



16TH Annual
WAIKATO

Culinary FARE

The Waikato's leading culinary competition inviting secondary students to showcase their cookery, restaurant, and bar service skills.

Thursday 8 and Friday 9 July 2021

Hospitality Centre, L Block, Rotokauri Campus, Wintec

Enter the competition today!

waikato.ac.nz/culinaryfare



Welcome to the 16th Annual Waikato Culinary Fare

Wintec has proudly held the Waikato Culinary Fare, in partnership with Cater Plus, since its conception in 2004. It has been exciting to see such an increase in involvement from secondary schools, tertiary providers, and the hospitality industry, both in the Waikato and across New Zealand.

The Waikato Culinary Fare has grown to become the largest regional competition of its type in New Zealand. This is made possible by the support of the event sponsors and the wider hospitality industry. The event committee remain appreciative of this backing and encourage you to support them in return.

This event allows our emerging hospitality stars to compete, gaining valuable skills and experience through participation. It is also an opportunity for the hospitality industry to come together under one roof, celebrating the sector at the leading-edge training facility at Wintec.

We wish all competitors the best of luck and look forward to seeing your skills and innovation shine through your efforts. For those of you that progress to the NZ Hospitality Championships, we wish you well.

On behalf of the team at the Wintec Centre for Hospitality, we acknowledge all who have contributed to the Waikato Culinary Fare.

Sarah Turpitt – Team Manager, Hospitality, Centre for Trades

Waikato Culinary Fare Trust Committee

We would like to welcome all the competitors, teachers, families, and supporters to the Waikato Culinary Fare.

The trust committee continues to be impressed with the overall high standard of skills that the competitors display and the fantastic support and guidance their tutors and teachers give them.

The fare has grown each year, and that is due to your continued support. We acknowledge the help and assistance from our teams of judges, Wintec hospitality tutors, the Wintec technician team, all our sponsors and contributors. These people give their time generously so our students can experience the fun of competing – we thank you.

We hope you enjoy the event, and we welcome any feedback you may have.

Culinary Fare Trust Sponsorship

Any Waikato secondary school that enters a minimum of 10 competitors (excluding team events) will be eligible for The Waikato Culinary Fare Trust 'Best in Class - Food Technology' sponsorship to the value of \$100. This prize will be used by the individual school at their year-end prize giving.

Competitor Categories

Intermediate school student (Year 7 and 8)

Secondary school student

Junior Year 1 – studying Year 1 Cookery

Junior Year 2 – studying Year 2 Cookery or a commis/apprentice in industry

Awards

100 Marks - Gold with Distinction

90 to 99 - Gold

80 to 89 - Silver

70 to 79 - Bronze

60 to 69 - Merit

Up to 59 - Acknowledgement of Participation

An award ceremony will be held each day at 3.30pm. We will endeavour to award as many of the classes on the day as possible.

General Rules

During live classes, any competitor who does not present their dish on time will have 10% of their marks deducted with a further 5% for every minute up to 5 minutes late. Any later and the competitor will not be judged.

One copy of the dish description must be provided for all live and static events.

Competitors to provide ingredients and small equipment for the event. The Centre for Hospitality has equipment that may be borrowed on the day.





Static Buffet Presentation

Competitors must present their entries on their own plate, platter, or dish.

It must be their own work, with only one competitor to take part per entry.

Dishes must be assembled in the allocated workspace area provided (not at the display buffet).

Entries must include a dish description - write the dish description on the entry form available on the event webpage.

Include the competitor number with one of the dishes.

Class 1 **Cupcakes (Secondary School)**

Thursday 9am

Competitors create and present six cupcakes on one plate. The flavour of the cupcakes and plate presentation is the competitor's choice.

Class 2 **Savoury Finger Food Platter (Junior)**

Thursday 9am

Present a platter of cold finger food consisting of 12 items in total. Each entry should include four different finger foods, with three pieces of each.

Class 3 **Cold Dessert (Secondary School)**

Thursday 9am

Competitors serve two portions of a dessert of their own choice, both presented on a suitable dessert plate.

Class 4 **Cold Dessert (Junior)**

Friday 9am

Competitors serve two portions of a dessert of their own choice, both presented on a white plate.

Class 5 **Savoury Pie (Secondary School)**

Friday 9am

Competitors present a baked savoury pie with a filling of their choice. The pie must include a lid. It should provide four average portions or be approximately 20cm-diameter in size. The pie should be baked but left to cool. It will be reheated for judging.

Static Buffet Presentation continued

Class 6

Cold Entrée (Junior)

Friday 9am

Competitors serve two portions of a cold entrée of their choice. Both portions should be the same entrée, served the same way.

Class 7

Café Cake (Secondary School)

Friday 9am

Competitors bake and serve one 20-25cm cake of either classical or contemporary style. Please note, this class **DOES NOT** include celebration cakes (such as birthdays or wedding cakes).

Class 8

Café Cake (Junior)

Friday 9am

Competitors bake and serve one 20-25cm cake of either classical or contemporary style. Please note, this class **DOES NOT** include celebration cakes (such as birthdays or wedding cakes).

Class 8a

Cupcakes (Intermediate School Year 7 and 8)

Friday 9am

Competitors create and present six cupcakes on one plate. The flavour of the cupcakes and plate presentation is the competitor's choice.

Live Kitchen

Class 9

Mystery Box (Secondary School)

Thursday 10am–11am

In the lecture theatre (off the main foyer), Wintec cookery tutor Carl Houben will demonstrate various techniques to provide the competitors with some guidance and advice before the event.

Thursday, Kitchens 1, 2 and 3

Briefing in lecture theatre at 12noon.

Heat 1, 2 and 3: 1pm–1:30pm set up.

1:30pm–2:30pm to complete.

A team of two cooks prepare, cook and serve a main course for two people (two plates) within one hour.

The main will consist of **a meat, vegetables, a starch and a suitable sauce.**

The team will have 30 minutes to set up and one hour to prep, cook and serve.

You do not have to use all the ingredients supplied in the box.

A dish name and brief description must be handed in to the judges at the beginning of the competition.

Wintec provides commercial kitchen facilities, however all small equipment and presentation plates must be provided by the competitors.

Class 10

Waikato/Bay of Plenty - National Secondary School Culinary Challenge (NSSCC) Regional Event

Friday 9am–12.15pm, Kitchen 3

Competitors will prepare, cook, and present, two individually-plated portions of an entrée course within 60 minutes.

The entrée portions must feature fresh New Zealand-grown carrots as the principal component of the dish. The dish must meet healthy eating guides. Visit www.nsscc.nz for further information.

Competitors must provide a description card and two copies of the recipe presented on the templates provided.

Visit www.nsscc.nz to access these.

Each regional winner of the NSSCC event will represent their school and region, at the NSSCC National Grand Final.

The teacher and competitor must complete the following:

- Request an additional student to join the winner to transition into a two-person regional team for the final.
- Nominate any registered school student of their choice to be in their NSSCC Grand Final Team (The school owns the right to the final).
- Be available to attend the NSSCC Grand Final and the NZ Culinary Journey on Wednesday 8 September 2021.

Each regional-winning school receives a \$500 Bidfood voucher to assist with training and travel assistance to attend the national final.

The regional team and their teacher will receive an NSSCC jacket to wear at the final and prizegiving, a New Zealand Culinary Journey Chefs Jacket and/or polo shirt.

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Live Kitchen continued

Class 11 **Creative Savoury Pizza (Secondary School)**

Thursday 11.30am–12.30pm, Kitchen 1

Competitors prepare, cook, and serve a pizza of their choice using their own fresh, uncooked dough, which they should bring with them. Marks will be awarded based on knife skills, degree of difficulty, flavour combination, and presentation.

Class 12 **Magic Box Team Event (Junior Year 1)**

Thursday 8.30am - Team briefing and viewing of magic box in the lecture theatre off the main foyer.

9:30am–12:00, Kitchen 3

Level 4 cookery students in teams of two will prepare, cook, and serve four portions of a main and dessert within 2 hours and 30 minutes.

All basic equipment is provided; any additional equipment being brought in must be declared to the judges before the class's commencement. An ingredients list will be available at the briefing for the team's dish development.

Class 13 **Creative Burger (Secondary School)**

Friday 2.30pm–3.30pm, Kitchen 2

Competitors prepare two burgers, using any ingredients to create them. The dishes are to be individually plated within 60 minutes.

Class 14 **Creative Hamburger (Junior)**

Friday 1.30pm–2.30pm, Kitchen 1

Competitors create two burgers, the ingredients of which are their own choice.

The dishes are to be individually plated within 60 minutes.

Class 16 **Soup Dish (Secondary School)**

Thursday 10am–11am, Kitchen 1

Four soup servings of the competitor's choice, to be prepared and individually plated within 60 minutes.

Class 17 **Soup Dish (Junior Year 1)**

Thursday 3pm–4pm, Kitchen 2

Four soup servings of the competitor's choice, to be prepared and individually plated within 60 minutes.

Live Kitchen continued

Class 18 **Salmon Dish (Secondary School)**

Thursday 3pm–4pm, Kitchen 2

Competitors create a main course of two portions, with vegetables, starch, and sauce, individually plated within 60 minutes.

Class 19 **Healthy Lunch (Secondary School)**

Friday 12pm–1pm, Kitchen 1

Competitors create two portions of a lunch they consider to be healthy individually plated and presented within 60 minutes.

Class 20 **Main Course (Junior)**

Friday 1pm–2pm, Kitchen 2

Competitors create two main-course portions of any meat, fish, or poultry, individually plated and served within 60 minutes. The dish must include a starch, vegetable, sauce, and garnish.

Class 22 **Magic Box Team Event (Junior Year 2)**

Thursday 8.30am - Team briefing and view magic box in lecture theatre.

9.30am–12pm, Kitchen 2

Level 5 cookery students (or equivalent), in teams of two, will prepare, cook, and serve four portions of a starter, main, and dessert within 2 hours and 30 minutes. A briefing will be held at 8.30am in the lecture theatre, where an ingredients list will be handed out for the team's dish development.

Class 23 **Pasta Dish (Junior)**

Thursday 8.30am–9.30am, Kitchen 1

Competitors create a pasta dish of four covers, to be individually plated within 60 minutes.

All fresh pasta is to be made within the 60-minute time period.

Class 24 **Chicken Dish (Secondary School)**

Friday 9am–10am, Kitchen 1, Heat 1
Heat 2 (if needed)

Friday 10.30am–11.30am, Kitchen 1

Competitors create a main chicken course of two covers, to be individually plated within 60 minutes and to include a starch and a vegetable.

Class 25 **Salmon Dish (Junior)**

Thursday 3pm–4pm, Kitchen 3

Competitors create a main salmon course of two portions, with a vegetable, starch, and sauce, individually plated within 60 minutes.

Class 26 **Hot Dessert (Secondary School)**

Friday 1pm–2pm Kitchen 3

Competitors create two portions, each portion being their interpretation of a hot dessert. (is that the same or different).

The dessert must be plated and presented within 60 minutes.



Live Restaurant

Class 27

Creative Table Setting (Secondary School)

Thursday 10am–11am, Restaurant

Competitors have 10 minutes to unpack and 30 minutes to complete a creative or themed table setting of four covers, including a centrepiece of their choice and serviette folds.

A 90x90cm square table, 115x40cm sideboard, chairs, and hot water will be provided. Competitors are to supply all other equipment.

Class 28

Creative Table Setting (Junior)

Friday from 1pm, Restaurant

Heat times will be advised.

Competitors have 10 minutes to unpack and 30 minutes to complete a standard full table d' hote restaurant setting of four covers, including the preparation of a bud-flower arrangement and four different serviette folds.

A 90x90cm square table, 115x40cm sideboard, chairs, and hot water will be provided. Competitors are to supply all other equipment.

Class 29

Barista (Junior)

Friday from 9am, Restaurant

Heat times will be advised

Competitors will be allowed a total of five minutes preparation time to condition the espresso machine, the grinder and to set up any additional equipment, then 20 minutes to prepare and present two of each of the following beverages: a single shot espresso; a single shot cappuccino; a single shot flat white.

Registered competitors will be given a list of equipment and ingredients available. Competitors are to supply any other requirements.

Class 30

Barista (Secondary School)

Thursday from 9am, Restaurant

Heat times will be advised.

Competitors will be allowed a total of five minutes preparation time to condition the espresso machine, the grinder and to set up any additional equipment, then 20 minutes to prepare and present two of each of the following beverages: single-shot espresso; single-shot cappuccino; single-shot flat white.

Registered competitors will be given a list of equipment and ingredients available. Competitors are to supply any other requirements.

Cocktail Competitions

Class 31 **Cocktail (Junior)**

Friday 10am, Restaurant

Heat times will be advised.

Competitors are required to produce two portions of a cocktail of their choice.

Bacardi, vodka and bourbon will be provided and at least one is to be a component of your cocktail.

Competitors will have five minutes to setup with no preparation and 15 minutes to complete their cocktails.

All other ingredients and garnishes are to be supplied by the competitor.

Please supply a recipe card and the name for the creation at the time of presentation.

Be prepared to provide a verbal explanation of your creation to the judges on request.

Class 32 **Non Alcoholic Cocktail (Secondary School)**

Thursday 12.30pm–2pm, Restaurant

Heat times will be advised.

Competitors are required to produce two portions of a cocktail of their choice.

All juice products used are to be from the Coca Cola range.

Fruit and material garnishes are permitted but must have some significance to the cocktail.

Coca-Cola will provide a range of products for the competition.

Competitors will have five minutes to setup with no preparation and 20 minutes to complete their cocktails.

It is essential to provide a recipe card and the name and description of the creation at the time of presentation.

Supreme Awards

Class 33

Wintec Waikato Top Secondary School Award

The winner of this class is awarded to the Waikato Area School with the most marks gained from the top 15 individual entries (excludes team events) in all categories.

Class 34

Novotel Tainui Hamilton (Junior Cookery Student Waikato)

Awarded to the Waikato area student who is allocated the most marks for the following four entries: Class 4 Cold Dessert (Junior), Class 6 Cold Entrée (Junior), Class 23 Pasta Dish (Junior), Class 20 Main Course (Junior).

Class 35

Junior Food and Beverage Student of the Year

The winner of this class is awarded to the competitor who gains the most marks from Class 28 table setting, Class 29 Barista and Class 31 Cocktail.

Class 36

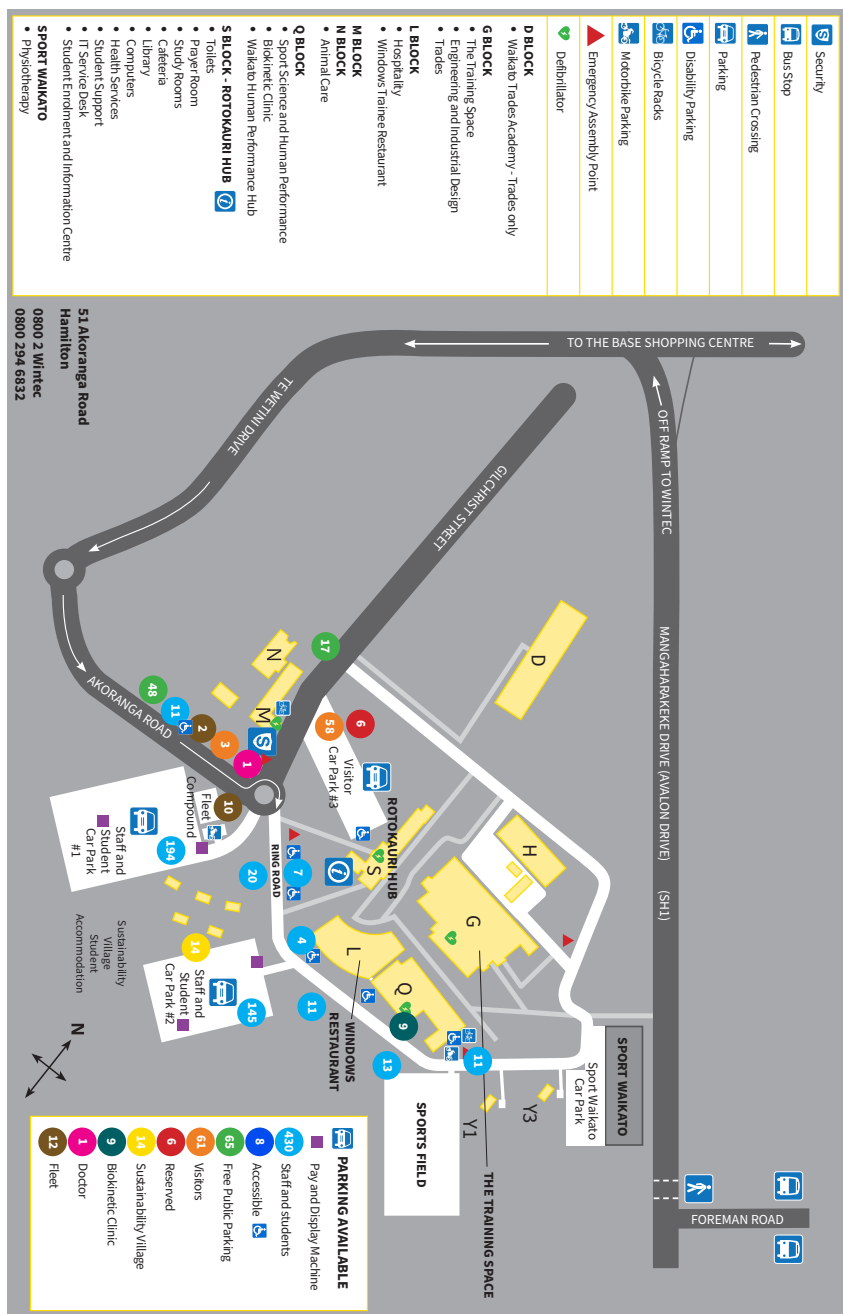
Rookie Food & Beverage Staff member of the Year

The “Rookie” is defined as one who has worked in industry for a max of 18 months prior to the event.

The winner of this class is awarded to the competitor who gains the most marks from Class 28 table setting, Class 29 Barista and Class 31 Cocktail.



Rotokauri Campus



Waikato Culinary Fare Entry Form

Full name:	
Mailing address:	
Home phone:	
Mobile:	
Date of birth:	
Email:	
Place of study/work:	
Teachers name:	

Please note: multiple entries from secondary schools will be accepted if the student name; email; and class number are clearly listed in one email.

Class number	Class name

Fees for 2021 (incl. GST)

- Class 8a (Intermediate) - \$10
- Secondary School Individual Class - \$15
- Junior Individual Class - \$20
- Restaurant Classes 27-32 - \$10
- Class 9 Mystery Box (Secondary School) - \$25 per team.

- Class 12 Magic Box (Junior Level 3) - \$30 per team.
- Class 22 Magic Box Team - \$30 per team.

Waikato Culinary Fare Entry Form

Payment must accompany entry form.

Online payment details: Westpac 03 - 1556 - 0435143 - 000

Please put your name in the details section.

Competition rules and conditions:

For any enquiries, please contact Joshua.Kanara-Bailey@wintec.ac.nz.

Submit registrations enquiries to Sue.delacy@wintec.ac.nz or Paulh@caterplus.co.nz.

Entries close on Friday 25 June and no changes to entries will be actioned after Wednesday 30 June. Late entries may be accepted at the discretion of the Committee.

Statement of confidentiality:

All information supplied to the Organising Committee as part of this Waikato Culinary Fare entry form will be kept entirely confidential. It will not be revealed to anyone or used for any purpose other than internal record keeping. Please note: results will be published.

Please photocopy this form if you need additional entry forms.

Menu description forms and marking keys are available on the website - www.wintec.ac.nz/culinaryfare

You agree that all images taken can be used by the Waikato Culinary Fare or Wintec.

The Trust reserves the right to cancel a class due to insufficient entries.

I have read and accept all competition rules and conditions:

Signature:	
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Please complete this form and email to:

sue.delacy@wintec.ac.nz

Health and Safety Information for the Culinary Fare

Introduction

This is designed to be used as a guide to safety management during the Culinary Fare, which is to be held at Wintec Rotokauri Campus. The information in this section applies to all competitors, spectators and staff attending the competition.

During the event and prior to the individual tasks, students will be briefed on the task specific safety requirements by the relevant Wintec personnel.

Failure to comply with the information in this section may result in the individual being asked to leave the Wintec Campus.

Health and Safety Briefing

Before your event, Wintec staff will ensure that you are familiar with the following information relevant to your specific class:

- Acceptable safe working practices
- Safety aspects of equipment
- The nearest emergency exit
- The nearest firefighting apparatus is located and how to use it
- The assembly point in the case of emergency evacuation
- The first aid facilities available

Personal Protective Equipment (PPE)

Wearing Personal Protective Equipment (PPE) minimises the risk of harm to individuals, and is a means of meeting the requirements of the Health and Safety at Work Act 2015, regulations and New Zealand standards of safe work practice. The practice of utilising PPE is also reflected in various industry related and approved Codes of Practice and Guidelines.

Footwear

All competitors will be required to wear relevant closed in footwear as required. Spectators are required to have footwear on during the event, however there is no requirement for these to be closed shoes.

Accident/Incident Report

There is an electronic form which is to be used to report any accident or incident occurring during the Culinary Fare. Near-miss incidents without injuries must also be reported. A Wintec staff member will assist you with the completion of this form.

The definition of an accident:

“An unexpected or undesirable event, especially one causing injury or damage.”

In the event of an Accident

Assess the situation, consider your own safety

Call for help and have someone locate a first aider, ask them to alert the ambulance (dial 111) and give details.

Talk to the casualty, reassure them. Do they respond?

Check ABCs, Airway, Breathing and Circulation of a non-responsive patient.

Do not move casualty with suspected spine injury unless in further danger

Smoking

Wintec is a smoke-free environment and as such, smoking is not permitted on the campus.

There are no areas available within the boundaries of the campus for those wishing to smoke. If you wish to smoke, please ensure you leave the campus.

Drugs and Alcohol

The Culinary Fare is a drug-free event. No drugs, alcohol or illegal substances are to be consumed prior to or during a class regardless of where the class is conducted. Any person under the influence of any drug (including alcohol) will not be allowed into the event.

Unsafe or Unseemly Behaviour

Any person identified or acting in a manner perceived to be unsafe for themselves or others will be automatically asked to cease their behaviour. Further decision will need to be made by the staff as to the individual's ability to remain part of the Culinary Fare.

Behaviour of a derogatory or disrespectful nature towards students, spectators or staff will not be tolerated and the individual will be removed from the campus.

First Aid

Qualified first aid personnel will be available during the competition, and first aid kits are located at a number of areas on the campus.

