



NZ Chefs Hawke's Bay Salon

18th & 19th June 2022

Competition Event Schedule



Venue:

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

Powered by:

The New Zealand Chefs Association - Central Branch



HOSPITALITY

Te Kura Kaupapa Tāpoi, Ringa Hora



scholars | fully licensed training
restaurant

TORU
RESTAURANT

"I learnt many ways to cook..."

"Street food, preservation techniques, modernist cuisine and a 10 course degustation meal prepared me for a senior role in hospitality."

Sanjith Chullikkattil-Gopinathan
NZ Diploma in Cookery graduate
TORU Restaurant

FOREWORD

Kia ora and welcome to the 14th 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'

Grant Kitchen
National President
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!

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



Hawkes Bay Salon 2022
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KEY PERSONNEL



Glenn Fulcher – Salon Director.

Glenn is currently the Head of School for Tourism & Hospitality with the Eastern Institute of Technology (EIT) looking after Hawkes Bay, Tairāwhiti (Gisborne) and Auckland Campuses. Glenn started his career as a Chef 28 years ago by joining the New Zealand Army and gain his trade City & Guilds qualifications, deploying overseas on UN missions and working through different camps and catering outlets. Glenn lived for 8 years in Auckland working for different restaurants, including Sky City and the Relish Group. His passion for teaching starting taking over while working part-time as a Chef Lecturer at MIT.

Further career moves saw Glenn working with the Hospitality Industry Training Organisation supporting Training Providers and Workplace Training through Modern Apprenticeships. After a move to the Hawkes Bay, Glenn secured a role with City & Guilds of London Institute as Regional Manager for the Australia, New Zealand and the Pacific Islands.

Glenn got hooked into competitions during his Army career where he competed at Roy Smith (Internal Army Camp Vs Camp event), Toque d'Or and competed at both Regional and National Culinary Fares. He has trained competitors for Toque d'Or, Regional and National individual events and managed the New Zealand Team Skills event and is a founding trustee and competition organiser for the National Secondary School Cooking Competition (NSSCC).

Over the years Glenn has been involved with the New Zealand Chefs Association and Restaurant Association Salons as both a Judge, Head Judge and Committee member. For the past 12 years Glenn has been involved in the NZ Chefs Hawkes Bay Salon.

A member of the Central Branch of the NZ 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 10th 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.

Angela started her career in Hospitality at the age of 17 in the Wairarapa as an apprentice chef. Over the past 35 years she spent 10 years living and working in Australia, 4 years as co-owner operator of award winning Sage Café in Feilding, Manawatu and a total of 21 years working within the hospitality tertiary sector.

During that time Angela has been actively involved with NZ Chefs and for 10 years was the President/Executive of the Taranaki branch. In 2018 Angela took up the role of National Vice President of NZ Chefs. Angela is currently the Faculty Leader of Trades, Secondary Pathways and Primary Industries at the Western Institute of Technology at Taranaki. (WITT).

She has judged and trained at regional and national competitions over the years Angela was the kitchen trainer and manager of WITT's winners of the City and Guilds Training Team of the Year in 2014 and Supreme winners of Nestle Professional Toque d'Or in 2015. She has been the Salon Director of the Taranaki Regional Hospitality Competitions for the past 9 years and the Chief Judge at the Hawkes Bay Salon for the past 8.

She is looking forward to seeing yet again what this rich province has to offer from its up and coming culinary stars.

(Accredited NZQA Level 6 Judge)



THE COMMITTEE

Celia Kurta - Salon Sponsorship & Operations Manager

Celia has been involved in competitions since the mid 80's starting as a competitor herself and in later years as a trainer, including teams events like the prestigious Toque d'Or. Celia has worked at EIT for 20 + years and loves training and teaching learners for a industry that has given her so much, both here in New Zealand and overseas.

Celia believes very strongly in Hawke's Bay as the 'Centre of Excellence' for Food and Wine and supports the region and it's growth in professional Hospitality opportunities.

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.

EIT Tourism & Hospitality Reception team - Salon Entries Co-ordinator

E-mail hawkesbaysalon@eit.ac.nz for all salon registrations and enquiries.



COMPETITION RULES & CONDITIONS

All entry fees are non-refundable

		NZ Chef Member	Non Members
Beginner (Year 8, 9 & 10)	(per person)	\$ 15.00 per class	\$ 20.00 per class
Student (Year 11 to 13)	(per person)	\$ 15.00 per class	\$ 20.00 per class
Beginner & Student	(enter 2 or more classes)	\$ 10.00 per class	\$ 15.00 per class
Trainee/Open	(per person)	\$ 25.00 per class	\$ 30.00 per class
Trainee/Open	(enter 2 or more classes)	\$ 20.00 per class	\$ 25.00 per class

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 14th June 2022**. 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 15th June 2022.

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 guidelines, contact the NZ Chefs Central Branch

Email: central@nzchefs.org.nz



COMPETITION RULES & CONDITIONS

STATIC CLASSES – All presented in Scholars Restaurant – 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. Last minute builds can take place in the production kitchen.

Set up and any work on entries **must be completed by 1pm** 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 2.00 – 3.00 pm on SUNDAY 19th June - 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.

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 ½ and ¾ 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.

Email: 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 National President - Grant Kitchen - central@nzchefs.org.nz

www.facebook.com/hawkesbaychefs





OFFICIAL ENTRY FORM

Central Branch Hawke's Bay Salon
18th & 19th June, 2022

COMPLETE THE ONLINE FORM BELOW BY 5PM TUESDAY 14th June 2022

ALL DETAILS MUST BE COMPLETE - IF NOT COMPLETED CORRECTLY - NO ENTRY
(Note: We have a school/Institute group registration if require, contact - hawkesbaysalon@eit.ac.nz)

Class age criteria:

Beginner = Intermediate/ Secondary year 8, 9 and 10	Student = Secondary School Students (11 - 13)	Trainee = undergoing tertiary training
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Click **[‘HERE’](#)** to enter the 2022 Salon

(OR Type: <https://forms.gle/iNpK6WC3Dh8PJFJd8>

into google search bar)

All entry fees are non-refundable	NZ Chef Members	Non Members
Beginner (per person)	\$ 15 per class	\$ 20 per class
Student (per person)	\$ 15 per class	\$ 20 per class
Student & Beginner (enter 2 or more classes)	\$ 10 per class	\$ 15 per class
Trainee/Open (per person)	\$ 25 per class	\$ 30 per class
Trainee/Open (enter 2 or more classes)	\$ 20 per class	\$ 25 per class

NO entry will be accepted without payment – entries close Tuesday 14th June 2022.

Payment cheques should be written out to: ‘NZ Chefs Association’

OR bank transfer to acc: 02-0700-0062771-001 REF ‘your name’

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 highlighted in your dish description and ingredients list. Please attach a copy of receipts for confirmation. NOTE: Produce must be made/ manufactured in the Hawke's 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 \$100 vouchers** — one (1) per class).

CLASS: ST - 02

CHEESE CAKE (STATIC)

- STUDENT & TRAINEE

Sponsored by: Meadow Fresh



One round cheesecake of competitors chosen recipe. Size to be 180 to 240 mm round with one (1) portion removed for tasting. Competitors must use the following Fonterra Anchor product. 'Anchor' 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 2nd June 2021**. **NOTE:** **you will be disqualified if your FINISHED cheese cake is over 240 mm.**

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: Bidfood



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, i.e: 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).

CLASS: BS - 04

CHOCOLATE BROWNIE (STATIC)

- BEGINNERS & STUDENT

Sponsored by: Campus Catering (EIT)



Four (4) portions of Chocolate Brownie, are to presented on a static display. Chocolate Brownie is traditional made with milk or dark chocolate, has a slightly gooey centre, and dusted with icing sugar. Each portion should be enough for one person to enjoy as a treat. Judges are looking for a more 'fudgy/gooey' style brownie (rather than 'Cakey') in density. A good upper crust or skin is required. Your brownie should be rich in flavor and may contain nuts if desired.

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

LIVE KITCHEN CLASSES:

CLASS: BST-05

Café Sandwich (LIVE)

- BEGINNERS, STUDENT & TRAINEE

NOTE: Similar Class at Nationals

Sponsored by: EIT Te Pūkenga



Competitors have forty five (45) 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: ST-06

STREET FOOD (LIVE)

- STUDENT & TRAINEE

Sponsored by:

Competitors are to cook & present four (4) covers of a street food, ready to eat portions of food that can be eaten while walking (Think finger food that is made fast). Each portion must be served on a compostable takeaway container with a form of eating tool provided. There are many countries around the world who master the art of street food, so the world is your oyster, but remember these small food items **MUST** pack a punch of flavor that takes you to the country of origin. Your street food needs to be served within **forty five (45) minutes and have a selling point of between \$5 to \$10 a portion.**

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

CLASS: ST-07

RISOTTO ENTREE COURSE (LIVE)

- STUDENT & TRAINEE

Sponsored by: Total Food Equipment



Competitors are to cook & present two (2) covers of risotto entree course. The risotto dish must contain protein and/or vegetables and be prepared and cooked in a traditional Italian risotto method and be individually plated within 45 minutes.

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

LIVE KITCHEN CLASSES:

CLASS: B - 08

INNOVATIVE PIZZA (LIVE)

- BEGINNER (Year 8, 9 and 10)

Sponsored by: Star Food Services



Competitors are to produce, using **French Bakery Thin Extra Large** 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. **26 cm** in width (approx.) - Base will be supplied on the day of competition (1 per competitor)

NOTE: You can purchase practice bases from Star Food Services.

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.

A Base will be provided on the day of competition to use. We have one extra base for competitors to practice with which can be used on a schedule practice night or picked up from EIT.

(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 \$30 Voucher from
Total Food Equipment

REGIONAL CLASSES:

CLASS: BS - 09

BEEF & LAMB BURGER COMPETITION - BEGINNER & STUDENT

Sponsored by: New Zealand Beef & Lamb

BEEF + LAMB

NEW ZEALAND

Competitors have 60 minutes (Sixty) to prepare and plate two portions of your burger, one for the judges and one for photography purposes. You must set your work station up so it is tidy and functional and work hygienically through out the competition.

RULES: *Juniors (years 8, 9 and 10)* must use beef or lamb mince; *Seniors (years 11, 12 and 13)* may use any beef or lamb cut of their choice.

Complementary fillings are the student's choice (vegetables can be brought in washed and peeled, but not trimmed or shaped and base stocks or sauces can be brought in but must be finished in competition). Meat must be cooked from scratch.

Important points for the class:

- Beef or lamb must be the 'hero' of your burger.
- Beef or lamb should be easy to cut and eat.
- Serve burger at appropriate temperature.
- Take into account colour and textural balance.
- Your burger should be presented in an appealing and appetising way. Ensure each portion size is appropriate for one person.
- Flavours and aromas of the meat component should complement other fillings.
- Use bread which is an appropriate shape and size for your burger.
- Students are encouraged to display individual creativity and flair.
- Utilise appropriate cooking methods for beef or lamb and ensure correct degree of doneness is achieved.
- Consider the Ministry of Health's Food and Nutrition Guidelines for Healthy Children and Young People.
- Consider New Zealand Food safety Guidelines.

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



Secondary School BURGER COMPETITION

LIVE FRONT OF HOUSE CLASSES:

CLASS: ST - 10

BARISTA CHALLENGE (LIVE)

- STUDENT & TRAINEE

Sponsored by: Flight Coffee



Competitors will be allowed a total of 5 minutes of preparation time to condition the espresso machine & grinder, and to set up any additional equipment, then 15 minutes to prepare and present.

2 Single Shot Espresso

2 Single Shot Latte

2 Single shot Flat White

A further 5 minutes to clean down. Flight Coffee Beans will be provided, all other ingredients to be supplied by the competitor

Competition Duration 20 minutes.

Winners receive **Total Food Equipment gift voucher** - one (1) per class)

NZ Chefs Hawke's Bay Salon Secondary School of the Year 2022

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 \div 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.



HOSPITALITY LEVEL 3 INDUSTRY CREDITS

Join us for an opportunity to take your lessons to a new level



EIT's Curriculum Alignment programme offers you, the school and your students a full training package of learning. EIT have written class workbooks for you to use (we even print these for you), will work with class recipes you already have in place and offer ideas and further recipes to cover the range required, a PowerPoint to use and we even take care of all of the practical assessments for you.

The programme consists of the following:

- ▶ If your new to the programme, we have a 5 hour PD teacher only day where we work through all the workbooks, PowerPoints, timetable and develop recipes.
- ▶ Your class will then attend two assessment sessions at EIT in our commercial kitchens where our qualified assessor will assess your students. We provide all the food and assessment material.
- ▶ You will have a restaurant night where the class sells the tickets to family, friends and school staff (including the principle) to show off what they have learnt. It gives that final realistic environment and ends the course on a high note where they are super proud of serving their 3 courses to customers.
- ▶ Class size can range from 12 to 22 students at Year 13.
- ▶ Fixed course cost to offer the programme is \$5,750 + GST and then \$120 + GST per student.
- ▶ Price includes EIT moderating the work and providing all the ingredients during the assessments and restaurant service.
- ▶ Offered at both EIT Hawke's Bay and Tairāwhiti campuses.

Unit Standard	Description	Level	Credit
13288 v5	Prepare and cook basic meat dishes in a commercial kitchen.	3	8
13293 v5	Prepare and cook basic vegetable dishes in a commercial kitchen.	3	6
13310 v5	Prepare and produce basic hot and cold dessert items in a commercial kitchen.	3	5
13316 v5	Prepare and cook basic pasta dishes in a commercial kitchen.	3	3

This is an exciting opportunity for both students and teachers, contact us today.

Glenn Fulcher

GFulcher@eit.ac.nz

Head of School, Tourism & Hospitality



EXPERIENCE YOU NEED
SUPPORT TO SUCCEED



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Hawkes Bay Salon 2022
17



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:



Te Whare Takura o Kahungunu

Campus Map

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



Map for the venue:

EIT, Gloucester Street, Taradale, Napier. **P Block.**

www.nzchefs.org.nz



TIMETABLE - SATURDAY 18th June 2022

NOTE: Please only use these timings as a guide.

Some classes maybe merged due to numbers.

Competitors (or establishments) will receive confirmation on 16th June 2022

TIME:	TEACHING KITCHEN	STATIC ROOM	RESTAURANT	TIME
11.45				11.45
12.00	Registration Open Static Entries			12.00
12.15	12 noon to 1.00 pm			12.15
12.30				12.30
12.45	Last entries set up by 1 pm			12.45
1.00	12.30 pm - Judging area closed to competitors and public.			1.00
1.15	Static Judging			1.15
1.30	Begins			1.30
1.45	1pm			1.45
2.00	STATIC ROOM CLOSED			2.00
2.15	TO PUBLIC			2.15
2.30	STATIC ROOM CLOSED			2.30
2.45	TO PUBLIC			2.45
3.00				3.00
3.15				3.15
3.30	Salon closed for the day - Opens again at 0800 am Sunday 19 th June 2022			3.30

EIT Short Courses



HAWKE'S BAY
Te Whare Takiura o Kahungunu

Barista
Food Safety
Bartenders' Certificate
Festive Gifts

Junior Chef
Plant Based
Artisan Bread
Sausage/Salami Making

www.eit.ac.nz

For further information -
search '**Hospitality Short Courses**'

TIMETABLE - SUNDAY 19th June 2022

TIME	TEACHING KITCHEN	RESTAURANT KITCHEN	RESTAURANT	TIME
7.30		0730am - Salon registration desk OPEN		7.30
8.00		8am - EIT Café open for Barista and Kai!!		8.00
8.15	0815 am to 0900 am			8.15
8.30	Café Sandwich Live (BST)	0830 am to 0915 am	Static' on	8.30
8.45		Innovative Pizza H1	Display	8.45
9.00		(Beginner Y 8,9 & 10)		9.00
9.15	0915 am to 1015 pm			9.15
9.30	Beef & Lamb Burger	0930 am to 1015 am	BARISTA ROOM	9.30
9.45	Competition (Heat 1)	Risotto Entree	0930 am to 1100 am	9.45
10.00	(Beginner & Student) Live	Course (ST) Live	Barista Heats	10.00
10.15			(Student & Trainee)	10.15
10.30		1030 am to 1115 am	Live	10.30
10.45	1045 am to 1130 am	Innovative Pizza H2	30 minutes Heats	10.45
11.00	Street Food	(Beginner Y 8,9 & 10)		11.00
11.15	(Student & Trainee) Live			11.15
11.30				11.30
11.45	1145 pm to 1245 pm		Static' on	11.45
12.00	Beef & Lamb Burger	1200 pm to 1245 pm	Display	12.00
12.15	Competition (Heat 2)	Innovative Pizza H3		12.15
12.30	(Beginner & Student) Live	(Beginner Y 8,9 & 10)		12.30
12.45				12.45
1.00		Pick up Statics 1.00 pm onwards		1.00
1.15		Result Reporting		1.15
1.30				1.30
1.45				1.45
2.00				2.00
2.15				2.15
2.30				2.30
3.00		2.30 pm - Prize Giving		3.00
3.15				3.15
3.30				3.30
4.00				4.00

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



NZCA - Central Branch 2022 Salon Sponsors:



Total Food Equipment





NZ Chefs Hawke's Bay Salon

