



# N Z H O S P I T A L I T Y C H A M P I O N S H I P S 2 0 1 9

*in association with NZChefs*

## Class Criteria for Training – LIVE KITCHEN

**Class – KLO61 - Live Knife Skills (Compulsory event for Training Chef of the Year)**

**Monday 12<sup>th</sup> August 2019 8:15 Southern Hospitality Kitchen 30 minutes**

Each competitor is to produce six cuts of vegetables from the following traditional cuts in thirty (30) minutes. 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

**Class – KLO62 Live Cafe Breakfast**

**Sunday 11<sup>th</sup> August 2019 8:00 Southern Hospitality Kitchen 1 & 2 45 minutes**

Competitors have forty-five (45) minutes to prepare and present four (4) identical, individually plated Hot breakfasts featuring a minimum of two (2) eggs per serve, accompanied by items suitable for a café breakfast. White plates not exceeding 28 cm are to be used for presentation.

A recipe & a description card must accompany the dish.

**Class – KLO63 Live Dessert (Compulsory event for Commis Chef of the Year & Training Chef of the Year)**

**Monday 12<sup>th</sup> August 2019 2:00 Southern Hospitality Kitchen 1 & 2 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented hot or cold desserts. The dessert must incorporate any fresh fruit as a component. A Queen product must be used in the dish and declared in the recipe.

A recipe & description card must accompany the dish.

**Class – KLO64 Live Pasta & Mushroom**

**Sunday 11<sup>th</sup> August 2019 11:30 Southern Hospitality Kitchens 1 & 2 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring Meadow Mushrooms and a savoury pasta suitable for a café / bistro menu. White plates/pasta bowls not exceeding 32 cm are to be used for presentation.

A recipe & a description card must accompany the dish.

**Class – KLO65 Live Salmon Main Course (Compulsory event for Training Chef of the Year)**

**Sunday 11<sup>th</sup> August 2019 12:45 Southern Hospitality Kitchen 1 & 2 60 minutes**

Competitors have sixty (60) minutes 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. The competitor must bring all ingredients including the salmon.

A recipe & a description card must accompany the dish.

**Class – KLO66 Live Seafood Soup**

**Sunday 11<sup>th</sup> August 2019 9:00 Southern Hospitality Kitchen 1 & 2 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated bowls of a soup (any style) featuring fresh vegetables and seafood.

A recipe & a description card must accompany the dish.

**Class – KLO67 Live Venison**

**Sunday 11<sup>th</sup> August 2019 10:15 Southern Hospitality Kitchen 1 & 2 60 minutes**

Competitors have sixty (60) minutes to prepare and present two (2) identical, individually plated main courses, any cut of venison, (Not presented as a salad) with suitable accompaniments – any starch, vegetable, fruit, fungi of choice.

A recipe & a description card must accompany the dish.

**D1 - The Dilmah Tea Innovation Award**

The innovative use of Dilmah Tea product used in ANY class in ANY way. This can be food, beverage or service classes. This class is FREE to enter, though you MUST identify which class you are using Dilmah Tea product/s in an innovative way.