



Steps towards achieving Judge Culinary Arts and Restaurant Service Competitions Unit standard 21855

NZChefs is proud to offer unit standard 21855 to those wishing to gain a qualification in the Culinary Arts and Restaurant Service Competitions.

Registration

Phone 0800NZChefs to enrol, ask for a registration pack – information about the seminar, date, venue, time and facilitator will be sent out.

Note: it is not necessary to have judged before to undertake the seminar. Once registration is completed, the following steps need to be worked through in order to be eligible for assessment and resulted competent.

Prior to the Seminar

NZChefs will send:

1. The candidate work book
2. The Culinary Arts Guidelines
3. A list of unit standard 21856 assessors (to interview)
4. A judges' passport to record the judging events for evidence
5. An invoice/registration form

All material needs to be reviewed and, when confident, parts of the workbook completed by using the WorldChefs website and the Culinary Arts Guidelines, before the seminar. Coordinators will be allocated according to the particular field.

The Seminar

All invoices must be settled before participation in a Judge's seminar can occur. A completed workbook and the culinary arts guidelines must be brought along to the seminar. A seminar workbook will be handed out on the day in addition to the other material. The seminars are 2.5 hours long in duration and include a PowerPoint presentation in the culinary arts or restaurant service fields and a Q&A session

The Assessment Process

- When a judge is deemed to have enough judging experience assessment may be applied for.
- The completed workbook and evidence must be sent back to the coordinator and they will provide feedback and the next steps.
- The application for assessment must be filled in and lodged with the coordinator. The coordinator will confirm with the assessor that the classes and paper work are correct and work with the Salon Manager to assign a class or classes for the assessment opportunity.

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- The assessment – follow the guidelines for assessment and bring the work book and passport. The assessor will give guidance through the whole process and will provide feedback. The assessor will report the credits when competency is reached.

Follow up

- If the assessment is unsuccessful, follow up will be made through the coordinator and new assessment options will be arranged. The same assessor will be assigned, if available.
- If assessment is successful, then the certificate and badge will be presented by the NZChefs

The Judging Portfolio

The portfolio will include a candidates C.V, judge's passport, and evidence of judging occasions. The candidate workbook states: compliance with all health and safety legislation, the necessity of being experienced in the area of judging to undertake assessment and the provision of evidence of judging. This includes having judged a minimum of 2 classes at a provincial or regional competition at different events. This is an NZQA requirement.

When putting together a Judging portfolio provide the coordinator with the following:

1. A brief work history relevant to the selected judging field is required
2. Any particular area of expertise or advanced certification the candidate may have that relates to the selected judging field e.g. if wishing to judge the sommelier class - declare certification held is as a wine master
3. A chronological list of the competitions and classes that has been judged or submit a NZChefs Judging Passport. The minimum standard is 2 classes but the more judging that has been undertaken the easier the assessment process will be to complete
4. Evidence of involvement at events i.e. certificates for judging presented by the event, letters of thanks by event organisers, newspaper articles etc.

The competitions that have been judged at are important. NZChefs will ensure these events used the correct marking schedules and have the correct management structures.

Current NZChefs endorsed events are available on the NZChefs website:

www.nzchefs.org.nz

Do remember to include all contact details and be aware that the information supplied in the portfolio will be used in the NZChefs Judges Register unless stated to the contrary.

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Interviews with Level 5 Judges

The people listed below are accredited with unit standard 21856 and you are asked on page 11 of your candidate workbook to conduct an interview with, one of them.

Name	Region	Type	Email Address	Phone Work
Howard Osborne	Christchurch	Culinary Arts	howard.osborne@xtra.co.nz	021 190 2121
Glenn Fulcher	Napier	Culinary Arts	glenn.fulcher@cityandguilds.com	027 559 8878
Mark Wylie	Auckland	Culinary Arts	mark.wylie@compass-group.co.nz	021 593 739
Glenn Curphey	Wellington	Culinary Arts	glenn@brentwoodhotel.co.nz	021 606 422
Philip Russell	Wellington	Culinary Arts	P_V@xtra.co.nz	027 509 0058
Scott Campbell	Lower Hutt	Culinary Arts	scott.campbell@weltec.ac.nz	021 224 2234
Martin Harrap	Auckland	Culinary Arts	indoordining@clear.net.nz	021 612 433
Murray Dick	Auckland	Culinary Arts	Murraymd55@gmail.com	021 777 774
Pip Duncan	Auckland	Culinary Arts	pip@foodadvisory.co.nz	027 271 4527
Stephen Thompson	Auckland	Culinary Arts	stephen@menuworks.co.nz	09 483 9571
Warren Bias	Auckland	Culinary Arts	warren.bias@skycity.co.nz	09 363 6087
Roger Dennis	Central	Culinary Arts	r.dennis@amcom.co.nz	021 174 0742
Anita Sarginson	Wellington	Culinary Arts	pookey17@xtra.co.nz	021 149 1990
Gary Miller	Christchurch	Culinary Arts	kitchenproductions@rocketmail.com	027 5918 777
Neil MacInnes	Christchurch	Culinary Arts	neilmacinnis@xtra.co.nz	021 334 088
Stuart Goodall	Christchurch	Culinary Arts	goodalls@ara.ac.nz	021 169 7491
Graham Hawkes	Otago/Southland	Culinary Arts	president@nzchefs.org.nz	0275 66 1961
Peter Nicholl	Northland	Culinary Arts	-	09 459 6939
Glenn Stridiron	Invercargill	Culinary Arts	gmstridiron@hotmail.com	021 029 32145
Renny Aprea	Auckland	Culinary Arts	apreacooks@xtra.co.nz	027 268 0046
Hughie Blues	Northland	Culinary Arts	hblues@northtec.ac.nz	027 237 8533
Sonya Martin	Wellington	Culinary Arts	sonya.martin@whitireia.ac.nz	021 117 8878
Cameron Douglas	Auckland	Restaurant Service	cameronjdouglas@gmail.com	09 921 9999 ext. 8303
Janet Blackman	Auckland	Restaurant Service	sommelierservices@gmail.com	021 480 000
Gina Harrap	Auckland	Restaurant Service	gina.harrap@aut.ac.nz	09 4755 099
Caroline Medway-Smith	Rarotonga	Restaurant Service	cmedwaysmith@yahoo.com	
Janine Quaid	Auckland	Restaurant Service	janine@renardgroup.co.nz	021 437 043
Cherie Freeman	Auckland	Restaurant Service	Cherie.freeman@manukau.ac.nz	027 568 8701
Sandi Eickhoff	Auckland	Restaurant Service	Sandi.Eickhoff@manukau.ac.nz	021 133 9380

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