



**NEW ZEALAND  
HOSPITALITY CHAMPIONSHIPS**  
*Whakataetae Manaakitanga a Motu*  
*In association with NZChefs*

**GENERAL QUESTIONS**

*What's the application deadline for apply the Hospitality Championship 2022?*

We are accepting entries up to 15 September but recommend you enter before that as classes will close when full.

*When you will be presenting the awards etc?*

Prize giving for most classes will occur on the same day, but classes later in the day may be delayed to the following day. Major awards (such as of the year classes) will be on the final day - Tuesday 20th.

*Are you able to show me a judging card and marking criteria for the competitions?*

These will be released on our website once they have been finalised by our Chief Judges.

**PITMASTER QUESTIONS**

*Are you able to show me a judging card and marking criteria for this competition? I'd also like to have a better understanding of how it will be scored. Is there scoring for work practices?*

These will be released once finalised by our Chief Judge. There will be scoring components for health and safety and food safety. The idea is to up the scoring in line with culinary competitions, but not so restrictive that a home cook wouldn't be able to follow.

*What is definition of who's allowed to enter?*

Anyone can enter – this is an open competition with no restrictions.

*In regards to presentation, will we be provided "boxes" to serve in (as per usual BBQ competitions)? Or will it be up to the discretion of the individual person to use a plate?*

I understand presentation not to include a box, so can be presented in any style deemed suitable by the competitor.

*Will the judging be done by industry professionals who are certified in judging or will it be less experienced judges from the public and sponsors?*

Judging will be a mix. Headed by a certified judge, potentially a sponsor judge with the remainder selected due to their experience and knowledge of this style of cookery.

*Will the scoring be based on classic culinary competitions like toque D'or? Or will it be based like traditional BBQ scoring?*

The scoring is being written in line with the requirements of the competition – so in short, yes it will be very descriptive and exacting as culinary competitions are, but targeted towards the low and slow style (I really hope that makes sense)

### GENERAL COOKERY QUESTIONS

*Are all components and garnishes required to be prepared on site? I see it specifies with the protein. Vegetable and starch compliments can be pre-prepared and finished on site. All protein must be bought in untrimmed and uncut*

*Am I allowed to prep vegetables eg. Peeling , dicing and even am I allowed to bring 1/3 reduction or my own flavoured oil ?*

Ideally keep this to a minimum prior to the competition. You want to demonstrate your skills to the judges. You would not be penalised for bringing in peeled vege, but you should probably show your knife skills to the judges.

*When do need to submit recipe cards before the competition?*

Your recipe cards need to be submitted on the day of the competition. Ideally when you register at the venue.

*Could you provide me more details with the competition regarding S362 that as it is a static dish am I suppose to make a partial preparation on my work place or i have to make everything over there at competition.*

S362 Cold Entree is a static class - this means that the judges will only be looking at the finished item presented on the day. You will need to prepare everything prior to the competition as there is only limited time and space for finishing and presenting your dish. Please do keep in mind the rule of professional integrity.

“PROFESSIONAL INTEGRITY It is the responsibility of the competitors to assure the judges that their work is unaided and is completed within the spirit of fair competition.”

*K323, for main course am I allowed to get my trimmed lamb parts that I wanted to compete.*

K323 Lamb - the class criteria clearly stipulate that the lamb must be brought in **un-trimmed**. This so you can show your butchery skills in the competition. If your lamb is brought in trimmed, you risk losing marks or being disqualified from the class.

*Would an oven be provided?*

Yes - you will have in the restaurant kitchen the following equipment available:

- 1 x Moffat G56E Fan forced
- 1 x 1800 mm Stainless bench with four power outlets and 1 shelf underneath
- 2 x communal blast chillers
- Refrigeration space x 2 shelves
- Rubbish Bins

*Would there be a sink provided at each workspace ?*

No - there will be water available but not a sink. Dishwashing facilities are provided at the venue just not in the competition arena.

*Would any baking trays be provided?*

No - you need to bring all your own small items.

*Would any sauce pans be provided?*

No - you need to bring all your own small items.

*For ingredients can they be portioned out into containers and labelled, or do they have to be in original packaging?*

You can bring pre-portioned ingredients with you but all other preparations should be done during the competition (refer to guidelines)

*If I was to enter the plated dessert competition(20th sept) would I need to be there for anything any other days, or just the day of the competition.*

You are only required to attend for the time of the competition. You need to register at least 30 minutes prior to the start of your class. It is recommended that you stay for prize giving at the end of the day if possible.

#### **FOH QUESTIONS**

*What equipment is available for FOH competitors?*

- A table (900 x 900 square)
- Chairs (3 or 4 as required by the class criteria)
- 1 x Side Table (Waiters Station) not less than 1200 long
- Communal Fridge Space

*How do I get a sample of the coffee beans that are being provided by the Sponsor – Vivace Espresso – for practice?*

Once your entry has been received, you will be sent a unique code for ordering these on the Vivace Espresso website. Coffee will be provided, we will be using the Vivace Espresso Organic blend, a medium Ethiopian, PNG blend, you will discover stone fruit, berry and cocoa tones on the palate.

*What espresso machines are being used at the competitions and is there an opportunity to practice on these prior to the event?*

We have the opportunity for you to train at Moffat Training Room in Mt Wellington before you compete. Ideally you should have a spin on the RS1, touch and familiarize yourself with the machinery. Times are limited to one-hour slots on a Monday, Wednesday and Thursday, between 9am and 2pm. You will be sent information on how to book a slot on the machine.