiwi'. A 700mm x 700mm table, two chairs, a side table and access to hot and cold water will be supplied.

The table setting is to demonstrate innovation, hygiene, practicality and style, and include glassware, crockery, cutlery and a napkin fold.

Competitors should bring with them all necessary equipment to clean and prepare their table, gloves, polishing cloths and bucket, tools and accessories.

- **A card explaining the theme is required to be displayed (can be placed on a chair or the side table if desired).**

The finished tables are to remain on display until 4pm.

Class: 28 - Junior Barista (Training) C4

Time: 30 minutes (2 students per heat)

Start Time: 9 am - Venue: U108

Competition duration: 30 minutes

There are three parts to this competition:

Part 1:

Duration 5 minutes for machine familiarisation and setup. Test shots and grind adjustments may be done at this time.

Part 2:

Duration 12 minutes

Competitors are required to produce and present the following beverages, in any order:

- 2 x espresso
- 2 x mochaccino
- 2 x flat white

Part 3:

Duration 5 minutes allowed for breakdown and cleaning.

Note: Competitors will be supplied with the following:

- C4 Coffee beans
- blue top milk
- Wega two group espresso machine
- Mazzer grinder
- tamper, milk jugs, crockery, glassware and spoons
- machine cleaning tools
- cloths and tea towels

Heat times will be email to you.

Sponsored by: C4 Coffee Co



General Information

Registration on the day of the competition

Competitors for all events are required to register in U block reception 30 minutes before their event and be at the designated event area 15 minutes prior to the commencement of their event.

All hot kitchen events will be held in the training kitchens in U Block of the Ara City campus, Madras Street.

All restaurant classes will also be held in U Block.

Live events

Each competitor will be supplied with one commercial oven, one bench and one sink with hot and cold running water. All other equipment is to be supplied by the competitor.

Live events are limited to eight competitors per class. Dishes must be presented within the allocated time with description cards as would appear on the menu, with a complete description to include all elements of the dish.

Competitors are permitted to take into the kitchen pre-made stocks. Pre-made wraps and unrolled filo pastry doughs may also be brought in. Peeled vegetables are accepted but not turned or blanched.

No glazes, reductions, finishing sauces or other finished food items will be allowed.

Competitor's food containers and toolboxes are subject to inspection by the judges to ensure compliance with these rules.

Competitors will be given 15 minutes prior to the event to set up their workstation and 15 minutes at the end of the event to clean down and remove personal equipment. Marks may be lost for stations that are left dirty.

Kitchen set up

- Cooker types: U Block kitchen minimum 4 ring gas. All have fan ovens and electric ovens.
- Bench size: 1.8 metres long by 60cm wide
- Chopping board: will be supplied
- Equipment: competitors are asked to bring all equipment.
- Wash up facilities

All competitors

Ara accepts no responsibility for loss or damage to competitor's exhibits, goods, dishes or personal effects. While all reasonable care will be taken by staff, responsibility remains solely with the competitor. It is recommended that competitors label their own personal service dishes.

Ara reserves the right to modify the rules and retains the right to limit entry numbers in any one class and/or cancel a class if there is a need to. The judges' decision will be final and no correspondence will be entered into.

Guidelines for culinary arts and restaurant service competitions

Competitors should refer to the latest version of the competition guidelines for details of marking criteria. To purchase a copy, visit www.nzchefs.org.nz/shop

Preparing for competitions

This competition is made up of a series of competitions called classes. Each class has a name and number. The event timetable will indicate when each class is held. Choose a class or classes appropriate to your skill level.

Ensure eligibility to enter the class; the class should advertise what level it is i.e secondary school, trainee or open and sometimes it may be a "by invitation only".

Competitors must read the class criteria themselves and take responsibility for their own entry. Read the competition rules so you have a clear understanding of what can and cannot be done.

Trainee	An entrant who is engaged in training, irrespective of their age, at an appropriate educational institute, on an industry training programme or who is undertaking an apprenticeship or traineeship with a registered workplace.
Secondary School	Generally, it is understood that the entrant must be at secondary school. Some competitions may allow for younger entrants in some circumstances.
Open	An entrant may enter this class regardless of age, experience or hours worked. Please be aware that some events will not allow a competitor to enter both trainee and open events at the same show.

Different classes require different types and amounts of paperwork. Check with the event rules but the general rule requires the following:

Recipe card	This must have the recipe scaled to the portions being produced. It must include all of the ingredients and quantities being used. Do include the cooking mediums and seasonings. It must contain a clear, concise and logical method of cookery, including time and temperatures.
Menu descriptions	A menu description card or dish description card must be produced to accompany the dishes presented. This may mean more than one card; one will accompany the judges' portion and the other the display portion. Remember a menu description is a synopsis of the dish as it would be written on a restaurant menu that would be presented to guests. Don't make the description too long or wordy. If the item is on the menu description then it will need to be served.
Sponsors product	In some events sponsors will provide or require competitors to use their products. Generally, the name of the products will be required in the recipe.

Registration, briefing and set-up

Competitors will be given a report day and time. Competitors must register at the competition reception/ registration area and may need to produce ID.

The bench/station numbers will be allocated and competitors will then be directed to the area for the class briefing. Once in the competition arena, competitors will be checked by the kitchen manager and shown to their work station, benches or bay.

Competitors must be on time and presented in full uniform for their briefing as this is a safety requirement and considered part of the class. Failure to attend could result in disqualification.

Class timings

The class floor manager or head judge will start and finish the competition according to the timing requirements specified in the criteria. Competitors will be given a 'time remaining' countdown through the competition.

When the allowed time is up, competitors will be asked to "step back from your work stations".

Competitor classification	Adjudication after time called
Secondary School	Loss of 5 marks immediately as time is called. Competitors may continue for 5 minutes to complete and they will incur the loss of one mark a minute up to 5 minutes, then they must stop work.
Trainee	No work will be accepted after time is called. Must stand back from their work stations.
Open	No work will be accepted after time is called. Must stand back from their work stations.

If the competitor has not presented

- all of the required dishes (lifted from the work bench, in transit to the judges table is acceptable)
- completed all of the service elements (i.e. chairs pushed in for table setting)

In case of a competitor not meeting the requirements the following procedure will be followed:

- the judges will mark the processes in full and discussions will take place in the deliberations room regarding the outcome
- the competitor will receive the comment sheet without marks

These are the following acronyms that will be entered on the scoreboard:

Acronym	Meaning	Reason
DNF	Did not complete	Did not finish in the allowed timeframe of the class within the restaurant service.
DNC	Did not comply	Did not finish the correct number of portions or product as outlined in the criteria or rules and or within the competition timeframe.
DNP	Did not present	Did not attend the class or did not present the required static items within the competition timeframe.

Personal presentation

Standards will be outlined in the event rules, generally the competitor must wear the following clothing before entrance to the kitchen arena will be granted. This is a safety requirement:

- clean, pressed chef jacket, fully buttoned up
- neckerchief
- chef's hat; this may be a skull cap or chef's toque
- apron
- chef's trousers
- kitchen appropriate shoes (closed toe, sturdy and non-slip). Generally, sports shoes are not suitable.

Furthermore, the competitor must:

- be well groomed and have a tidy appearance
- keep their appearance clean throughout the duration of the class
- act in a professional manner
- show respect to other competitors, judges, competition officials and spectators

Recommended portion sizes for competition dishes

All kitchen competition work is a show piece of the chef's ability in the class they have chosen. Smaller portions are served than would generally be served in a normal hospitality setting. This is for two reasons:

- to reduce cost to the competitor or food producer who may be sponsoring the product
- to reduce food wastage. WorldChefs is mindful that in some countries food is at a scarcity and that competition work should be seen to have a sustainable element to it.

With this in mind, here are some guidelines for how much food should be served per dish at a live cookery competition.

Entree	Maximum total weight of the dish 125g, protein component should be between 50-75g
Main	Maximum total weight of the dish is 180-255g, protein component between 150-160g. If fish is used as the protein this may be less again at approximately 140g
Dessert	Maximum total weight of the dish should be approximately 125g

Judging process for the cookery competitor

All written material needs to be presented at the commencement of the class as a part of set-up so the judges can view this and mark as they go.

Generally, three judges per class are required, and they will observe skills and methodology at a reasonable distance or they may judge as a blind panel. Competitors may communicate with the judges during the live class and are encouraged to do so if an accident or equipment malfunction occurs.

- 60 marks are attributed to the taste of the dish
- 40 marks are for the technical, practical skills and hygiene skills displayed during the class.

Food & Beverage Competition entry form



Please complete this form by **13 June 2018** and email to: **foodcompetition@ara.ac.nz**

Note: please complete all boxes as we must be able to make contact with competitors if required.

Please print clearly as this is the name which will appear on your certificate.

First name: Last name:

Contact details

Address:

Phone: Mobile: Home: Business:

Email:

Place of work or study (*add one only*):

Date of birth:

Entrants in training classes must be currently enrolled with an NZQA-accredited training provider with no more than 4000 hours work experience. Training classes are not open to secondary school students.

Please write clearly the number, name and status for each class you wish to enter.

Class number	Name of class	Status: Static/Sec School/Training/Open	Price (including GST)
			Total:

Payment method

Internet payment to: **Ara Food Competition 02 0800 0911670 03**

Add your name and Reference: FCFV (13400) 1850

Conditions of entry

Entries will be accepted in order or receipt. **No entry will be accepted without payment of the entry fee.**

Competition organisers reserve the right of admission.

All changes to entries must be in writing or email and received before Wednesday 13 June 2018.

All entry fees are non-refundable.

All information supplied to Ara Institute of Canterbury as part of this entry form will be kept entirely confidential. It will not be revealed to anyone or used for any purpose other than internal record keeping.

All events may be recorded and used for Ara educational purposes.

For further information contact either:

Kitchen: stuart.goodall@ara.ac.nz or Restaurant service: heather.dyksma@ara.ac.nz

I accept all competition rules and conditions.

Signature

Date



Ara

Institute of Canterbury

Ara rau, taumata rau

Ara is proud to be a smokefree institute

PO Box 540, Christchurch 8140, New Zealand
Telephone 0800 24 24 76 | Facsimile +64 3 366 6544

www.ara.ac.nz
