

10 YEARS ANNIVERSARY



NZ Chefs Hawkes Bay Salon

27th & 28th May 2017



Competition Event Schedule

Proudly sponsored by:



Sponsored by



The New Zealand Chefs Association Central Branch

Venue:

School of Tourism and Hospitality, Eastern Institute of Technology, Taradale




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FOREWORD

Kia ora and welcome to the 10th Anniversary of the NZ Chefs Hawke's Bay Regional Salon.

It's with pleasure that I invite and encourage you to participate in this year's anniversary competition. What better opportunity to showcase your cookery and hospitality skills while meeting new friends. I look forward to seeing you in action.

All the best and every success in your competition - 'May you achieve great things'

Damian Peeti

President Central Branch
NZ Chefs Association



EIT are really pleased to continue to support the NZ Chefs Hawkes Bay Salon. It is great to have you at our place, where the focus is on people developing themselves through learning.

We wish everyone well and recognise that it is a brave thing you do – to put yourself “out there” in competition. Our sincere ‘thanks’ to the many coaches and supporters – without you this just could not happen. Above all enjoy yourselves!

Kia kaha!

Jenny Robertson

Head of School
Tourism, Hospitality,
and English Language
EIT Hawke's Bay



The Hawke's Bay Regional Salon Culinaire captures what is best about training. Competitors have spent months developing their skills to benchmark against others in this region. At City & Guilds we're very proud to be associated with the Hawke's Bay region and the Central Branch's Hawke's Bay Salon Culinaire. Good luck to all competitors for a successful Salon and a great future.

Glenn Fulcher

Regional Manager
City & Guilds Pacific



NZ Chefs - Hawke's Bay “Junior Master Classes”

Join your local branch of the NZ Chefs - Central Branch and enjoy the Master Classes presented to you by Local Chefs.

For more information e-mail central@nzchefs.org.nz or join our facebook page by searching for “Hawkes Bay Chefs”



KEY PERSONNEL



Glenn Fulcher – Salon Director.

Glenn is currently the Regional Manager - Pacific (Australia, New Zealand & Pacific Islands) for City & Guilds, A London based international awarding body for vocational training around the world. Glenn is an Army Trained City & Guilds Chef with good industry grounding, Tutor experience and has been closely involved with Regional and National Culinary Fares for the past 18 years. An active member of the Central Branch of the New Zealand Chefs Association Glenn works hard to develop youth and advance Hospitality as a true profession to be passionate and proud of! This will be Glenn's 6th Year as Salon Director and he is looking forward to an even bigger and better year. **(Accredited NZQA Level 6 Judge)**



Angela Ferguson – Chief Judge Cookery.

I started cooking at the age of 17 in the Wairarapa where I did my full apprenticeship and formal training at Wellington Polytechnic. During the past 29 years I lived in Australia where for 3 ½ years I was the Private Chef to the NZ High Commissioner, I then spent 6 years living and working in Western Australia. I returned to New Zealand and started teaching at Polytechnics

I am the President/Executive for the Taranaki branch of the NZCA. I have my National level 5 Judges qualification and am in the process of completing level 6, I have experience judging and training regionally and nationally including being a Toque d'Or trainer and judge. I have been the Salon Director for the Taranaki Regional competitions for the past 5 years.

It is an honour to be the Chief Judge at the Hawkes Bay Regional Competitions and I look forward to seeing what this rich province has to offer.

(Accredited NZQA Level 5 Judge)



THE COMMITTEE

Roger Dennis - Salon Sponsorship & Operations Manager

External verifier for City & Guilds International, Executive member of Central Branch of the NZCA. Made life Member in 2008. A competitor for many years and managed teams to compete at Hotel Olympia in London. As Senior Tutor for Hospitality and Culinary Arts, has been closely involved in Judging since 1975, as Senior Judge and Assessor at competitions throughout NZ. Roger believes very strongly in the Hawke's Bay as the 'Centre of Excellence' for Food and Wine and supports the region and it's growth in professional Hospitality opportunities. (Accredited NZQA Level 5 Judge)

Craig Ireland - Salon Schools Liaison & Results Manager

Craig is a local Secondary Schools Hospitality Teacher (St John's College) and has helped schools with both Regional and National Culinary Fares over many years. Craig has received National recognition by winning the HSI Ambassador of the year award. Craig has worlds of both industry and tutor experience and his passion for hospitality is second to none. Craig has completed his Bachelor of Culinary Arts at Otago Polytechnic.

Grant McHenry - Salon Tertiary Liaison & Floor Manager

Grant McHenry has been a chef for the last 30 years. Grant started his culinary journey in the New Zealand Army and continued through the ranks for 12 years. Upon leaving the Army he took his family back to Christchurch to work at the Commodore Hotel. In 1999 Grant left and travelled north to Blenheim and ran the Hunters Winery Restaurant for a year before taking on his current employment at E.I.T. Since Grant has been at E.I.T. he has been heavily involved in the competition side of things both with training and providing the facilities for the local salon. Since 2000 Grant has been judging both locally and nationally Salon Culinaire.



COMPETITION RULES & CONDITIONS

All entry fees are non-refundable

Beginner (Year 8, 9 & 10)	(per person)	\$ 20.00 per class
Student (Year 11 to 13)	(per person)	\$ 20.00 per class
Beginner & Student	(enter 2 or more classes)	\$ 10.00 per class
Trainee/Open	(per person)	\$ 30.00 per class
Trainee/Open	(enter 2 or more classes)	\$ 20.00 per class
NSSCC & Beef + Lamb	(2 team members)	\$ 30.00 per team
Training Team of the Year	(3 team members)	\$ 40.00 per team
High Tea	(3 team members)	\$ 60.00 per team

ALL COMPETITORS ARE ADVISED TO READ THE RULES AND CONDITIONS CAREFULLY.

Beginner Status :

Either Intermediate or Secondary School student in Year 8, 9 or 10 studying Home Economics and or Hospitality

Student Status :

A Secondary School student in Year 11, 12 or 13 studying Hospitality and /or NZQA units standards level 1 and 2

Trainee Status:

A Chef under training whether in an educational institute, or in the industry, or who has completed their training with less than 4000 hrs work experience. Proof of hours may be required. Training classes are not open to secondary schools years 1 - 13. (unless stated).

Open Status:

Open to any person within the Hospitality Industry regardless of age , experience or hours worked.

GENERAL INFORMATION – ALL CLASSES

All entries must be on the official entry form if by mail and be received by organizers no later than 5pm Tuesday **23rd May 2017**. An entry fee must accompany each entry form. If a competitor enters by email - the payment must be sent and received to confirm your place, otherwise entries will not be accepted.

Student and Trainee Classes

Some student and trainee classes will be combined. Ensure that you clearly state your age and current level for each class. The Judging team will then mark each competitor to their respective level status. (either Student or Trainee)

PLEASE NOTE: NO CHANGES TO CONFIRMED ENTRIES/CLASSES WILL BE PERMITTED AFTER 23rd May 2017

Competitor numbers and confirmations will be sent out prior to the competition. In any class that has more than one heat; competitors will be advised prior to the competition of their heat and time.

Competitors in the practical classes are required to report to the Registration Desk NO LATER THAN 30 minutes prior to their event and to the Competition entry Area 15 minutes prior to their event. The organizers reserve the right to amend or modify any of the rules and conditions, and their interpretation of the rules is final.

The organizers also reserve the right to limit numbers and entries in any one class, or cancel a class should there be a need to. Results of each competition will be posted, once the Chief Judge has signed them off. When you provide your recipe/description card for any class that recipe becomes the property of the New Zealand Chefs Association Central Branch and may be reproduced for promotional purposes by the sponsor of the class involved or used by the New Zealand Chefs Association's Central Branch.

ALL equipment and product to be provided by competitors unless otherwise stated in the schedule.

Competitors are responsible for their own equipment at all times. The organizers do not accept any responsibility for loss or damage to any equipment or associated items of display within the Salon.

The decision of the judges in all matters relating to the Salon competition is final and no correspondence will be entered into. Competitors are to refer to the 8th Edition ' Guidelines for Culinary Arts & Restaurant Service' for competition guidance



COMPETITION RULES & CONDITIONS

STATIC CLASSES – All presented in Room P 100 – P Block Tourism & Hospitality @ Eastern Institute of Technology – Taradale.

Static exhibits will be provided with table space on **SATURDAY**, appropriately numbered for each class. The steward will allocate each competitor an area. Competitors must unpack and display their own exhibits in the allotted area.

Competitors with entries for static classes should report to the registration desk (also in P Block) where they will be advised of the location of the static room and the steward.

Set up and any work on entries **must be completed by 12.30 PM** and the area cleared for judging. Judging will commence at 1.30 PM sharp. **LATE ENTRIES WILL NOT BE ACCEPTED**

Competitors must remove their entries between 4.00 – 5.00 pm on SUNDAY 28th May - Permission must be sought from the Salon Director for removal of static displays prior to this time. Entries removed prior to 3.00pm without permission will be disqualified.

Each entry will be provided with a competitor number card, to be displayed with the entry. All work must be done by the individual competitor and if required, the competitor may be required to provide evidence to the satisfaction of the judges that the work is bona fide.

Competitors must provide their own display silverware, mirrors, platters etc. **No display items may bear any identification, ie. School & Company logos.** All entries must be presented on proper, suitable dishes, polished silver, crockery without cracks etc. An ID sticker may be applied to the base of display platters.

Where there is restricted size of entry – Competitors static entries will NOT be marked if size limits are exceeded.

The judges have the right to test, taste and examine all exhibits, if deemed necessary. The organizers reserve the right to refuse entries they consider to be below acceptable standard.

PRACTICAL CLASSES – HOT KITCHEN

The competition rules specify that each competitor must prepare four covers for judging unless stated otherwise. Of these, two are used for tasting by the judging panel, two are presented for display.

Competitors are advised not to bring additional display material, as these will not be marked.

Competitors are advised to mark the underside of plates for ease of identification in the back of house following judging, The organizers take no responsibility for any lost or damaged equipment.

Please remember to collect your equipment at the end of your competition (Competitors will NOT be able to wash equipment or utensils on site due to tight competitor schedule

Competitors are to supply two recipe/description cards and menu with each class entry. Each recipe on A4 sheet –Template supplied by Salon (Download from www.nzchefs.org.nz). Competitor number only to be on all recipe Cards (No personal names or establishments). One copy must be given to the class judges upon entering the competition. Presentation, spelling, correct descriptions are all important.

***No written checklists and or work plans to be used DURING the competition**



COMPETITION RULES & CONDITIONS

The training kitchen is equipped with nine hot kitchen workstations, each comprising an oven range with 4 gas hobs and stainless workbench. Refrigerated shelf, microwave and some deep freeze space is provided. Competitors must supply their own utensils and ancillary equipment. Each station is provided with 2 x 10 amp electrical power sockets. The competitor may bring in and use one (1) trolley per competitor/team. Trolleys must be a standard kitchen trolley not exceeding 3 tiers, 1m long, 0.6m wide, 1.25 m high (unless otherwise stated). The Trolley will not be used as a workbench and is solely for storage space and must be stored safely.

Mis en Place/Preparation

In all Hot Kitchen individual and team classes the following maximum levels of mis en place will apply:

All Fruit and Vegetables: Washed and peeled, not cut, shaped or trimmed

Main Component Meat & Fish: Must come in 1 piece (not portioned) in its raw state and must not be prepared, cured, marinated or cooked in any way. Sponsors portions may vary slightly on the day of the salon.

Base Stocks and Sauces: Foundation stocks and sauces can be brought in, but they must be used to make a derivative end product or sauce.

It is the responsibility of the competitor to seek advice from the Chief Judge or Salon Director prior to the competition date to confirm levels of mis en place that they are unsure or not covered above as marks will be deducted.

Competitors are required to clean their stoves and equipment at the end of the competition. Marks will be deducted if this is not carried out. Support Teams can assist with this.

The time allocation for the hot kitchen classes will be strictly enforced. Provided there are no unforeseen difficulties $\frac{1}{2}$ and $\frac{3}{4}$ times will be given. A 10 minute to go call and from 5 minutes to go, every minute will be called.

FOR ALL HOT KITCHEN CLASSES:

All Practical Classes: Competitors will be asked to stand back from their bench at the fulltime call and if any dishes are STILL on your bench your dish will not be marked. **ALL** required portions must be off the bench and in transit to judges.

Secondary & Intermediate School Classes will be allowed to finish with three (3) marks deducted for each minute they are late and they must be finished within five (5) minutes of the competition being completed.

Your dish or service will not be judged if you do not meet the allocated timings

PRACTICAL CLASSES – Uniform .

A minimum standard of dress is required for all cookery events: Uniforms or Industry standard are as follows:

KITCHEN REQUIREMENTS:

- Black, fully enclosed footwear with a non slip sole and maintained to near new condition.
- Black or Blue/white checkered Chefs Trousers
- Full length apron
- Long sleeved Chefs double breasted White Jacket
- Neckerchief
- Chefs Skull cap or Chefs Top Hat

FRONT of HOUSE REQUIREMENTS:

- Black leather style dress shoes and maintained to near new condition.
- Black dress trousers/skirt OR School uniform
- Long sleeved white shirt or blouse
- Apron

Beginner classes can wear school uniform in the Kitchen - with Apron, Chefs hat or Hair net



COMPETITION RULES & CONDITIONS

Hair shall be worn back and restrained, if longer than the top of the collar; the restraint shall be suitable to competition standards and may require a hairnet to be worn under your Chefs hat.

FOR ALL CLASSES

Secondary Student competitors may not compete in Open events.

No conferring is allowed between opposing competitors during each event. All enquiries during the competition should be directed to the Chief Judge Cookery / Head Judge of the competition.

No conferring is permitted in any form between competitors and their Coach/Tutor/Manager or anyone outside of the arena, while the competition is underway. Conferring between parties may result in points being deducted from the competitor and possible disqualification from the event.

Awards

The World Association of Chefs Society (WACS) Guideline is used for all static classes, hot and cold competitions. In this marking system all competitors start with 100 ("Gold with Distinction"), with marks deducted for non-compliance with the Guidelines.

Competitors can receive Gold or Silver or Bronze medals or a certificate in each class. Medals and certificates will be awarded to competitors who achieve the following marks in each class. A certificate of Merit can be awarded at the discretion of the Chief Judge.

Refer 8th Edition ' Guidelines for Culinary Arts & Restaurant Service Competitions ' available through Central Branch E – mail : central@nzchefs.org.nz

Dangerous Materials:

Liquid Nitrogen may only be used in a class in accordance with the material safety data sheet #0048 as issued by BOC limited. Any use of this material outside of these guidelines will be disqualified immediately.

100 Marks	Gold Medal with Distinction
90 - 99 Marks	Gold Medal
80 - 89 Marks	Silver Medal
70 - 79 Marks	Bronze Medal
65 - 69 Marks	Merit maybe awarded (Judges discretion)
69 Below	Certificate of Participation

NZ Chefs Association – Central Branch:

Join the Hawke's Bay Chefs Association and enjoy local networking evenings, social events, support from professional chefs - their knowledge & expertise and help build our regions hospitality profile.

The Branch generally meets once a month so check out our facebook page for details on how to join OR contact the branch president - Damian Peeti - damian.peeti@gmail.com





OFFICIAL ENTRY FORM

Central Branch Hawke's Bay Salon
27th & 28th May, 2017

Competitor Number

(Office use only)

COMPLETE & SEND BY SCAN OR POST TO THE ADDRESS BELOW BY 5PM WEDNESDAY 23rd MAY 2017

ALL DETAILS MUST BE COMPLETE & PRINTED - IF NOT COMPLETED CORRECTLY - NO ENTRY
(Note: We have a school/Institute group registration if require, contact - pacific@cityandguilds.com)

First Name: _____ Family Name: _____

(PRINT clearly, as this is the name that will appear on your certificate)

FULL Postal Address: _____

Competitor Home Phone: _____ Business Phone: _____

Mobile: _____ E-mail: _____

Name of Workplace / Tertiary Provider / School: _____

Date of Birth: _____ Competitor Status: **Beginner / Student / Trainee / Open (Please Circle One)**

Beginner = Intermediate/
Secondary year 8, 9 and 10

Student = Secondary
School Students (11 - 13)

Trainee = undergoing tertiary
training

Open = Qualified industry
people

PRINT clearly the class number, name of class and status for each class you wish to enter:

Class #	Name of Class	Status: Student / Trainee / Open	Cost

I would like to attend the 10th Year Cocktail celebration, \$10.00 per ticket **YES / NO** (Add to Cost)

	Total: \$	
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All entry fees are non-refundable

Beginner (per person)

\$ 20 per class

Student (per person)

\$ 20 per class

Student & Beginner (enter 2 or more classes)

\$ 10 per class

Trainee/Open (per person)

\$ 30 per class

Trainee/Open (enter 2 or more classes)

\$ 20 per class

NSSCC & Beef + Lamb (Regional Final)

\$ 30 per team

HB Training Team of the Region Team

\$ 40 per team

High Team (Open event)

\$ 60 per team

✓ Please tick one:

- Cheque included

- Bank Transfer

- REF: _____

NO entry will be accepted without payment – entries close Tuesday 23rd May 2017.

Payment cheques should be written out to: NZ Chefs Association Central Branch

OR bank transfer to acc: 11-7000-0788960-11 REF 'your name'

Signature: _____ Name: _____ Date: _____

POST: PO Box 3457, HBNC, Napier or e-mail: pacific@cityandguilds.com

(please include payment)

Opportunity for a Secondary School to Gain NZQA Unit Standards:

Title	Demonstrate knowledge of preparing for a culinary arts and restaurant service competition		
Level	3	Credits	5
Purpose	<p>This theory-based entry-level unit standard is for people who are intending to enter a culinary arts or restaurant service competition.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: the guidelines for competing in a culinary arts or restaurant service competition, and planning to enter a culinary arts or restaurant service competition.</p>		

Title	Prepare, produce and present a product or service for a culinary arts or restaurant service competition		
Level	3	Credits	5
Purpose	<p>This entry-level unit standard is for people who are intending to enter a culinary arts or restaurant service competition.</p> <p>People credited with this unit standard are able to: prepare, produce, and present a product or service for a culinary arts or restaurant service competition.</p>		

If your Secondary Schools is interesting in doing a little additional school work and applying for the above Unit Standards (towards their NCEA):

Please contact

Sue Matthews - smatthews@eit.ac.nz

Sue is a Lecturer and qualified assessor at EIT. The units will be assessed during a class at the Salon.



STATIC CLASSES:

CLASS: ST - 01

CELEBRATION CAKE (STATIC)

- STUDENT & TRAINEE

Sponsored by: Southern Hospitality



A themed cake for Wedding, Anniversary, Birthday Celebration. There is no height restriction but the base must be **no wider** than 500mm across the widest part. **NOTE:** The cake is marked on decoration work only therefore the cake can be dummy cake construction.

*A description card and or theme card to be provided (Winners receive **Southern Hospitality** sponsored Shimoura knife—one (1) per class)*

CLASS: ST - 02

CHEESE CAKE (STATIC)

- STUDENT & TRAINEE

Sponsored by: Fonterra



Dairy for life

FOODSERVICES

Fresh Thinking In Dairy Solutions

One round cheesecake of competitors chosen recipe. Size to be 180 to 200 mm round with one (1) portion removed for tasting. Competitors must use the following Fonterra product. 'Country Goodness' Cream Cheese (2kg) which will be provided by Fonterra. Once registration is received the NZ Chefs Association will inform you how to obtain the sponsors products in Napier.

*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*

CLASS: BS - 03

ICED CUPCAKES (STATIC)

- BEGINNERS & STUDENT

Sponsored by: Heaven's Bakery

Heaven's Bakery



Because you deserve it!

Four (4) cupcakes made in the same style, are to presented on a static display. The general definition of a cupcake is a small cake (the size of a single portion) baked in a paper cup (shaped foil or paper container) and iced appropriately. The cupcake must display consistency across the four cupcakes, including even size, texture, icing and garnish (Although may be garnished differently due to theme: IE: a sesame street these might see one with Big Bird, one with Ernie, one with Bert and one with Cookie Monster)

*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*



STATIC CLASSES:

CLASS: TO - 04

ARTISAN BREAD (STATIC)

- TRAINEE & OPEN

Sponsored by: Heaven's Bakery

Heaven's Bakery



Because you deserve it!

Competitors are to present 3 x styles (shaped) loaves, the dough can be of any type and flavoured to competitors choice. Each loaf is not to weigh more than 1KG in raw state. Present your bread on a board/platter not exceeding 600mm Square.

Examples of Styled (shaped) bread loaves:

- Baguette
- Boule
- Fougasse
- Bloomer
- Braided
- Cob
- Flat
- Kaiser
- Twisted/Plaited
- Epi
- Coburg
- Vienna
- Pullman

A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)

CLASS: BS - 05

QUICHE (STATIC)

- BEGINNER & STUDENT

NOTE: Similar Class at Nationals

Sponsored by: PAK'nSAVE Napier



Competitors are to present a **whole cooked quiche between 18 - 22cm**. The quiche may be any style and use the competitors choice of filling. The presented quiche must have one (1) portion cut to assist in the tasting and marking by the judges. The **first 15 entries** will receive a **\$20 voucher** to purchase product from **PAK'nSAVE Napier** for their Quiche!

A description & two (2) recipe cards to be provided - (Winners top winner will receive a gift hamper from Napier PAK'nSAVE AND **Total Food Equipment gift voucher** - one (1) per class)

CLASS: STO-06

GLAZED FRUIT FLAN (STATIC)

- STUDENT, TRAINEE & OPEN

NOTE: Similar Class at Nationals

Sponsored by: NZ Chefs



Competitors are to **present a whole, glazed fruit flan between 18 - 22cm**. The flan shell must be made of pastry and filled with "crème patissière" however the sliced fruit may be of the competitors choice. The presented flan must have one (1) portion cut to assist in tasting and marking by the judges.

A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)



LIVE KITCHEN CLASSES:

CLASS: ST-07

INNOVATIVE OMELETTE (LIVE)

- STUDENT & TRAINEE

NOTE: Similar Class at Nationals

Sponsored by: EIT



HAWKE'S BAY
Te Whare Takiura o Kahungunu

Competitors are to produce and serve two (2) omelettes (contain 2 - 3 eggs in each) either Folded or Shaped within 30 minutes. NO prepared food or garnishes to be brought in. The omelettes can be sweet or savoury.

*A description card & two (2) recipes cards to be provided - (Winners receive **Total Food Equipment gift voucher**)*

CLASS: BS - 08

VEGETABLE SOUP COURSE (LIVE)

- BEGINNERS & STUDENT

NOTE: Similar Class at Nationals

Sponsored by: Vegetables.co.nz



Competitors to cook & present two (2) covers of vegetable soup course where **CARROTS** are the star of the dish, individually plated in an appropriate dish with garnish within 45 minutes.
- (200 to 250 mls of soup to be served per portion)

*A description card & two (2) recipes cards to be provided - (Winners receive **Total Food Equipment gift voucher and a Vegetable.co.nz prize pack - one (1) per class**)*

CLASS: ST-09

LAMB ENTREE COURSE (LIVE)

- STUDENT & TRAINEE

Sponsored by: Grande Gourmet



Competitors to cook & present two (2) covers of lamb entree course from one (1) **rump of lamb (Cap on)**, Individually plated with suitable accompaniments within 45 minutes.

Lamb Rump is to be ordered from Grand Gourmet - 873 4360 and proof of purchase is required on day of competition.

*A description card & two (2) recipes cards to be provided - (Winners receive **Total Food Equipment gift voucher - one (1) per class**)*



LIVE KITCHEN CLASSES:

CLASS: B - 10

INNOVATIVE PIZZA (LIVE)

- BEGINNER (Year 8, 9 and 10)



Sponsored by: Star Food

Competitors are to produce, using **Star Food** supplied pizza bread bases, **one (1) hot style pizza** (Savoury). The pizza must include a tomato base sauce with any other appropriate ingredients and topped to their liking, finished with cheese. The pizza must be cooked and served within **45 minutes**. Base shape is round approx. **22 cm** in width (approx.) - Base will be supplied on the day of competition (1 per competitor) **NOTE: Your school will be given vouchers for 3 free pizzas per student to practice with**—you must take the vouchers to Star Food, 32 Dunlop Rd, Onekawa, Napier 4110 to swap for your bases.

Judges will be looking for great pizzas, evenly baked (not over cooked) and have a harmony of flavours through the sauce and topping. The presentation of the pizza must be even (uniformed for a portion) - Whole pizza is to be presented on a wooden chopping/pizza board.

(Remember pizzas are being made for adult judges to eat - not other kids)

A description card & two (2) recipes cards to be provided



Winners from each year (8,9 & 10) will receive a **\$50 Pipi Pizza voucher** and a Voucher from Total Food Equipment

pipi





LIVE KITCHEN CLASSES:

CLASS: STO-11

DESSERT (LIVE)

- STUDENT, TRAINEE & OPEN

NOTE: Similar Class at Nationals

Sponsored by: Mangapapa Hotel



MANGAPAPA
SINCE 1885

Competitors must prepare and present a dessert for two (2) covers individually plated within 60 minutes featuring at least two (2) items produced in the Hawke's Bay.

NOTE: Receipt must be shown during competition to confirm items purchased in Hawke's Bay

*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*

CLASS: STO-12

CURRY MAIN COURSE (LIVE)

- STUDENT, TRAINEE & OPEN

NOTE: Similar Class at Nationals

Sponsored by - NZ Chefs



Competitors to cook & present two (2) covers of a Curry main course (using a min of 100 g weight of Vegetable or Animal Protein) individually plated with one (1) starch item within 60 minutes.

*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*

CLASS: S-13

National Secondary Schools Culinary Challenge (LIVE)

- Secondary Schools Only

Sponsored by - NSSCC (Culinary Arts Development Trust)



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 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



LIVE KITCHEN CLASSES:

CLASS: ST - 14

PASTA & MUSHROOM MAIN COURSE (LIVE)

- STUDENT & TRAINEE

NOTE: Similar Class at Nationals

Sponsored by: Total Food Equipment



Using ready made pasta competitors are to prepare, cook and serve, individually plated two (2) identical main course portions of a dish where Pasta and Mushrooms are the principal ingredient. The pasta must be dressed with a sauce, which may include one (1) or more of the following: Meat, poultry, fish or vegetables and be completed within 45 minutes. Each portion is to be approximately 180g to 220g

*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*

CLASS: ST - 15

SALMON MAIN COURSE (LIVE)

- STUDENT & TRAINEE

NOTE: Similar Class at Nationals

Sponsored by: DISH Catering



CONTEMPORARY
CUISINE

Competitors to cook & present two (2) covers of salmon main course (150 g weight each) individually plated with one (1) starch item and at least two (2) other components within 30 minutes.

Salmon will be supplied by King Salmon on the day of competition only

NOTE: Salmon is supplied portioned, pinned with skin on.

*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*



REGIONAL CLASSES:

CLASS: T-16

HAWKES BAY TRAINING TEAM OF THE YEAR 2017

- TRAINEE

NOTE: Similar Class at Nationals

Sponsored by: Bidfood



Hawke's Bay Training Team (Members are to be 'Training' category - Two (2) Trainee Chefs and one (1) Front of house Trainee) must produce six (6) covers of Main course and six (6) covers Dessert Course. The restaurant team FoH person will serve to allocated 3 diners.

Teams will have 2 hours to prepare and serve Six (6) covers main and dessert from their training establishment menu. Three (3) covers will be served to guest by the front of house member. **(Three (3) plates to Guests, two (2) plates to Judges and One (1) as a Show plate)**

Competition details:

This event is to foster team selection for events like Toque d'Or and City & Guilds NZ Team Skills by competing first at our local salon. It is our intention to make the required workload as light as possible so team managers can assess team dynamics and work on menu ideas and timings.

The following will be acceptable for this event ONLY:

- Up to 80% of your *mise en place* can be completed prior to the competition. This competitor is to showcase your Training Establishment and do not have to be in line with Toque d'Or or NZ Team skills - no need to give away any secrets!
- Vegetables can be prepped BUT not fully cooked.
- Protein - your main protein should be prepared during the event, however any additional protein can be prepared prior and if cooked slow cooking is required.
- Desserts should be prepared during the event - Try to show as much skill as possible, however due to time restraints, some garnishes etc can be pre made in the Training Kitchen prior to competing (Not on the day of competition).
- The restaurant server must supply everything to set the table, this should showcase your restaurant style (theme - but don't go over board!)
- All beverage matches and bottled water must be supplied by the competitor (establishment).
- You may serve pre-made breads etc prior to main meal service.
- Tea and Coffee or departing beverage must be served (or asked to be served)
- The Restaurant must have a story or journey for their diners experience.

The judges will be looking for dishes that showcase skill, balance and perfect degree of cooking. The front of house will work well with the kitchen team, have a smooth service and enhance their diners experience.

The menu description you provide will be key to how your dishes are judged - Judges will be looking for flavours/ ingredients mentioned, correct methods of preparation and cooking degrees.

The prize for this event will include \$500.00 towards training or competing at the NZ Chefs Hospitality Championships 2017. and a Total Food Equipment voucher per winning student.



LIVE KITCHEN CLASSES:

CLASS: S - 17

Beef + Lamb New Zealand College Challenge - Mystery Box (LIVE)

- 2 x STUDENT (Team Event)

NOTE: Similar Class at Nationals

Sponsored by: Beef + Lamb New Zealand



The team will be presented with a mystery box ingredients. They will 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.

*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*

**Winners will represent the Hawkes Bay at the NZ Hospitality Championships 2017 (At their own cost)*



LIVE KITCHEN CLASSES:

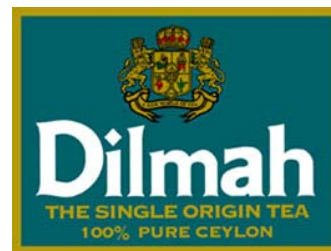
CLASS: O - 18

Dilmah High Tea (LIVE)

- OPEN

NOTE: Similar Class at Nationals

Sponsored by: Dilmah Tea



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.



*A description & two (2) recipe cards to be provided - (Winners receive **Total Food Equipment gift voucher** - one (1) per class)*

LIVE KITCHEN CLASSES:

Dilmah High Tea (LIVE)

- OPEN

Continued

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.





IMPORTANT NOTES:

Important notes to remember:

Before the Competition:

- READ over your entry criteria CAREFULLY. Ensure you meet all the requirements of your class.
- Practice a few times, adjust and practice again, the last two practices should be under time pressure.
- ensure you collect all your equipment the night before the competition - Recheck!
- Check you have your two (2) recipe sheets.
- Mark the underside of all your plates.
- REMEMBER sometimes simple restaurant flavours & designs are best!
- Check your uniform - IRON it!

During:

- Arrive 45 minutes before your Class/Heat.
- Register at the front desk for competitor number.
- Enter Class, once allowed by Head judge, Set up your workstation (tidy!).
- ALWAYS keep checking the heat in your oven.
- KEEP TIDY AND CLEAN.
- Remember food safety practices.
- Serve on appropriate plates/dishes.
- Correct temperature
- Clean, streak free, plates/dishes.
- Your LAST plate MUST be removed from your bench BEFORE the end time is called.

After the Competition:

- **DO NOT leave your bench until the Class judge has checked your workspace.**
- Leave your oven on.
- Box everything up as quickly as possible so the next class can come in (Your helpers can assist you).
- ALWAYS be mindful of other competitors.
- Sanitise your workspace just before you leave.
- The judges will be finished your taste marks within 2 hours so expect to be able to remove your plates then - statics can not be removed until end of competition on Monday.

Personal Notes:

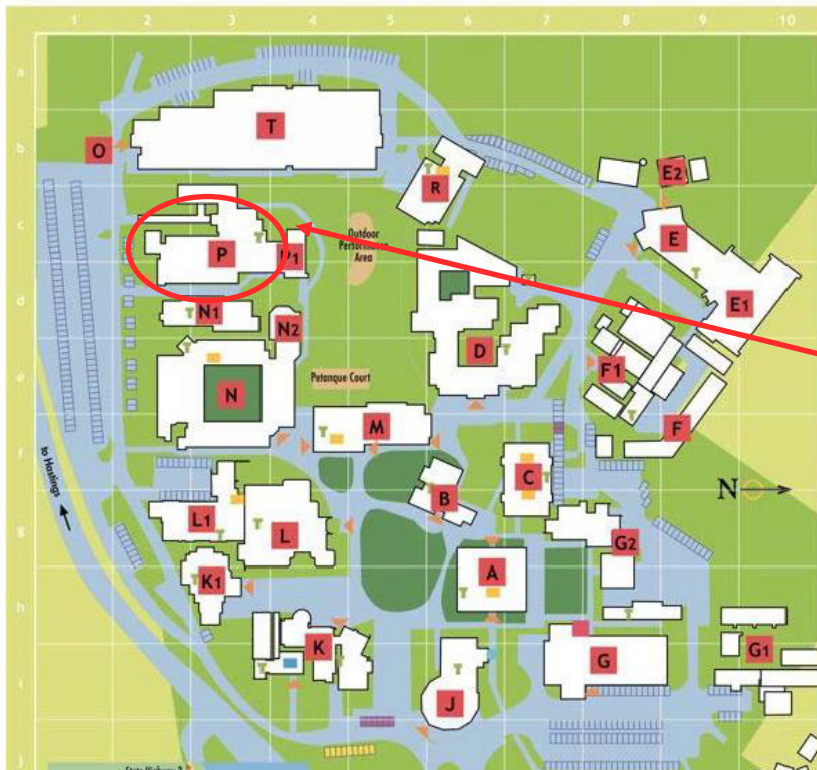




Campus Map

Te Whare Takura o Kahungunu

- Main entry point
- Lifts
- Visitor parking
- Mobility parking
- Accessible toilets
- Telephone
- Health Centre
- Guide dog compound



- GRID REF CODE
- h6 A **Hetley Building**
 - International Office
 - English Language Centre
 - Massey at EIT
 - Lecture Room 3 (A101)
 - g6 B **Corporate Administration**
 - r7 C **Information Technology Computing**
 - e6 D **Visual Art & Design**
 - c9 E **Winery**
 - d10 E1 **Science Laboratories**
 - b9 E2 **Animal Care Facilities**
 - f9 F **Engineering Technology**
 - Classrooms/Laboratories
 - e9 F1 **Glasshouses**
 - d9 **Classrooms**
 - i8 G **Engineering Workshops**
 - i10 G1 **Fashion**
 - Classroom/Workroom
 - Studios
 - Facilities Management
 - Maintenance Facilities & Street Park
 - g8 G2 **John Harre Building**
 - Video Production Studios
 - Classrooms
 - i9 H **Otago Children's Centre**
 - m10 **Te Manga Māori Classes & Administration**
 - Whare Matoro
 - k7 I1 **Te Marae o Te Whare Takura**
 - i6 J **Information Centre**
 - Reception & Enrolments
 - Student Loans & Allowances
 - Career & Course Advisor
 - Student Job Search
 - Massey Regional Advisor
 - Chaplains
 - i4 K **Student Amenities**
 - EIT Cafeteria
 - Otago Bookshop
 - Student Assn Office
 - i5 **Health Centre**
 - i4 **Reprographic (Copy Centre)**
 - h3 K1 **Lecture Theatres 1 & 2**
 - g4 L **Twist Library**
 - m7 L1 **Reese Martin Building**

Map for the venue:

EIT, Gloucester Street, Taradale, Napier.

P Block.



NZ HOSPITALITY CHAMPIONSHIPS 2017

In association with NZChefs

**Date: NZ Chefs National Salon:
27-30th July 2017**



In conjunction with the Auckland Food Show



TIMETABLE - SATURDAY

NOTE: Please only use these timings as a guide.
Some classes maybe merged due to numbers. Competitors (or establishments) will receive confirmation on 11th May 2016

TIME:	TEACHING KITCHEN	STATIC ROOM	RESTAURANT	TIME
11.45				11.45
12.00	SALON OPENS	Registration Open		12.00
12.15		Static Entries		12.15
12.30		12 noon to 12.30 pm		12.30
12.45				12.45
1.00		Static Judging		1.00
1.15		Begins		1.15
1.30		1 PM		1.30
1.45		STATIC ROOM CLOSED		1.45
2.00		TO PUBLIC		2.00
2.15	Curry (Live)			2.15
2.30	60 Minutes			2.30
2.45	2 pm to 3 pm			2.45
3.00				3.00
3.15				3.15
3.30		Salon closed for the day - Opens again at 0600 Sunday 28th May 2016		3.30
4.00				4.00
4.30				4.30

Prepare for the cocktail function (6 pm start)

10 YEARS ANNIVERSARY

**Cocktail function from 6pm at
EIT Scholars Restaurant**

DATE: 27th May 2017

TIME: 6 pm | Cost: \$10.00 per person

DRESS: Dress Chefs Jacket or Business Attire

TIMETABLE - SUNDAY

TIME:	TEACHING KITCHEN	RESTAURANT KITCHEN	RESTAURANT	TIME
6.00	Salon Opens			6.00
6.15				6.15
6.30	0630 am to 0700 am			6.30
6.45	Omelette Live (ST) H1			6.45
7.00			Static Display	7.00
7.15	0715 am to 0800 am			7.15
7.30	Vegetable Soup Live (S)	0730 am to 0815 am		7.30
7.45		Innovative Pizza H1		7.45
8.00		(Beginner Y 8,9 & 10)		8.00
8.15	0815 am to 0845 am			8.15
8.30	Omelette Live (ST) H2	0830 am to 0930 am		8.30
8.45		Dessert		8.45
9.00		(Student, Trainee & Open)		9.00
9.15		Live		9.15
9.30	0930 am to 10\15 am	High Tea 0830 to 0930am		9.30
9.45	Salmon Main Course (ST)			9.45
10.00		1000 am to 1045 am		10.00
10.15		Innovative Pizza H2		10.15
10.30	1030 am to 1115 am	(Beginner Y 8,9 & 10)		10.30
10.45	Pasta Main		10.45	
11.00	Course (ST) Live		11.00	
11.15	NZ College Challenge		11.15	
11.30	10.30 to 11.45	1130 am to 1330 pm	1130 am to 1400 pm	11.30
11.45	1145 pm to 1230 pm	HB Restaurant of Year	HB Restaurant of Year	11.45
12.00	Lamb Entree Course			12.00
12.15	(Student & Trainee) Live	Kitchen Team		12.15
12.30			FoH Staff	12.30
12.45		(Trainee & Open) Live		12.45
1.00			(Trainee OR Open) Live	1.00
1.15	1300 pm to 1430 pm			1.15
1.30	Secondary Schools			1.30
1.45	Team Challenge			1.45
2.00				2.00
2.15	Students Team			2.15
2.30	Event - Live			2.30
3.00	Pick up Statics 3pm onwards			3.00
3.15	Master Class - All can attended a live demonstration - Lecture Room			3.15
3.30	Result Reporting			3.30
4.00				4.00
5.30	<u>Aprox. 5.30 pm</u> -		Prize Giving	5.30

NZChefs – Membership Application Form.

Please print clearly



Surname:	First Name:	Mr. / Mrs. / Ms. / Other
Phone H:	Phone B:	Mobile:
E-mail:		
Postal Address:		
Post Code:		
Employer:	Initial here: So we can access your information for membership benefits:	Office Use: Membership No:

Type of Membership: **(Circle one)**

Fees include the Joining Fee and GST

Full \$130.00 Training \$40.00 Student \$30.00 Associate \$130.00
Establishment \$300.00 Secondary School \$180.00 Corporate \$575.00

Full Membership: A person with at least five years cooking experience acceptable to NZChefs, or who has completed a training programme that is recognized by NZChefs.

Associate Membership: A person, who in the opinion of the executive (branch or national), may be of benefit to the aims and objectives of NZChefs, may apply for membership.

Training Membership: Training membership shall be open to any person who is currently tertiary training in the Culinary Arts.

Student Membership: Student membership shall be open to any person who is currently enrolled at secondary school with an interest in the Culinary Arts.

Establishment Membership: A single business, at one location, with up to 5 chefs, cooks, patissiers, and/or confectioners.

Secondary School Membership: Secondary Schools teaching students in the Culinary Arts / Hospitality.

Corporate Member: Companies that support NZChefs aims and objectives.

Cheque enclosed for \$ _____ Date: ____/____/____

Or
 Credit card number: _____ CVC no: _____

Type of Card: Am ex, Visa, Diners, Master Card Expiry Date: _____

Name on Card: _____ Signature: _____

How did you hear about us? Member Website Facebook Other _____

Please forward the completed application form and payment to:

National Office, New Zealand Chefs Association, P.O. Box 24 057, Royal Oak, Auckland 1345

P: 0800 692 433 F: 0800 692 432 E: info@nzchefs.org.nz





2017 NZChefs Conference Registration Form

Welcome to Dunedin, NZChefs Conference

To register we ask you to complete this form and return it by email, fax or post
Registrations close **30th June 2017**.

To: Carmel Clark, Executive Officer, PO Box 24-057, Royal Oak, Auckland 1345

PH: 0800 NZCHEFS / FAX: 0800 692 432 / info@nzchefs.org.nz

Surname:	First Name:
Mailing Address :	
Phone:	Cell phone:
Email Address:	
Membership No:	

Delegate	Closes 31 st March 2017	Closes 30 th June 2017
NZChefs Member (A)	<input type="checkbox"/> \$230.00	<input type="checkbox"/> \$ 287.50
Non Member (B)	<input type="checkbox"/> \$287.50	<input type="checkbox"/> \$ 345.00
Retired Member/Partner (C)		<input type="checkbox"/> \$ 230.00
Seminar Day only		<input type="checkbox"/> \$ 90.00
Gala Dinner Extra Tickets		<input type="checkbox"/> \$ 100.00
Gala Dinner Table 10 persons		<input type="checkbox"/> \$ 900.00
NB: Gala Dinner Tickets are included in A / B / C (all prices include GST)		

Please indicate how you wish to settle your registration:	
Cash payment to the office of \$	Cheque enclosed for \$ Made payable to New Zealand Chefs Association
Authorisation to debit my credit card for the sum of \$	
Type of card:	Name on the card:
Card expiry date:	3 Digit Sec Code:
Card Number:	
If you wish to use internet banking the NZChefs Account is <u>03 1506 0015925 00</u> Payee details: <u>Your Name</u> Reference: <u>NZChefs Conference</u>	

Distinction Hotel, Dunedin. Accommodation at preferred rates for NZChefs Conference

reservations@distinctiondunedin.co.nz, 03 742 1291

One Registration per form, please

'Sharing a passion for all things culinary'



FOODSERVICES
Fresh Thinking In Dairy Solutions



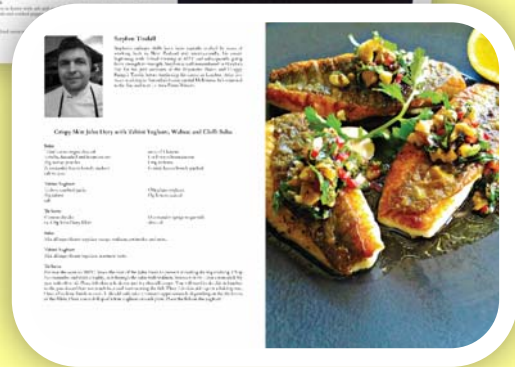
NZ Chefs - Central Branch

Cook book for sale:



Hawkes Bay Chefs

A Collaboration of Passion for all things Culinary



Purchase your book at the Salon
or via www.nzchefs.org.nz

'sharing a passion for all things culinary'

NZCA - Central Branch 2017 Salon Sponsors:



HAWKE'S BAY
Te Whare Takiura o Kahungunu



MANGAPAPA
SINCE 1885



Dairy for life

FOODSERVICES
Fresh Thinking In Dairy Solutions



The New Generation in Food Service



Growing together



CONTEMPORARY
CUISINE

Heaven's Bakery



Because you deserve it!



Total Food Equipment

