

Training Competitions

Fruit Flan Static
Cold Dessert Static
Cold Entrée Static
Live Knife Skills
Live Dessert
Live Pasta
Live Salmon
Live Soup
Live Venison
Live Café Breakfast
Live Barista
Live Classic Cocktail
Live Innovative Cocktail
Live Classic Table Setting

Secondary Schools Competitions

Ice Cake Static
Biscuits Static
Savoury Quiche Static
Live Scone – Sweet or Savoury
Live Omelette – Cheese and Onion
Live Vegetable Soup
Live Pasta and Mushroom
Live Café Sandwich
Live Beef and Lamb Challenge – Mystery Box
Live Classic Table Setting
Live Smoothies
Live Barista



To enter the NZ Hospitality Championships 2017 please visit www.nzchefs.org.nz/competitions Complete the online application form and read all the information regarding class criteria, rules and regulations

If you have any questions, please contact the Salon director Grant Kitchen at competitions@nzchefs.org.nz

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NZ HOSPITALITY CHAMPIONSHIPS 2017

In association with NZChefs



**Logan Campbell Centre
ASB Showgrounds
Greenlane**

27th – 30th July 2017
Alongside The Food Show



'Of the Year' Competitions

Moffat Chef of the Year

Class M04 Hot Entrée Presented Cold Static
Class M05 Live Hot Entrée
Class M06 Live Cheese, Main and Dessert

Commis Chef of the Year

Class O06 Live Vegetarian Entrée
Class O07 Live Dessert
Class O04 Live Pork
OR
Class O05 Live Beef

Pastry Chef of the Year

Class M01 Chocolate Showpiece Static
Class M02 Petite Fours Static
Class M03 Live Plated Dessert

Service Person of the Year

Class O17 Live Wine and Beverage Service
Class O19 Live Classic Table Setting
Class O20 Live Mystery Box Table Setting

Cocktail Champion of the Year

Class O14 Live Classic Cocktail
Class O15 Live Innovative Cocktail
Class O16 Live Mystery Box Cocktails

Barista of the Year

Class O12 Live Barista
Class O13 Live Latte Art
WorldSkills Training Challenge



Training Service Person of the Year

Class T12 Live Classic Cocktail
Class T14 Live Classic Table Setting
Class T15 Live Innovative Table Setting

Training Chef of the Year

Class T04 Live Knife Skills
Class T05 Live Dessert
Class T07 Live Salmon

Junior Pastry Chef of the Year

Class O02 Dessert Platter Static
Class O07 Live Dessert
Class O08 Live Decorated Gateaux

Secondary School Student of the Year

NZ Training Establishment of the Year

NZ Secondary Schools Excellence Award

The NZ Hospitality Championships will be held this year from Thursday 27th July to Sunday 30th July alongside The Auckland Food Show at the Logan Campbell Centre, ASB Showgrounds.

This will feature competitions ranging from the hotly contested Nestlé Toque d'Or to the ever popular Curry Cup, Kiwi Kids Can Cook, Barista and Bed Making classes as well as many Open, Training and Secondary School Culinary and Restaurant Service events.



Open Competitions

Celebration Cake Static
Dessert Platter Static
Live Salmon
Live Pork
Live Beef
Live Vegetarian Entrée
Live Dessert
Live Decorated Gateaux
Margarine Static/Live
Live Barista
Live Latte Art
Live Classic Cocktail
Live Innovative Cocktail
Live Mystery Box Cocktail
Live Wine and Beverage Service
Live Classic Table Setting
Live Mystery Box Table Setting

Open Competitions

(minimum 3 Years)
Chocolate Showpiece Static
Petite Fours Static
Live Plated Dessert
Hot Entrée Presented Cold Static
Live Hot Entrée
Live Cheese, Main and Dessert

Other Competitions

Senior Life Style
The Curry Cup
Dilmah High Tea
Kiwi Kids Can Cook
Cocktail Smack Down
Barista Smack Down
Bed Making