



**MANUKAU
INSTITUTE OF
TECHNOLOGY**
Te Whare Takiura o Manukau

MIT SECONDARY SCHOOLS COMPETITIONS

EVENT SCHEDULE

Tuesday 2nd July, 2019
MIT, Otago



The Competitions

Manukau Institute of Technology (MIT) and NZ Chefs Association are organising the MIT Auckland Regional Competitions. The competitions are taking place at MIT on Tuesday 2 July, 2019.

These competitions are also aligned with the assessment of the following units for those students who wish to be assessed:

US 28106 V1 L3 C5 Demonstrate knowledge of preparing for a culinary arts and restaurant service competition.

US 28107 V2 L3 C5 Prepare, produce and present a product or service for a culinary arts or restaurant service competition.

All of the competition classes are judged in line with Guidelines for Culinary Arts and Restaurant Service Competitions available from the New Zealand Chefs Association.

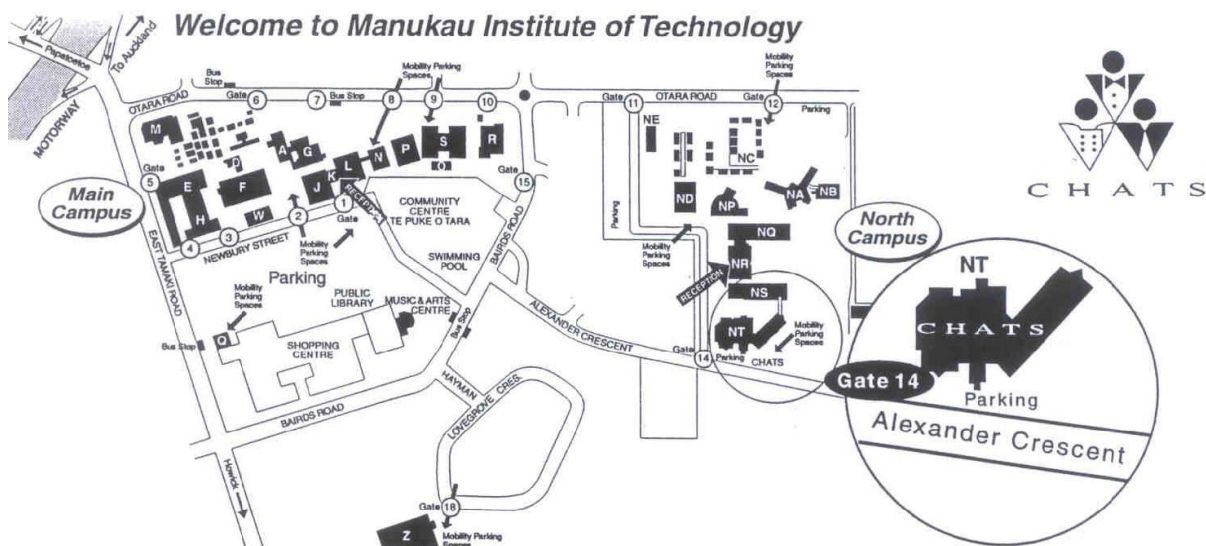
The MIT competitions are open to any students studying at Secondary School.

Competitors will know their results at the end of the competition day and will be awarded certificates and prizes.

The Venue

School of Culinary & Hospitality Studies

Manukau Institute of Technology, Gate 14 Alexander Crescent, Otara



Parking:

Parking will be available at the front of the School of Hospitality and Tourism for competitors and supporters. Please be aware that no responsibility will be taken by the organisers for any theft or damage to any vehicle using these carparks.

Entry Information

All competitors are advised to read all of this section.

- Please submit expressions of interest by **Friday 3rd May 2019**. No names required at this stage, just an indication of student numbers with a max of two students per school per class. (please note that 2 students per school per class does not apply if you are doing the School Partnership Competition units standards – Contact Angie Wilson for more information)
- **Entry cut-off date will be 5p.m. Friday 21st June 2019.**
- All entries must be on the official entry form, via this link: <https://forms.gle/DwQVMxyzhpn4UfLRA>
- No postal entries will be accepted.
- All entry fees will be invoiced to the school.
- Entries into classes are limited to two representatives per school (unless you are part of our School Partnership Programme and need to enter students into a particular class for assessment purposes). The organisers reserve the right to adapt numbers and entries in any class, or cancel a class should there be a need to. If there is a need to enter more into a class please contact Angie Wilson schoolcomp@manukau.ac.nz
- Please read all application details, before submitting your entries.
- The organiser's reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final.

Closing Date for Entries

- Received no later than **5p.m. Friday 21st June 2019**.
- Confirmation of class entry will only be made after the cut-off date. Competitor numbers & confirmations will be sent out prior to the Salon.
- Classes that have more than ONE heat; competitors will be advised prior to the competition of their heat & time.
- No liability can be accepted for entries lost or damaged. Proof of posting is not proof of receipt.

Entry Fee

- The entry fee is \$25 for each class and \$50 for those who wish to be assessed against the unit standards. (Please contact Angie Wilson to check accreditation requirements for these units)

Professional Integrity

- It is the responsibility of competitors to assure the judges that their work is unaided & is completed within the spirit of fair competition.

Attendance on the day

- Registration will be held at main reception desk, NT building of Manukau Institute of Technology. Competitors must register at the registration desk at least 1 Hour before the scheduled competition heat time.
- Students competing and are working towards the unit standards must hand all of their paperwork, verifications, supporting evidence to the registration desk on arrival. Photographs will be taken of students when they arrive at the desk in their uniform with their equipment boxes.
- Competitors must report to the scheduled competition room at least 20 minutes prior to their live class.
- Competitors are to supply the required recipe (Including precise weight, ingredient and method of cooking (short version). A Description card should also be supplied (As you would wish the dish to be described on a menu). Both must be computer generated and written in English. This is not required for the Restaurant Service or Beverage competitions. Unless otherwise stated.
- Failure to supply these will deem the competitor disqualified from the class.

Security of Equipment Personal Property and Injuries

- Competitors will be able to drop their equipment off into the room allocated by the MIT staff on arrival.
- Competitors must provide all equipment, plates, utensils and ingredients (except where detailed in your equipment list).
- Each competitor is responsible for the removal of all equipment from the premises of MIT. No responsibility will be taken by MIT for the lost or missing equipment. It is advisable to label the underneath of your dishes using a permanent marker.

Storage Room:	NT138
Restaurant Service Area:	DINE
Smoothies:	DINE
Barista:	The Grind
Kitchen Live:	TK and PK
Static Presentations:	Manuhiri
Judges Room:	NT103

Live Classes- Kitchen

- Competitors are required to bring all ingredients and equipment required for the competitions except those stated below and in the specific class descriptions. Security of equipment and ingredients is the responsibility of the competitor.
- Once a live competition in any arena has started no communication may take place between the competitors or between the competitors & support outside the arenas. If communication does take place, then the competitors will be disqualified immediately.
- Once a live competition has started no equipment, food, liquids or other associated items for the class may be bought into the arenas for the competitors to complete the task under any circumstances.
- When the allotted time is up competitors will be informed of this by the Head Judge / Floor Manager and all competitors will be asked to 'stand back from their work stations. Any competitor who has not finished all elements of their competition will lose 5 marks immediately as time is called, competitors may continue for 5 minutes to complete and they will incur the loss of one mark a minute up to 5 minutes, then they must stop. After the 5 minutes, if you have not presented all your dishes, or completed all your service elements, you will not be judged & a DNC or DNP (did not complete or did not present) entered on the judging sheets. With live competitions ALL plates must be off the bench & in transit.
- No conferring is allowed between opposing competitors or between competitors & their Coach/Tutor/Manager or anyone outside of the arena, while the competition is underway. All enquiries during the competition should be directed to the Head Judge of the competition. No conferring is permitted in any form. Conferring between parties will result in disqualification from the event.
- Full chef whites including hat and neck tie OR appropriate School uniform is to be worn however no shorts only long pants. **(No jeans)**
- All competitors are required to wear footwear appropriate for the kitchen environment **(closed front and back, leather or similar)**
- Marks will be deducted for incorrect uniform and if deemed unsafe, the competitor may be refused entry to the competition.



Health & Safety - Promoting food safety & hygiene excellence

- Regulations as per a workplace must be followed in all competitions.
- Competitors will not only be judged on the standard & quality of their food, but also monitored on their efficient use of energy in creating a winning dish.
- Competitors must at all times keep the food that they are using for competitions at a safe temperature i.e. below FOUR degrees centigrade.
- The organising committee are not able to offer any refrigeration, freezer or dry store space for your food items either before or after your scheduled competition time. During your scheduled competition full refrigeration and a freezer are available for all competitors.

Kitchens

- The Salon Manager, Chief Judge, Assistant Chief Judge, Head Judge or the safety officer will have the right to have the equipment removed at any time of the competition.
- Competitors are required to clean their stoves & equipment at the end of the competition. Marks will be deducted if this is not carried out.
- No trolleys will be allowed in any kitchen other than for transport into the kitchen. All trolleys MUST be removed to a safe place prior to start of the competition.
- Under no circumstances will deep fat fryers either free standing with a power source, or on the stove with a temperature probe with oil / fat/ or other frying medium be used in any part of the cooking arena. Deep frying is when the frying medium is over ¼ cm.

Temperature of food served & the use of temperature probes.

- Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with class, competitor & bench number) & kept until after the competition has been completed. Temperature probes may be used by the judges to test suitable temperature of served food items.

Equipment & wash up area

- All platters, props, plates' equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor's number and contact phone number.
- Competitors are responsible for their own equipment at all times. The organisers will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- Competitors are advised to suitability insure dishes for display. It is the individual's responsibility to cover this personal risk.
- A suitable work space and four burner stove will be provided per competitor.
- Some Salamanders will be provided.
- Washing up facilities will be available but will not be able to be used at the end of the competition for washing utensils. As we have to get the next class in.
- Refrigeration, Hot and Cold Running water is provided. No deep freeze is available. No trolleys will be allowed in any kitchen other than for transport into the kitchen. All trolleys MUST be removed to a safe place prior to start of the competition. As directed by the Salon Director or assistant.
- No equipment must be added to the stove or the bench in any way as to interfere with the working or cause damage to the stove or anybody in the vicinity.
- The Salon Director, Chief Judge, Assistant Chief Judge, Head Judge or the safety officer will have the right to have the equipment removed at any time of the competition.
- 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.

Static Classes Set up and break down



- Static entries must be completed by 9.00 am and the area cleared by exhibitors and helpers, for judging. Judging will commence at 9.30 am sharp.
- Static exhibits will be provided with table space. These tables are under no circumstance to be used to do final preparation work. If this takes place in this area your work will be disqualified immediately.
- The judges shall have the right to test, taste and examine all exhibits, if deemed necessary to identify products used and correct cooking processes have been applied.
- Each entry will be provided with a competitor number card. This is to be displayed with the entry but with no reference to the competitors' name or school in any form (name of the establishment, emblem, insignia or badge).
- 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, i.e. company logos. All entries must be presented on proper, suitable dishes, polished silver, crockery without cracks etc.
- All platters, props, plates must be marked with the competitors number and contact phone number. The organisers accept no responsibility for loss or damages to personal property or injuries whilst competing.
- Where there is restricted size of entry and these have been not adhered to, disqualification will take place.

Hygiene for statics

- The organisers reserve the right to refuse entries they deem to be unhygienic or below industry standard. Entries that during the competition become a health risk will be removed.

Removal of statics

- These must be removed at the end of the day. ALL entries not removed by 3.00 pm will be disposed of without further warning to the exhibitor.

Practical Classes-Front of House

To assist you in the Mis en place for your completion please note the following:



Set Up Allowed	Not Allowed
All equipment can be taken from the boxes unwrapped and laid out on the table in the five (5) minutes set up period.	No cleaning, polishing, preparation or associated work may take place in this time. No aprons or gloves are to be worn.
Trolleys (as per kitchen trolley) for transportation to the working arena.	They must be removed prior to the start of the competition. Points will be deducted for non-adherence to this.
	No written checklists or information can be brought into the competition area.
Assistance can be given to bring in equipment	Non competing personnel must vacate the arena prior to competition start.

Start of competition

A minimum standard of dress is required for all food and beverage service events:

- Uniforms or Industry standard black and whites.
- Trousers/skirts shall be in “as new” condition and well pressed.
- Shirts/blouses shall be in “as new” condition, well pressed and appropriate for the competition.
- Aprons if worn shall be in “as new” condition and well pressed.
- Footwear shall be black, fully enclosed, highly polished and in “as new” condition. For safety reasons, heels are not to be in excess of 50mm.
- A high level of personal hygiene is to be adopted at all times.
- Hair shall be worn back and restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.

Restaurant Work station

- 900mm x 900mm square table/ 4 chairs as required/ a side buffet table.

Items Available

Hot water boiler/ cold water/ ice/limited refrigeration/limited dishwashing facilities/blender

Certificate Allocations

All competitors will be awarded a certificate of participation. Where a competitor meets the requirements below, the certificate will be endorsed accordingly.

All competitors start with full marks - i.e. 100%. Marks are then deducted if standards or criteria are not reached.

Judges remove a mark for anything they consider to be incorrect and **MUST** be able to justify any marks deducted.

At the end of the class Judges will add up their scores for each competitor. The head judge will ask each judge for their scores. If there is more than a 5 point discrepancy then discussion will occur as to why. If there are any major discrepancies that cannot be resolved the Chief Judge will be consulted.


The Head Judge then collates the marks of a combined average, adds in comments, signed by all judges. All individual judges' sheets are attached and handed into the Chief Judge to sign off.

Mark sheets are processed by the administration team and then posted on scoreboards.

100 %	Gold with distinction
90-99 %	Gold
80-89 %	Silver
70-79 %	Bronze
Certificate of Merit 60-69 %	May be awarded at the discretion of the chief judge
0-59 %	Incomplete Does not meet standards

Written feedback from the judges' comments will be provided to the school. This will be processed as soon as possible, but please allow up to 20 working days for this.

Competition Classes

Description	Duration of Competition
Class Number S1 - Café Style Cake	
 <p>Produce one plain Vanilla butter cake or similar 200-220mm diameter. The cake is to be decorated with an icing of your choice additional ingredients can be added to decorate.</p> <p>Two recipe cards and one description card are to be supplied.</p> <p>This cake is to be created for presentation in a cafe cabinet so should show how the cake could be portioned for sale into even sized pieces.</p> <p>It must not exceed 100mm in height or be less than 50mm in height and icing should not be more than 15mm thick.</p> <p>SPONSORED BY CHEF SHOP</p>	
Class Number S2 - Static Quiche Lorraine	
<p>Produce a Quiche Lorraine Minimum (diameter) size 200mm to Maximum 220mm.</p> <p>The quiche must contain the following ingredients: Eggs, Milk, Cheese, Onion, Ham. Refer to The New Zealand Chef 3rd Edition Pg 153</p> <p>Two recipe cards and one description card are to be supplied.</p> <p>SPONSORED BY MIT</p>	
Class Number S3 – Static Kiwi Classic Biscuit	
<p>Competitors are to display twelve (12) biscuits. Six (6) ANZAC Biscuits and six (6) Iced Afghan biscuits.</p> <p>The biscuits should be between 75 - 85 mm in diameter and should weigh around 45 - 55gr (not including icing)</p> <p>Afghans must be iced and topped with walnuts. ANZAC should be a classic traditional biscuit.</p> <p>They must be presented on one plate and one of each type will be tasted during judging.</p> <p>Two recipe cards and one description card must accompany the biscuits.</p> <p>SPONSORED BY NZ CHEFS ASSOCIATION</p>	

Class Number LK4 - Pasta Dish



Using readymade pasta, competitors are to prepare, cook and serve **two (2)** identical main course portions of a dish where pasta is the principal ingredient.

The pasta must be dressed with a sauce, which must include **one (1)** or more of the following: meat, poultry, fish or vegetables; and must be completed within 45 minutes.

Each cooked pasta portion is to be approximately 180gm.
Two recipe cards and **one** description card are to be supplied.

SPONSORED BY NISBETS CHOICE CATERING

Live
45 minutes

Class Number LK5 – Farrahs Café Wrap

Competitors are to prepare **two (2)** identical lunch size portions of an innovative Café style Wrap.
 Any ingredients may be used, but the following vegetable cuts must be present in the sandwich or as part of the garnish.

- Chiffonade
- Julienne or Brunoise



Two recipe cards and **one** description card are to be supplied.

SPONSORED BY FARRAH FOODS

Live
45 Minutes

Class Number LK6 - Café Breakfast

Competitors are to prepare **two (2)** identical portions of a Café style Breakfast using eggs.

Eggs can be cooked any style: poached, scrambled, fried or as an omelette.

The breakfast must include a protein and a carbohydrate component and be served with a side salad and relish. The relish can be bought in already prepared.

The dish must use at least **two (2)** of the following vegetable cuts in some way.


- | | |
|------------|----------|
| macédoine | julienne |
| chiffonade | brunoise |

Two recipe cards and **one** description card are to be supplied.

SPONSORED BY BIDFOODS

Live
45 Minutes



Class Number LR7 - Classic Table Setting	
<p>Competitors are to prepare a full Table d’hôtel setting for four (4) covers. Table setting is to include all glassware, linen, crockery and cutlery. Competitors are to prepare a bud flower arrangement and serviette fold during the competition. Cruets and butter dishes are to be included. A three (3) course menu matching the table setting is required. Competitors should bring with them all necessary equipment to clean and prepare their table; gloves, polishing bucket, scissors tools and accessories (nothing is supplied). A 900mm square table, four (4) chairs, trestle table and hot water will be provided.</p> <p>SPONSORED BY DINE ACADEMY</p>	<p>Unpack time 5 minutes</p> <p>30 minutes Total 35 minutes</p>
Class Number LR8 - Barista Competition	
<p>Part 1 Competitors are allowed to prepare and condition the espresso machine and set up any additional equipment. Part 2 Prepare and present two (2) portions of the following beverages:</p> <ol style="list-style-type: none"> 1. Single shot espresso (short black), 2. Double shot latte, 3. Single shot flat white. <p>Please note: your ability to interact with the judges is an important component of this class.</p> <p>SPONSORED BY FRANKIES MOBILE ESPRESSO BAR</p>	<p>Part 1 Preparation time 5 Minutes Part 2 20 Minutes to prepare & present Total 25 minutes</p>
Class Number LR9 - Smoothies	
<p>Competitors are to produce two (2) servings of an original recipe smoothie using at least one (1) of the following sponsors product that are based around Chai flavours</p> <ul style="list-style-type: none"> • Chai with Vanilla Notes • Chai with Spicy notes • Chai with Cinnamon notes • Chai with Turmeric notes <p>Two recipe cards and one description card are to be supplied.</p> <p>Competitors to supply all ingredients other than ice.</p> <p>SPONSORED BY SHOTT</p>	<div style="text-align: center;">  </div> <p>Part 1 5 Minutes for collection of Ice Part 2 15 Minutes for preparation and service of beverages Total 20 minutes</p>

MIT Regional Secondary Schools Competitions 2019

Recipe Card

Class Number _____

Name of Class _____

Competitor Number _____

Portions _____

Name of Dish

Qty	Ingredient	Qty	Ingredient

Method: