

T380 The Emerging Chef

Sponsored by



Criteria

An individual event with the competitor being no older than **27 years** on the day of the competition. Proof may be required.

Each competitor will have two (2) hours to present to the Judges a 2-course menu for six (6) guests – being one (1) judges' plate, one (1) for photography, four (4) portions for sponsors guests. The entrée must be presented to the judges within one (1) hour of the competition beginning.

- 1 x Akaroa Salmon 1.5 kg whole, gutted salmon will be provided for the entrée.
- 3 x NZ Beef Cheeks and 1.5 kg Beef Sirloin will be provided for the main course.
- All other ingredients are to be brought in by the competitors.

Cookery Criteria

Six (6) identical, individually plated covers of hot or cold salmon entrée using 60 – 75 grams of Akaroa Salmon, appropriate sauce or dressing, NZ Grown vegetables or salad, and a starch. This course must be presented to the judges within one hour of the competition beginning.

A main course of six (6) identical, individually plated dishes, showcasing and featuring NZ Beef Sirloin and Beef Cheek with potatoes, kumara, or yams as the starch. A minimum of two (2) fresh NZ grown vegetables and a suitable sauce or jus.

Time Allocation

Two (2) hours

Tuesday 20 September, 10:00 am

Notes to competitors

- A full recipe and description card must accompany the dish and be presented to the Chief Judge at the beginning of the competition.
- Competitors will be presented with an Apron for the competition.
- The winner will receive a Moffat oven valued at \$5,000

Entry Information

Please note spaces are limited and entries will be taken on a first in basis.

Send your completed application form to admin@nzchefs.org.nz

Entry fees have been sponsored for this class.

As part of the entry form, entrants must provide a paragraph answering the following question:

What does the cookery profession mean to me and how would I encourage other young people to consider cookery as a career?

Entry form for this class is available on the NZChefs Website.