



**Wellington Culinary Fare 2017**  
**May 21<sup>st</sup>**  
**WelTec School of Hospitality and Le Cordon Bleu NZ**  
**Cuba St, Wellington**

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# **Class criteria for all live cookery events**

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
**Sponsor: Farrahs**  
**Class 5: Healthy Brunch Dish (Open)**  
**21<sup>st</sup> May**  
**Report 0730**  
**1 hour 8am-9am TK3**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area
4. Competitors must report to the Salon Director when directed to do so for their class briefing

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

## **Class Requirements:**

- Competitors have 1 hour to prepare and produce 4 individually identical plated covers of a **Healthy** Brunch – style dish containing an item utilizing a Farrahs product.
- The covers should reflect food that is suitable for serving in an everyday **healthy lifestyle** menu.
- The healthy brunch dish must be nutritionally balanced with at least half of the dish being vegetables or fruit. Marks will be deducted for the use of ingredients and products high in saturated fat, salt and added sugar. No item in the dish is to be deep fried. The entry must be supported by full recipes x 2 for the presented dishes.
- The entry must be presented with 2 x menu cards. These must contain the dish description of the presented dishes and the competitor's number.
- The competitor must follow safe food practices and adhere to health and safety best practice during the event.
- The entry must be the work of only the Competitor entered.
- Competitors must take direction from the Judges if so directed at any time.

Wellington Culinary Fare 2016  
Information for Kitchen Competitors and Judges  
Sponsor: Heart Foundation NZ  
**Class 6: Superb Soup (Trainee)**

**21<sup>st</sup> May 2017**  
**Report 0730**  
**1 hour 8am-9am TK2**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. The competitors in this class must be a trainee as set out in the Wellington Culinary Fare event competition rules and conditions.
4. All competitors must be able to meet the following requirements before entering the competitors' area
5. Competitors must report to the Salon Director when directed to do so for their class briefing

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

**Class Requirements:**

- Competitors have 1 hour to prepare and produce 4 portions of soup in any style.
- The Soup must conform to Heart Foundation healthy guidelines.
- The entry must be supported by full recipes x 2 for the presented dishes
- The entry must be presented with 2 x menu cards. These must contain the dish description of the presented dishes and the competitor's number. These will become the property of the judges.
- The competitor must follow safe food practices and adhere to health and safety best practice during the event.
- The entry must be the work of only the Competitor entered.
- Competitors must take direction from the Judges if so directed at any time.

**For more information on Heart Foundation Guidelines visit here:**  
<https://www.heartfoundation.org.nz/hospitality>

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
Sponsor: BidFood Fresh

**Class 7: Pasta Main Course (Trainee)**

**21<sup>st</sup> May**

**Report 0730**

**1 hour 8am-9am LCB Cuisine**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. The competitors in this class must be a trainee as set out in the Wellington Culinary Fare event competition rules and conditions.
4. All competitors must be able to meet the following requirements before entering the competitors' area
5. Competitors must report to the Salon Director when directed to do so for their class briefing

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

**Class Requirements:**

- Competitors will have 1 hour to prepare and produce 4 identical main course portions of a pasta dish of their choice.
- Pasta dough or pastes must be made as part of the 1 hour competition.
- Fresh seasonal New Zealand produce should be utilized.
- These portions are to be individually plated.
- The entry must be supported by full recipes x2 for the dish presented
- The entry must be presented with 2 x menu cards. These must contain the dish description of the presented dishes and the competitor's number. These will also become the property of the sponsor/judges.
- The competitor must follow safe food practices and adhere to health and safety best practice during the event.
- The entry must be the work of only the Competitor entered.
- Competitors must take direction from the Judges if so directed at any time.
- **Please Note; Pasta machine clamps may not fit benches. Bigger clamps or use of a chopping board as clamp base may be required. Trolleys must not be used as work benches.**

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
Sponsor: Bolton Hotel

**Class 8: Venison *Entrée* (Open)**

**21<sup>st</sup> May**

**Report 0900**

**1 Hour 930am-1030am LCB Cuisine**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
  2. Competitors' Badge
  3. All competitors must be able to meet the following requirements before entering the competitors' area
  4. Competitors must report to the Salon Director when directed to do so for their class briefing
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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

**Class Requirements:**

- Competitors have 1 hour to prepare and produce 4 identical **entree** courses using venison as the principle ingredient.
  - These portions must be individually plated.
  - These portions must be well balanced nutritionally.
  - The entry must be supported by full recipes x 2 for the presented dishes.
  - The entry must be presented with 2 x menu cards. These must contain the dish description of the presented dishes and the competitor's number. These will become the property of the judges / sponsors
  - The competitor must follow safe food practices and adhere to health and safety best practice during the event.
  - The entry must be the work of only the Competitor entered.
- Competitors must take direction from the Judges if so directed at any time.

Wellington Culinary Fare 2017  
Information for Static Cookery Competitors and Judges  
Sponsor: Dilmah

**Class 9: High Tea for 2 (Open – Team of 2)**

**21st May**

**Report 0930**

**1 hr 10am-11am LCB Pastry**

All of the Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

**Class Requirements:**

A team event consisting of two (2) members: One (1) Chef and One (1) Restaurant Service Person.

Each team will be required to present a High Tea setting to two (2) Guests and prepare one (1) judge's plate, and one (1) for photography, four (4) portions in total.

Special Prize: Dilmah Tea Scholarship - National winners to travel to Sri Lanka in February 2018 to take part in the Dilmah School of Tea, and to mentor students at the MJF Charitable Foundation Culinary Centre.

The winners must be able to travel to Sri Lanka, (travel dates and details with NZChefs Office) and if not, then the next runners up shall be offered the travel prize for those two competitors.

Regional winners receive monetary contribution to travel to the National final in Auckland.

**Cookery Criteria:**

Must be served to guests, then immediately followed by the judge's presentations.

Part A

- i. Two (2) different food items, served to two (2) guests.
- ii. One (1) separate food item, presented with the completed table presentation. (\*see note below).

Part B.

- i. Two (2) plated food presentations including Teas as an ingredient, one (1) for judging and one (1) for photos, they must be identical as served to the guests, you must also include separately, the food item being presented on the table as part of the table presentation. Two copies of menu descriptions and recipes MUST be included for the judges.

All food items can be brought in completely finished but plating up and any garnishing if required must be done during the competition. You must serve two (2) of these food items using tea as an ingredient, one (1) Sweet and one (1) Savoury item using Dilmah Tea where the flavour of the tea is clearly evident. They may be served warm or cold.

The Chef; will assist the Service Person in taking the dishes to the table, explaining their food style and the rationale behind the tea used within the food. This is a very small component but interaction with the guests must be observed.

(\*Note) The third food item is of your choosing, either sweet or savoury, warm or cold, it does not require tea as an ingredient; **but** it must be paired with one of the teas served to the table as outlined below. This 3rd item is not marked as a food item alone, but in how well it is match to the tea being served, it is this item that must be placed on the completed Presentation Table just prior to guests being seated.

**Restaurant Service Criteria:**

Must be served to guests, then immediately followed by the judge's presentations.

Competitors are required to prepare and present two (2) different 'tea based' beverages to two (2) guests and (1) judge's tea, and one (1) for photography, four (4) portions in total.

One of these teas must be paired with the third food item (\*see Note) above, it is judged on how well it complements the flavours and texture of the food.

Both tea's must be brewed and poured in front of the judges.

Two copies of menu descriptions and recipes **MUST** be on the table.

The beverages will be:

- 1.) A loose leaf black tea, served hot. Sponsors product to be used.
- 2.) A hot or cold tea cocktail (with alcohol) OR hot tea comforter (alcohol optional) brewed from either loose tea or a tea bag (may be a flavoured tea variety).

The tea cocktail or comforter requires a name and recipe card to be displayed. Sponsors product to be used.

Competitors will have 30 minutes to set up and dress a table to display the food item and beverages, then a further 30 minutes to brew and serve the beverages.

Both team members will be required to present the food items to the guests, explaining rationale in the food/tea matching, the teas used and answering any queries.

Competitors are to supply all ingredients and equipment.

Further information on teas available in New Zealand will be emailed on registration along with tips and advice on tea.



Wellington Culinary Fare 2017  
Information for Static Cookery Competitors and Judges  
Sponsor: Ontrays

**Class 10: Live Dessert Plated (Open)**

**21st May**

**Report 0730**

**1 ½ hrs 8am-930am LCB Pastry**

All of the Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

**Class Requirements:**

- Competitors must produce 4 individual portions of a cold chocolate dessert
- Callebaut Chocolate must be a principal ingredient.
- Chocolate must be the principle ingredient in the dish.
- The desserts must be served on an appropriate plate/dish for the dessert but the competitor does **not** have to consider service of the dessert in a restaurant setting
- All items must be produced within competition time of 1 and ½ hours. No prepared items to be brought into competition.
- The entry must be accompanied by the competitors number
- The entry must be accompanied by 2 x menu cards containing the dish description and full recipes x2
- The competitor must have followed safe food practices as the sweet will be tasted
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
Sponsor: Preston's Master Butchers  
**Class 11: Lamb Main Course (Open)**  
**21st May**  
**Report 0900**  
**1 Hour 930am-1030am TK3**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
  2. Competitors' Badge
  3. All competitors must be able to meet the following requirements before entering the competitors' area
  4. Competitors must report to the Salon Director when directed to do so for their class briefing
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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

**Class Requirements:**

- Competitors have 1 hour to prepare and produce 4 identical Main Course portions using Lamb Rack as the principle ingredient.
- **4 unfrenched Lamb Racks will be provided per competitor on the day**
- These portions must be individually plated.
- The entry must be supported by full recipes x 2 for the presented dishes.
- The entry must be presented with 2 x menu cards. These must contain the dish description of the presented dishes and the competitor's number. These will become the property of the judges / sponsors
- The competitor must follow safe food practices and adhere to health and safety best practice during the event.
- The entry must be the work of only the Competitor entered.  
Competitors must take direction from the Judges if so directed at any time

For Prestons Master Butchers lamb rack specifications please contact **Bevan McConnchie on 021907414**

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
Sponsor: Ora King Salmon

**Class 12: Salmon Main Course (Open)**

**21<sup>st</sup> May**

**Report 1030**

**1 hour 11am-12pm LCB Cuisine**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
  2. Competitors' Badge
  3. All competitors must be able to meet the following requirements before entering the competitors' area
  4. Competitors must report to the Salon Director when directed to do so for their class briefing
- 

Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

**Class Requirements:**

- Competitors have 1 hour to prepare and produce 4 identical main courses using Ora King Salmon as the principle ingredient.
- **1 fillet of salmon will be provided on the day for each competitor**
- These portions must be individually plated.
- These portions must be well balanced nutritionally.
- The entry must be supported by full recipes x 2 for the presented dishes.
- The entry must be presented with 2 x menu cards. These must contain the dish description of the presented dishes and the competitor's number.
- The competitor must follow safe food practices and adhere to health and safety best practice during the event.
- The entry must be the work of only the Competitor entered.
- Competitors must take direction from the Judges if so directed at any time.

For Ora King Salmon product specifications please contact **Nicky Smith** on 021416444

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
Sponsor: Southern Hospitality, Moffat

**Class 14: CHEF OF THE CAPITAL (Open)**

**21st May**

**Report 1000**

**3 Hours 1030am-130pm TK2**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area
4. Competitors must report to the Salon Director when directed to do so for their class briefing

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

**Additional Class requirements:**

**Competitors in this class it is expected that you will read these class requirements carefully and comply with all aspects of the requirements. Failure to do so may cost you marks.**

**Conditions of Entry**

- Competitors will have 3 hours to produce and individually plated a 3 course menu consisting of:
  - **4 identical portions of an entrée**
  - **4 identical portions of a main course**
  - **4 identical portions of a dessert**
- Competitors may not serve the entrée until 90 minutes from the start of the competition. The entrée must be served within 105 minutes of the competition commencing. Failure to meet this entrée timeline will result in the entrée not being marked.
- Failure to produce the dessert portions within the 3-hour period will result in the dessert not being marked.

**Definitions**

The "greater Wellington region" as stated must reflect Wellington and its environs; it will extend to the Kapiti Coast, Wairarapa and Marlborough. It does not include any area further north of the Wairarapa.

## **Chef of the Capital continued:**

### **Menu requirements**

- The menu, theme of the menu and where possible product must reflect an “Absolutely Positively Wellington” theme.
- Where possible competitors are expected to use products unique, produced or grown in the “greater Wellington Region.” Please note the use of these products must be recorded on a separate page with your full recipes x 2.
- The entry must be presented with 2 x menu cards. These must contain the dish description for each of the 3 courses of the presented dishes and the competitor’s number, please do not use your name or give any reference to you place of work on these menu cards.
- Please do not have any reference to you workplace on your service crockery also.
- The entry must be supported by full recipes for all of the dishes presented.

### **Beverage requirements**

- Competitors are advised that an appropriate beverage match must be entered at each course. This beverage may be **wine, beer, soft drink or juice**. It also must be a product, unique to, produced in or grown in the *greater Wellington Region* as stated earlier.
- This match of beverage to food will be reflected in marks awarded in the judging criteria and an explanation of your choice, matching and characteristics must be noted on your menu card under the course with which the beverage is matched.
- Separate judges, who have a firm knowledge of food and wine matching, will judge this match not the kitchen tasting panel.
- Presentation of the beverage must take place as part of the **plate up** process. Present beverage to the **Judges table** with you dishes at the latest, you may however present the beverages before if you wish. The Beverage does not need to be opened and marks will not be awarded or lost for opening or not opening the beverage.
- You are not required to present glassware with the beverage if you chose to please ensure that it does not contain any logos or reference to you workplace, you will not be marked on the glassware.

### **General Requirements**

- The entry must be the work of only the Competitor entered
- Competitors must abide by the competition rules and conditions as set out in the Wellington Culinary Fare Competition Event Schedule 2009 and take direction from the Judges if directed at any time

The competitor must follow safe food practices and adhere to health and safety best practice during the event.

**NOTE** – The winner of this class will be eligible to enter National Chef of the Year at National Salon. Financial assistance will be available ONLY if a member of NZ Chefs.

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
Sponsor: Waitoa Free Range Chicken

**Class 15: Curry Cup (Open)**

**21<sup>st</sup> May**

**Report 1030**

**1 Hour 11am-12pm TK3**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
  2. Competitors' Badge
  3. All competitors must be able to meet the following requirements before entering the competitors' area
  4. Competitors must report to the Salon Director when directed to do so for their class briefing
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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

**Class Requirements:**

- Competitors have 1 hour to prepare, present and produce 4 identical portions of a Curry of their own choice.
- **The curry must contain Waitoa Free Range Chicken.**
- **500g chicken thigh boneless skinless will be provided to each competitor on the day.**
- Portions must be individually plated.
- The curry must be served with appropriate accompaniments such as a bread or rice etc. Modern presentation of curry and accompaniments served as 4 identical individual portions
- A rice cooker may be used.
- Accompaniments such as chutneys yoghurt sauces and garnishes should be made onsite
- The entry must be supported by 2 x copies of full recipes for the presented dishes.
- The entry must be presented with 2 x menu cards. These must contain the dish description of the presented dishes and the competitor's number. These will become the property of the sponsor after judging.
- The competitor must follow safe food practices and adhere to health and safety best practice during the event.
- Competitors must take direction from the Judges if so directed at any time.

For Waitoa Free Range Chicken thigh specifications please contact **Roger Pickering** on **0274960084**

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
**Class 16**  
**21<sup>st</sup> May**  
**Report 1200**  
**1 ½ Hour 1230pm-2pm TK3**

The National Secondary Schools Culinary Challenge (NSSCC)  
For class Criteria and competition information please refer to  
<http://www.nsscc.nz>



A team of two competitors will prepare, cook and present, individually plated four (4) portions of an entrée and four (4) portions of a main course within 90 minutes. The entrée portions must contain fresh New Zealand grown **Pumpkin** as the principal component of the dish. The main course portions must include at least three (3) fresh New Zealand grown vegetables, one of which must be **POTATOES**. The protein component is to be from a **Chicken Breast, Skin on, and Bone in (One per portion)** - cooked and to be compatible with the overall theme, balance and vegetables on the dish.

*A description card & two (2) recipes cards to be provided (Regionals Winners will receive a **gift packs, Chefs Whites, Travel support for the final and Vouchers** - Check out [www.vegetables.co.nz](http://www.vegetables.co.nz) for seasonal information.*

*The winning team will represent their region at the National Final, MIT, Auckland on 29th August 2017 – (Support will be provided for travel costs) - The National final winners receive 4 burner gas over for the school (valued at \$4,000) and other amazing prizes including Vouchers, a Tablet each and a Sous Vide Machine - further information at [www.nsscc.nz](http://www.nsscc.nz)*

Wellington Culinary Fare 2017  
Information for Kitchen Competitors and Judges  
**Class 17: Beef and Lamb** (Secondary School)

**Mystery Box - Team of 2**

**21<sup>st</sup> May**

**Report: 1330**

**75 minutes 2pm-315pm**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
  2. Competitors' Badge
  3. All competitors must be able to meet the following requirements before entering the competitors' area
  4. Competitors must report to the Salon Director when directed to do so for their class briefing
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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

75 minutes

The team will be presented the mystery box ingredients and receive a full list of ingredients including the mystery box and pantry list, that all competitors have access to, one (1) hour prior to the competition starting. They can plan their dish and write the description cards. They have 45 minutes to complete this, without any assistance.

The team have 75 minutes to prepare cook and present four (4) identical plates suitable for a main course meal. The plate must contain the protein, a starch and minimum of 2 vegetables from the contents of the mystery box. A sauce / dressing must be presented as well. The dish must represent healthy New Zealand cuisine.

A hand-written description card must accompany their presentation.

Teams are chosen from Regional Competitions to compete in this class. The Winning team will represent NZChefs at international competition.



## **Class criteria for all Static Cookery events**

Wellington Culinary Fare 2017  
Information for Static Cookery Competitors and Judges  
Sponsor: Nestle  
**Class 1: Gateau (Open)**  
**22<sup>nd</sup> May**  
**Report 10am**  
**Present <1030am Level 2**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

6. Suitable photo identification
7. Competitors' Badge
8. All competitors must be able to meet the following requirements before entering the competitors' area

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

### **Class Requirements:**

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am Sharp)
- Competitors must produce 1 decorated gateau
- The **Gateau** must be **presented no larger than 35 cm** in diameter.
- The dish must have an edible garnish
- **The gateau must utilize a Nestle Professional product.**
- The competitor may use marzipan, chocolate work, sugar work, tuille or any other suitable pastry preparation.
- Gateau must be multiple layers and able to be portioned equally.
- The entry must be accompanied by the **competitors number**
- The entry must be accompanied by a **menu card and a recipe card** containing a description of the preparations used.
- The competitor must have followed safe food practices as the cake will be tasted and marks awarded
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.

For information on Nestle Professional range please contact  
[Simon DellaBarca Simon.DellaBarca@NZ.nestle.com](mailto:Simon.DellaBarca@NZ.nestle.com)

Wellington Culinary Fare 2017  
Information for Static Cookery Competitors and Judges  
Sponsor: BidFood  
**Class 2: Fantasy Birthday Cake (Open)**  
**21st May**  
**Report 10am**  
**Present <1030am Level 2**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

**Class Requirements:**

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am sharp)
- Competitors must produce 1 cake suitable for a themed birthday celebration.
- The **cake board** must not exceed **40 cm**. This is at the widest point.
- The garnish must be edible.
- Theme or concept clear and explained on menu card
- Any visible supports must be covered and not visible in the finished work.
- The entry must be accompanied by the **competitors number**
- The entry must be accompanied by a **menu card** containing the cake description and will become the property of the Sponsor after judging.
- The cake will not be cut into however a **small core sample may be removed for judging purposes.**
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.

Wellington Culinary Fare 2017  
Information for Static Cookery Competitors and Judges  
Sponsor: BidFood

**Class 3: Static Showpiece (Open)**

**21st May**

**Report 10am**

**Present <1030am Level 2**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

**Class Requirements:**

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am sharp)
- Competitors must produce 1 x savoury or sweet centerpiece using an edible medium that is semi perishable. This includes, vegetables, fruits, butter, margarine, chocolate, sweet icings, sugar work.
- Ice is considered perishable and is not to be used for this class.
- The **Base** size of the centerpiece is to be **no larger than 45 cm Square**
- Any internal foundation or structures must not be visible in the finished work
- The entry must be accompanied by the **competitors number**
- The entry must be accompanied by a **description** of the centerpiece to be displayed and will become the property of the Sponsor after judging.
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.

Wellington Culinary Fare 2017  
Information for Static Cookery Competitors and Judges  
Sponsor: Schoc Chocolates  
**Class 4: Chocolate Petit Fours (Open)**  
**21st May**  
**Report 10am**  
**Present <1030am**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area

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Competitors and Judges should read and observe the criteria and rules given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*

**Class Requirements:**

- Competitors must clear the static display area when directed to by the Salon Director, this is to allow judging to commence. (1030am Sharp)
- Competitors must prepare and present a total of 32 pieces: 4 different types with 8 pieces of each type.
- All pieces can be prepared in various ways eg. Cutting, piping, moulding or layered chocolate using a variety of fillings.
- The use of transfer sheets is permitted.
- Judging shall be in accordance with the following standards – 30% presentation, 50% technical skills, 10% taste, 10% texture
- Must be served on two identical plates with 4x4 petit fours
- The Service plates must not exceed 30cm
- The entry must be accompanied by the **competitor's number**.
- The entry must be accompanied by a **menu card and 2 full copies of recipes** containing the dish description.
- The Entry must be the work of only the Competitor registered to enter; the competitor must be able to prove this if required too.
- Competitors must take direction from the Judges if so directed at any time.

## Class criteria for all Front of House events

Wellington Culinary Fare 2017  
Information for Restaurant Service Competitors and Judges  
Sponsor: ORB Coffee  
Class 18 **Wellington Coffee Culture Barista (Trainee)**  
**21<sup>st</sup> May**  
**Report 9am**  
**Heats start 930am Level 1 Latte Lab**

All Competitors must report to the registration area by the report time stated in their Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. The competitors in this class must be a trainee as set out in the Wellington Culinary Fare event competition rules and conditions.
4. All competitors must be able to meet the following requirements before entering the competitors' area
5. Competitors must report to the Salon Director when directed to do so for their class briefing

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Competitors and Judges should read and observe the rules and criteria given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

- ❖ Competitors have 10 minutes to set up their work station, Adjust the grind, condition the espresso machine and set up any other equipment
- ❖ Competitors have 10 minutes to Prepare and present the following beverages.
  - ◆ Two (2) Espresso (*Demitasse cup*)
  - ◆ Two (2) Latte (*Latte Glass OR Cappuccino cup*)
  - ◆ Two (2) Flat white (*Tulip cup*)
- ❖ Competitors will have 10 minutes to clean up their work station and machinery.
- ❖ **Casadio Dieci A2 2 group espresso machine and Mazzer Super Jolly grinder will be supplied along with sponsored ORB101 Coffee beans.**
- ❖ **Each Coffee to be made using a restricted double shot of 30ml, ± 5ml.**
- ❖ Competitors will be supplied with bench space for presentation
- ❖ Competitors are to **supply all equipment- Non-branded crockery, jugs, tamper etc** they need.
- ❖ Competitors are to **supply all Milk** they need.
- ❖ Refrigeration will be available.
- ❖ Cups and saucers may be polished during set up time
- ❖ Although competitors may have assistance to carry equipment to their work station they may not have assistance to unpack.
- ❖ If competitor goes over 10 minute production time, they will be disqualified

Wellington Culinary Fare 2017  
Information for Restaurant Service Competitors and Judges  
Sponsor: Eurovintage

**Class 19 Innovative Cocktail (Open)**

**21<sup>st</sup> May**

**Report 10am**

**Heats start 11am Level 1 Latte Lab**

All Competitors must report to the registration area by the report time stated in the Competitors Pack with:

1. Suitable photo identification
2. Competitors' Badge
3. All competitors must be able to meet the following requirements before entering the competitors' area
4. Competitors must report to the Salon Director when directed to do so for their class briefing

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Competitors and Judges should read and observe the rules and criteria given in the *Wellington Culinary Fare Competition Event Schedule* and the *Competition Arts Guidelines for Judges and Competitors*.

- ❖ Competitors will have 10 minutes to set up their work station
  - ❖ Competitors will have 15 minutes to produce and present FOUR (4) drinks in total:
    - Two (2) glasses each of Two (2) original and innovative cocktails using the following products.
    - Campari
    - Aperol
    - Foirente Elderflower Liqueur
  - ❖ All 3 products must be used.
- ❖ Garnish is to be prepared during production time - not in set up time.
- ❖ A recipe card for EACH set of drinks is to be supplied, detailing the name of the cocktail, ingredients and target market.
- ❖ Competitors will have 10 minutes to clean up their work station.
- ❖ Competitors will be working with a clothed bar leaner, Linen will be supplied for the leaner and the presentation table. Competitors are to supply any other linen they may need.
- ❖ Sponsored ingredient will be supplied
- ❖ Competitors are to **supply all equipment, glassware and other ingredients** they need.
- ❖ No more than two (2) pieces of electrical equipment may be brought in
- ❖ Hot water, ice and refrigeration will be available
- ❖ Pourers may be fitted to bottles when they are unpacked. (i.e. fitted before entering the competition area).
- ❖ No part of any drink or garnish may be brought in pre-prepared.
- ❖ Glasses may be polished but not frosted, rimmed or chilled during set up time.
- ❖ Although competitors may have assistance to carry equipment to their work station they may not have assistance to unpack.