

NZ Chefs Hawkes Bay Salon



26th & 27th May 2018

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



BLUE SEAL
5+a DAY
fresh fruit & vegetables
vegetables.co.nz

City & Guilds
BLUE SEAL
5+a DAY
vegetables.co.nz

City & Guilds
Believe you can
Potatoes
NEW ZEALAND

Ridgeway
GRAND FINISH
170

City & Guilds



CULINARY ARTS

**TRAVEL THE WORLD
WITH CITY & GUILDS**

ASK YOUR TUTORS FOR MORE INFORMATION

SPREAD YOUR WINGS

SKILLS FOR A BRIGHTER FUTURE

City & Guilds delivers the qualifications that employers worldwide rely on to raise standards in the workplace. We are renowned globally for excellence in education in fields as diverse as hospitality, hairdressing, engineering, & English language.

Find out how our 'complementary qualifications' can provide global mobility for centres and learners by visiting our website

www.cityandguilds.com

Enquiry: E: pacific@cityandguilds.com

T: +64 (0)6 280 5291

W: www.cityandguilds.com



Our qualifications are supported by Europass - supplementing learners' certificates with extra information to help them find employment or training worldwide

www.cityandguilds.com/europass

City & Guilds Group

FOREWORD

Kia ora and welcome to the 11th year 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 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 20 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 7th 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 30 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 6 Judge)

Craig Ireland - Salon Schools Liaison

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.

Sandra Stubbs - Salon Registration and Result Entries CEO

Sandra manages all competitor entries and results, including collating the judges feedback.



COMPETITION RULES & CONDITIONS

All entry fees are non-refundable

		NZ Chef Member	Non Members
Beginner (Year 8, 9 & 10)	(per person)	\$ 20.00 per class	\$ 25.00 per class
Student (Year 11 to 13)	(per person)	\$ 20.00 per class	\$ 25.00 per class
Beginner & Student	(enter 2 or more classes)	\$ 10.00 per class	\$ 15.00 per class
Trainee/Open	(per person)	\$ 30.00 per class	\$ 35.00 per class
Trainee/Open	(enter 2 or more classes)	\$ 20.00 per class	\$ 25.00 per class
Training Team of the Year	(3 team members)	\$ 40.00 per team	\$ 45.00 per team

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

NOTE: NZ Chefs membership discount includes 'Secondary School' Membership. For further information, please visit www.nzchefs.org.nz/Membership

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, 2 or 3.

Trainee Status:

An entrant who is engaged in training, irrespective of their age, at an appropriate educational institute, on an industry training programme or who is undertaking an apprenticeship or traineeship with a registered workplace. The entrant must have under 4000 hours of work experience as at the date of competition.

Open Status:

An entrant may enter this class regardless of age, experience or hours worked. Please be aware that you will be allowed to enter Trainee of lower events if you have chosen an open class (You must choose open for all your events).

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 22nd May 2018**. 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 Administration 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 2018

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 9th 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 noon** and the area cleared for judging. Judging will commence at 12.30 PM sharp. **LATE ENTRIES WILL NOT BE ACCEPTED**

Competitors must remove their entries between 2.00 – 3.00 pm on SUNDAY 27th May - Permission must be sought from the Salon Director for removal of static displays prior to this time. Entries removed prior to 2.00pm 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. Loss of Five (5) marks deducted immediately as time is called, and one (1) mark 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 9th 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.

Deep Fryers/Fritures:

There are no deep fryers available. **Competitors are NOT to use Fritures**, however a small domestic style thermostat controlled bench top deep fryer can be used. Please be careful and do NOT transport hot oil.

100 Marks	Gold Medal with Distinction
90 - 99 Marks	Gold Medal
80 - 89 Marks	Silver Medal
70 - 79 Marks	Bronze Medal
67 - 69 Marks	Merit maybe awarded (Judges discretion - can include DNC)
All competitors	Certificate of Participation

Acronym that may be used:

DNF = Did not finish in the allocated timeframe. **DNC** = Did not finish the correct number of portions or product as outlined in the criteria or rules and within the allocated timeframe. **DNP** = Did not present, did not attend the class or did not present the required static items within the competition timeframe.

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 - central@nzchefs.org.nz

www.facebook.com/nzchefs-centralbranch





OFFICIAL ENTRY FORM

Central Branch Hawke's Bay Salon
26th & 27th May, 2018

Competitor Number

(Office use only)

COMPLETE & SEND BY SCAN OR POST TO THE ADDRESS BELOW BY 5PM TUESDAY 22nd MAY 2018

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
Total: \$			

All entry fees are non-refundable

	NZ Chef Members	Non Members
Beginner (per person)	\$ 20 per class	\$ 25 per class
Student (per person)	\$ 20 per class	\$ 25 per class
Student & Beginner (enter 2 or more classes)	\$ 10 per class	\$ 15 per class
Trainee/Open (per person)	\$ 30 per class	\$ 35 per class
Trainee/Open (enter 2 or more classes)	\$ 20 per class	\$ 25 per class
HB Training Team of the Region Team	\$ 40 per team	\$ 45 per team

✓ Please tick one:

- Cheque included

- Bank Transfer

- REF: _____

NO entry will be accepted without payment – entries close Tuesday 22nd May 2018.
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, HBMC, Napier or e-mail: pacific@cityandguilds.com

(please include payment)

Reasons for **instant disqualification** during the Hawke's Bay Salon

IMPORTANT - please read:

Competitors will be disqualified and will not receive a competition result if ANY of the following occurs:

- You do not present a description card and recipe card with your final presented dish (both Static and Live Classes).
- You served over the allocated time for your class (live) (Exception is Secondary school and Beginner are allocated an addition 5 minutes with marks lost)
- Your dish does NOT meet class criteria. Examples of this are as follows
 - Over or under size finished Cheese cake, Flan or Quiche
 - Raw unsafe product (for example, chicken not cooked and un safe to taste)
 - Sponsors product not represented in the dish
 - If the class required produce from the Hawke's Bay, these must be listed and high lighted in your dish description and ingredients list. Please attach a copy of receipts for confirmation. NOTE: Produce must be made/manufactured in the Hawkes Bay - for example, Te Mata Figs (These are grown in the Hawkes Bay and sold locally).
- Incorrect class entered - You must be at school to enter a Student class and years 8, 9 or 10 to enter a beginners class.



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 **400mm** across the widest part. **NOTE:** The cake is marked on decoration work only therefore the cake can be dummy cake construction. **You will be disqualified if your FINISHED Cake is over 400mm**

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 18 to 22 cm 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. In order to receive cream cheese, your registration must be **received by 16th May 2018**. **NOTE:** **you will be disqualified if your FINISHED cheese cake is over 22cm**

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: City & Guilds



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 1 x Lean Bread, 1 x Enriched Bread and 1 x Flat Bread. 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(s) 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 180 - 220mm**. 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! **NOTE: you will be disqualified if your FINISHED Quiche is under 180mm and over 220mm in size**

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 180 - 220mm**. 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. **NOTE: you will be disqualified if your FINISHED Flan is under 180mm and over 220mm in size**

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

Café Sandwich (LIVE)

- STUDENT & TRAINEE

NOTE: Similar Class at Nationals

Sponsored by: EIT



HAWKE'S BAY
Te Whare Takiura o Kahungunu

Competitors have sixty (60) minutes to produce and serve two (2) individual plates, each for one (1) person suitable for lunch. The sandwich must be identical and filled with a minimum of five (5) components, butter/margarine spreads do not count as a filling. Protein (ie. Meat/fish) is not a compulsory component. Innovative creative neat presentation is essential. This may be served hot, warm or cold which **MUST** be clearly stated on the recipe card.

*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, individually plated in an appropriate dish with garnish within 45 minutes. Competitors must show skill in both vegetable cuts and style of soup (Not recommended to serve puree soups as lacks desired skills). - (200 to 250 mls of soup to be served per portion). One (1) or more vegetables must be used in the dish.

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

CLASS: ST-09

CHICKEN MAIN COURSE (LIVE)

- STUDENT & TRAINEE

Sponsored by: Grande Gourmet



Competitors are to cook & present two (2) covers of a chicken main course from two (2) **chicken breasts, skin on** (200 gms each breast), Individually plated with two (2) vegetables and one (1) starch item within sixty (60) minutes.

Chicken Breasts are to be ordered from Grand Gourmet - 873 4360 and proof of purchase is required on day of competition. Please state you are competing at the Hawkes Bay Salon to receive a competition discount. Receipt must be attached to recipe card as proof of purchase from Grande Gourmet.

*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. **20 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



Hawkes Bay Salon 2018
16





LIVE KITCHEN CLASSES:

CLASS: STO-11

DESSERT (LIVE)

- STUDENT, TRAINEE & OPEN

NOTE: Similar Class at Nationals

Sponsored by: Mangapapa



MANGAPAPA

SINCE 1885

Competitors must prepare and present a dessert, Hot or Cold, 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 - Service Foods



Competitors to cook & present two (2) covers of a Curry main course (using a min of 150 g to 160 g weight of Vegetable or Animal Protein - Fish can be approx. 140 gms, individually plated with one (1) starch item within 60 minutes. Service food directly imports over 4000 products and has a fine range of spices to choose from. Call into 12 Turner Place, Onekawa to purchase your products. **NOTE:** Proof of purchase receipt from Service Foods must be attached to your recipe documentation on the day of the competition.

*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)



The competitor will prepare, cook and present, two [2] individually plated portions of an entrée course within sixty (60) minutes. The entrée portions must contain fresh New Zealand grown **tomatoes** as the principal component of the dish. The dish must meet healthy eating guides. Further information can be found on our website: www.nsscc.nz

A description card & two (2) copies of the recipes must be presented and to be on the templates provided supplied on our website: www.nsscc.nz

Each regional winner of the NSSCC event will represent their school and region, at the NSSCC National Grand Final. The teacher and competitor need to do the following:

- Ask another student to join the winner and transition into a two person Regional team for the final. [The school owns the right to the final and can nominate any registered school student to be in their NSSCC Grand Final Team]
- Be available to attend the NSSCC Grand Final and the NZ Culinary Journey on the 4th & 5th September 2018

Each Regional winning school will receive a \$500 Bidfood voucher to assist with training, and travel assistance to attend the national final. The Regional team and their teacher will receive a NSSCC jacket to wear at the final and prize giving, a New Zealand Culinary Journey Chefs Jacket and/or polo shirt.



LIVE KITCHEN CLASSES:

CLASS: ST- 14

PASTA & MUSHROOM MAIN COURSE (LIVE)

- STUDENT & TRAINEE

NOTE: Similar Class at Nationals

Sponsored by: Total Food Equipment &
Te Mata Mushrooms



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 Te Mata Mushrooms (White button and/or brown Portabella) 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 200g to 300g.

Te Mata Mushrooms will supply white button and brown portabella mushrooms on the day of competition for competitors use.

*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 (140 to 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 2018

- 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 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 competition 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 \$300.00 towards training or competing at the NZ Chefs Hospitality Championships 2018. and a Total Food Equipment voucher per winning student.



LIVE KITCHEN CLASSES:

CLASS: ST - 17

SPECIALITY DIET CHALLENGE (LIVE)

- STUDENT & TRAINEE

Sponsored by: NZ Chefs

NEW CLASS IN 2018



Dairy Free



GF Free



Organic



Low Carb



Eatwell Apple



Contains Nuts



Vegetarian



Kosher



Gluten Free



Sugar Free



Vegan



Halal



Competitors are to develop a Café menu item for their chosen speciality diet requirement. Examples of these requirements are, but not limited to: Vegan, Vegetarians, Celiac, Gluten Free, Diabetic.

You must choose a Speciality Diet, and list what the general requirements are.

Competitors have sixty (60) minutes to prepare and present two (2) identical covers that can be served in a café environment. You will need to adapt recipes to ensure you are meeting all requirements of your selected speciality diet. Competitors will be assessed on their understanding of the required diet, preparation, cooking of the dish, final presentation and taste.

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

This event should align with Secondary School and Tertiary Training requirements for Healthy Eating and Specialty Diet Requirements. If you require a copy of your marking sheet for your assessment, please let the Salon team know.

NZ Chefs Hawkes Bay Salon Secondary School of the Year 2018

This trophy is awarded to the top school, with the highest formulated results, from the Hawkes Bay Salon.

The salon results committee will combine the top 5 student results and divide by 5. This will give an average mark for your school. The highest mark will win the award for the year.

Formula:

Top 5 student marks ÷ 5 = average mark.

Results must include a minimum of 2 live classes.



NOTE: You must have 5 or more individual students to be automatically eligible for this award. Each student can only be counted once towards your overall student average. The students **MUST** be in the 'Student' class of each event and no 'Beginner' competitor marks will be counted towards the top 5 student calculations. Secondary Schools need to ensure they have entries in both static and live classes.



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:

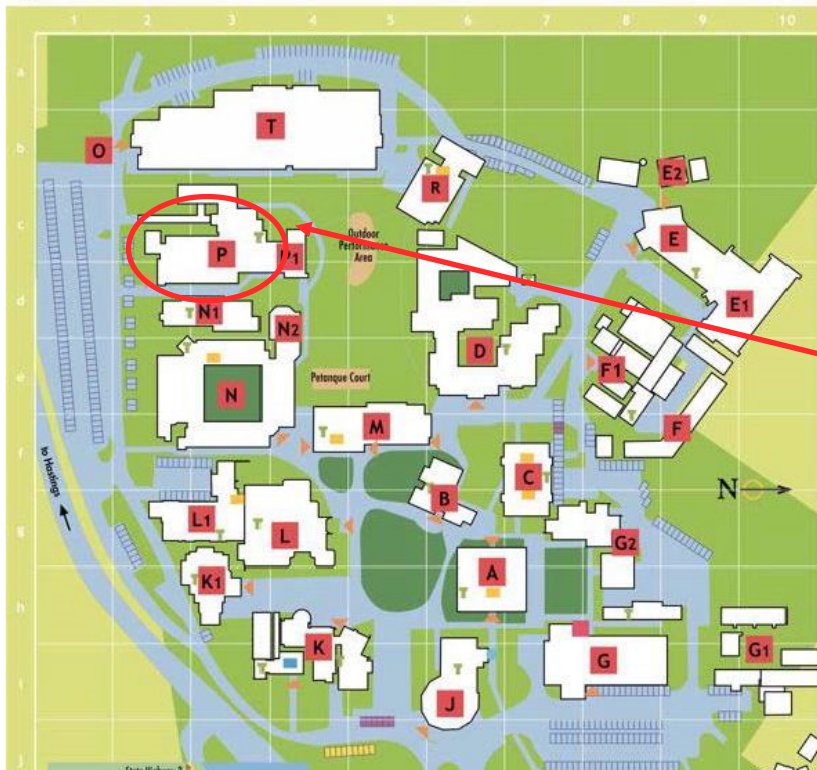




Campus Map

Te Whare Takura o Kahungunu

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



- GRID BLDG SERVICES
REF CODE
- h6 A **Hetley Building**
 - International Office
 - English Language Centre
 - Massey at EIT
 - Lecture Room 3 (A101)
 - g6 B **Corporate Administration**
 - f7 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**
 - o3 **Reese Martin Building**

Map for the venue:

EIT, Gloucester Street,
Taradale, Napier.

P Block.



NZ HOSPITALITY CHAMPIONSHIPS 2018

In association with NZChefs

**Date: NZ Chefs National Salon:
11th - 14th August 2018**

www.nzchefs.org.nz



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 23rd May 2018

TIME:	TEACHING KITCHEN	STATIC ROOM	RESTAURANT	TIME
11.45		Registration Open Static Entries		11.45
12.00	SALON OPENS			12.00
12.15				12.15
12.30		Static Judging		12.30
12.45		Begins		12.45
1.00		12 noon		1.00
1.15		STATIC ROOM CLOSED		1.15
1.30		TO PUBLIC		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 27 th May 2018			3.30
4.00				4.00
4.30				4.30

EIT Short Courses



Barista
Food Safety
Bartenders' Certificate
Junior Chef
LCQ (Bar Manager)

www.eit.ac.nz

For further information -
search 'Hospitality Short Courses'

NZ Chefs Central Branch AGM:



Saturday 26th May 2018



Time: 10 am Start

Venue: EIT School of Hospitality &
Tourism.

**Election of office and
general discussions.**

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	Café Sandwich Live (ST)			6.45
7.00			Static Display	7.00
7.15	0715 am to 0800 am			7.15
7.30	Vegetable Soup Live (BS)	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	Salmon Main Course (ST)	0830 am to 0930 am		8.30
8.45		Dessert		8.45
9.00	0900 am to 0945 am	(Student, Trainee & Open)		9.00
9.15	Pasta & Mushroom Main	Live		9.15
9.30	Course (ST) Live			9.30
9.45				9.45
10.00	1000 am to 1100 am			10.00
10.15	Chicken Main Course	1015 am to 1100 am		10.15
10.30	(Student & Trainee) Live	Innovative Pizza H2	10.30	
10.45		(Beginner Y 8,9 & 10)	10.45	
11.00			11.00	
11.15	Teams pack in			11.15
11.30	1130 am to 1230 pm	1130 am to 1330 pm	1130 am to 1400 pm	11.30
11.45	NSSCC - H1	HB Training Team of Year	HB Training Team of Year	11.45
12.00				12.00
12.15	(Student) Live	Kitchen Team		12.15
12.30			FoH Staff	12.30
12.45	1245 pm to 1345 pm	(Trainee & Open) Live		12.45
1.00	Specialty Diet Challenge		(Trainee OR Open) Live	1.00
1.15	(Student & Trainee) Live			1.15
1.30				1.30
1.45				1.45
2.00	1400 pm to 1500 pm			2.00
2.15	NSSCC - H2			2.15
2.30				2.30
3.00	(Student) Live	Pick up Statics 3pm onwards		3.00
3.15				3.15
3.30	Master Class - All can attended a live demonstration			3.30
4.00	Result Reporting			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



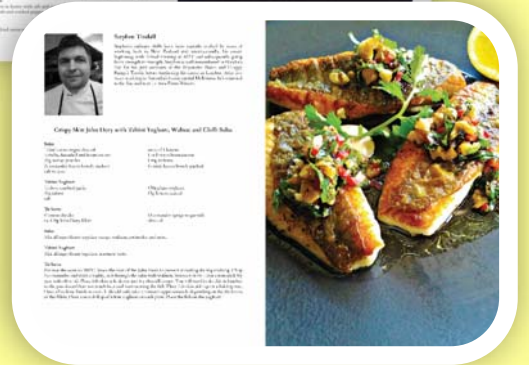
NZ Chefs - Central Branch

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

2018 Salon Sponsors:



HAWKE'S BAY
Te Whare Takiura o Kahungunu



MANGAPAPA
SINCE 1885



Dairy for life

FOODSERVICES
Fresh Thinking In Dairy Solutions



CONTEMPORARY
CUISINE

Heaven's Bakery



Because you deserve it!



Total Food Equipment

