



**N Z H O S P I T A L I T Y  
C H A M P I O N S H I P S 2 0 1 8**

*In association with NZChefs*

**Saturday 11<sup>th</sup> - Tuesday 14<sup>th</sup> August 2018**

**Logan Campbell Centre, ASB Showgrounds, Greenlane, Auckland**



## Class Criteria for Secondary Schools Static Presentation

**Class – S300 Iced Café Cake – Static**

**Tuesday 14<sup>th</sup> August 2018 8:00**

Competitors are to display an iced café cake of their own creation. The size of the finished cake must not exceed 275 mm including icing and decorations. The cake is to be presented on a white plate. The cake will be cut during judging.

A recipe & description card must accompany the cake.

Sponsor - AUT

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**Class – S301 Biscuits – Static**

**Tuesday 14<sup>th</sup> August 2018 8:00**

Competitors are to display eight (8) identical biscuits of their own creation. They must be presented on one plate and two (2) will be tasted during judging.

A recipe & a description card must accompany the dish.

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**Class – S302 Savoury Quiche – Static**

**Tuesday 14<sup>th</sup> August 2018 8:00**

Competitors are to display a baked savoury quiche minimum 18 cm to maximum 25 cm, suitable for eight (8) portions with the competitor's choice of filling and casing. This is a hot dish but presented baked and cold. The judges will cut a portion for viewing of the internal presentation.

A recipe & a description card must accompany the dish.

Sponsor - NZMA

## Class Criteria for Live Secondary Schools Students Kitchen

**Class – S303**

**Scone – Sweet or Savoury**

**Tuesday 14<sup>th</sup> August 2018 2:00 Southern Hospitality Kitchen 45 minutes**

Competitors have forty-five (45) minutes to cook and present four (4) sweet scones with butter, jam and cream **OR** four (4) savoury scones with a relish. Scones are to be presented on a platter with the accompaniments. Jams and relish may be brought in but can be finished if required.

A recipe & a description card must accompany the dish.

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**Class – S305 Omelette – Cheese and Onion**

**Tuesday 14<sup>th</sup> August 2018 9:15 and 11:15 Southern Hospitality Kitchen 30 minutes**

Competitors have thirty (30) minutes to cook and present two (2); three (3) Egg Omelettes with a filling of cheese and onion. Both omelettes are to be presented on separate white plates.

A recipe & description card must accompany the dish.

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**Class – S306 Vegetable Soup**

**Tuesday 14<sup>th</sup> August 2018 12:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare, cook and present four (4) identical bowls of vegetable soup of their choice. Made from NZ grown vegetables. Competitors can bring in finished stocks, all vegetables must be raw & whole at the start of the competition. But may be peeled.

A recipe & a description card must accompany the dish.

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**Class – S307 Pasta & Mushroom**

**Tuesday 14<sup>th</sup> August 2018 3:15 Moffat and Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare, cook and present two (2) identical, individually plated main dishes featuring pasta and mushrooms. The dish can reflect either contemporary or traditional Italian cuisine.

A recipe & a description card must accompany the dish.

**Class - S308 Café Sandwich**

**Tuesday 14<sup>th</sup> August 2018 10:00 and 12:00 Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present two (2) individual plates, each for one (1) person suitable for a lunch service. The sandwiches must be identical and filled with a minimum of five (5) components, butter / margarine spreads do not count as a filling. Protein i.e. meat / fish is not a compulsory component. Innovative-creative neat presentation is essential. This may be served warm, hot or cold which must be clearly stated on the recipe card.

A recipe & a description card must accompany the dish.

## Class Criteria for Secondary Schools Live Restaurant & Café

### **Class – S309    Classic Table Setting**

**Tuesday 14<sup>th</sup> August 2018 10:15, 11:15 and 12:15 Restaurant Arena    35 minutes**

Prepare a standard full Table d'hôte restaurant setting including; water one (1) and wine glasses two (2), cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900-mm square table, four (4) chairs, trestle table as sideboard and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. This is to be placed on the sideboard for judging. The wine glasses can be any style and should be complimentary to the menu. Competitors are to supply all other equipment.

Unpack 5 minutes,  
Table setting 30 minutes

Sponsor – Pacific Linen

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### **Class – S310    Smoothies**

**Tuesday 14<sup>th</sup> August 2018 from 10:00 Cocktail Arena 20 minutes**

Competitors are to produce two (2) servings of an original recipe smoothie using any Anchor product as a key ingredient. All ingredients are to be supplied by the competitor – except for ICE.

Full Recipe amounts and methods must be presented at the time of competition.

A recipe card describing and naming the smoothie must be displayed.

A question relating to the class will be asked.

Sponsor – Anchor Professional

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### **Class – S311    Barista**

**Tuesday 14<sup>th</sup> August 2018 from 11:00    Brew Theatre    25 minutes**

Part 1:

Competitors are allowed five (5) minutes to prepare and season the espresso machine and set up any additional equipment

Part 2:

Competitors are allowed twenty (20) minutes to present water one (1) and two (2) portions of the following beverages in stated order:

1. Single Espresso x 2
2. Double Shot Latte x 2
3. Single Flat White x 2

Clean down workstation, grinder, and machine.

Competitors are required to bring all preparation service equipment, including cups and glass ware.

## Class Criteria for Training Static Presentation

**Class – KSQ20 Fruit Flan – Static**

**Monday 13<sup>th</sup> August 2018 8:00**

Competitors are to produce a round flan, minimum 18 cm to maximum 22 cm, of eight (8) portions. It must be made of sweet paste; filling is competitor's choice but must contain fresh fruit. The flan is to be glazed and be presented UNCUT, on a white plate. The decoration must be suitable for normal retail use. The Judges may cut the flan as part of the judging process.

A recipe & a description card must accompany the dish.

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**Class – KSQ21 Individual Cold Dessert – Static**

**Monday 13<sup>th</sup> August 2018 8:00**

Competitors are to display two (2) portions of the same dessert of their choice. The desserts are to be individually plated on white plates, not exceeding 28cm. A Tatua branded product must be used in the dish and declared in the recipe.

A recipe & a description card must accompany the dish.

Sponsor – Tatua Co-operative Dairy Company Limited

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**Class – KSQ22 Cold Entrée – Static**

**Monday 13<sup>th</sup> August 2018 8:00**

Competitors are to display four (4) portions of the same entree of their choice. The entrées are to be individually plated on white plates, not exceeding 28cm.

A recipe & a description card must accompany the dish.

## Class Criteria for Live Training Kitchen

### **Class – KLO60 Service IQ Apprentice Chef of the Year**

**Saturday 11<sup>th</sup> August 2018 12:00 Southern Hospitality Kitchen 90 minutes**

**Class description:** Prepare and cook a complex protein based dish. Competitors have ninety (90) minutes to prepare and present four (4) individually presented main courses.

A recipe & a description card must accompany the dish.

Sponsor – Service IQ

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### **Class – KLO61 - Live Knife Skills**

**Tuesday 14<sup>th</sup> August 2018 1:15 Moffat Kitchen and Southern Hospitality Kitchen 30 minutes**

**Each competitor is to produce six (6) cuts of vegetables from the following traditional cuts in thirty (30) minutes. Washed but unpeeled vegetable must be bought in by the competitor as per the requirements below. A suitable presentation plate, or stainless-steel platter to accommodate the cuts should also be bought in to display the work.**

- **Brunoise:** Size 2 mm diced (Must use carrots)
- **Jardinière:** Size 18 mm x 3 mm x 3mm (May use any suitable vegetable other than carrots)
- **Julienne:** Size 4 cm x 2 mm x 2 mm (May use any suitable vegetable other than leeks)
- **Macedoine:** Size 5mm diced (Must use carrots)
- **Paysanne:** Size 1 - 2 mm thick (May use any suitable vegetable other than celery)
- **Between 50 gm – 100 gm of each cut is to be supplied**
- **Turned Potato three (3) Size 3 cm x 7 cm**

Sponsor – House of Knives

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### **Class – KLO62 Live Cafe Breakfast**

**Monday 13<sup>th</sup> August 2018 8:00 and 10:15 Southern Hospitality Kitchen 45 minutes**

**Competitors have forty-five (45) minutes to prepare and present four (4) identical, individually plated breakfast courses featuring a minimum of two (2) eggs per serve, accompanied by items suitable for a café. White plates not exceeding 28 cm are to be used for presentation.**

A recipe & a description card must accompany the dish.

**Class - KL063 Live Dessert**

**Monday 13<sup>th</sup> August 2018 8:45 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated hot or cold desserts. The dessert must incorporate any fresh fruit as a component. A Queen branded product must be used in the dish and declared in the recipe.

A recipe & description card must accompany the dish.

Sponsor - Queen

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**Class - KL064 Live Pasta & Mushroom**

**Monday 13<sup>th</sup> August 2018 1:45 Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring Mushrooms and a savoury pasta suitable for a café / bistro menu. White plates not exceeding 28 cm are to be used for presentation.

A recipe & a description card must accompany the dish.

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**Class - KL065 Live Salmon**

**Monday 13<sup>th</sup> August 2018 4:15 Moffat Kitchen and Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring Akaroa Salmon as the protein, with a balance of starch, vegetables, and suitable sauce.

A side of Akaroa Salmon will be provided for the competition. All other ingredients are to be supplied by the competitor

A recipe & a description card must accompany the dish.

Sponsor - Akaroa Salmon

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**Class - KL066 Live Seafood Soup**

**Monday 13<sup>th</sup> August 2018 12:30 and 3:00 Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated bowls of a soup (any style) featuring fresh vegetables and seafood.

A recipe & a description card must accompany the dish.



**Class – KLO67 Live Venison**

**Monday 13<sup>th</sup> August 2018 9:00 and 11:15 Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present two (2) identical, individually plated main courses using any cut of venison, with suitable accompaniments – any starch, vegetable, fruit, and fungi of choice (not a salad).

A recipe & a description card must accompany the dish.

Sponsor – Deer Industry New Zealand

## Class Criteria for Training Front of House

**Class – F100      Barista**

**Sunday 12<sup>th</sup> August 2018 from 10:30 Brew Theatre    20 minutes**

**Part 1:**

Competitors are allowed five (5) minutes to prepare and season the espresso machine and set up any additional equipment

**Part 2:**

Competitors are allowed fifteen (15) minutes to present water one (1) and two (2) portions of the following beverages in stated order;

1. Single Espresso x 2
2. Double Shot Latte x 2
3. Single Flat White x 2

Clean down workstation, grinder and machine.

Milk and coffee beans supplied. Competitors are required to bring all preparation service equipment, including cups and glass ware.

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**Class – F101      Live Classic Cocktail**

**Monday 13<sup>th</sup> August 2018 from 1:15 Cocktail Arena    20 minutes**

Competitors are to produce the following cocktails:

- Negroni, (compulsory) - two (2) identical glasses.
- Any classic Sour, two (2) of the same beverage

Competitor to supply all ingredients and equipment other than ice.

A question will be asked in relation to the beverages made.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

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**Class – F102      Live Innovative Cocktail**

**Saturday 11<sup>th</sup> August 2018 from 10:45 Cocktail Arena    20 minutes**

Competitors are to produce two (2) servings of an original recipe cocktail using any spirit base.

A full recipe & a description card must accompany the cocktail.

Competitor to supply all ingredients and equipment other than ice.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

**Class – F103****Live Classic Table Setting****Monday 13<sup>th</sup> August 2018 8:00 Restaurant Arena 45 minutes**

The competition will be divided over two (2) individual disciplines:

**Part 1:**

Prepare a standard full Table d'hôte restaurant setting including; water one (1) and wine glasses two (2), cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900-mm square table, four (4) chairs, trestle table as sideboard and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required to be displayed on the sideboard for judging. The wine glasses can be any style but should be complimentary to the menu. Competitors are to supply all other equipment.

Once this part is completed, competitors must stand by their sideboard in readiness for Part 2.

**Part 2:**

Greet 'Guest' seat and napkin, (remove entrée cutlery). Serve four (4) empty main course plates. (Floor Manager to place knife and fork on plate as though the guest is finished and "dirty" table). Competitors are then required to clear table and prepare it for the service of dessert. This is to include the clearing of "dirty main plate". Side plates, cutlery, glasses, cruet, and butter; crumbing down skill must be shown and preparation for the service of dessert.

NB: No guests will be present in dining room; competitors are to serve as if guest is present

Unpack 5 minutes

Part 1 30 minutes

Part 2 10 minutes

Sponsor – NZMA

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**Class – F104****Live Innovative Table Setting****Monday 13<sup>th</sup> August 2018 3:30 Restaurant Arena 40 minutes**

Competitors are to complete a fully themed table setting of four (4) covers. The theme will be the competitor's choice and is to demonstrate innovation, practicality, and style. Table is to include glassware, linen, crockery, and cutlery. Competitors are to supply all other equipment this includes equipment to clean and prepare the table. A 900-mm square table, four (4) chairs, clothed trestle table and hot water will be provided.

A description card explaining the theme is required to be displayed. A menu accompanying the table set is required. The description card can be displayed on one of the chairs.

A question relating to the theme of the table will be asked.

Unpack 5 minutes

Prepare the table 35 minutes

Sponsor – Pacific Linen

## Class Criteria for Open Static Presentation

### **Class – KS001 Celebration Cake - Static**

**Sunday 12<sup>th</sup> August 2018 8:00**

Competitors are to display a cake with a celebration theme, such as wedding, birthday, or anniversary. Dimension of the cake is not to exceed 500 mm x 500 mm. No dummy cakes to be presented. The theme should be clearly evident.

A recipe & a description card must accompany the cake.

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### **Class – KS002 Dessert Platter - Static**

**Saturday 11<sup>th</sup> August 2018 8:00**

Competitors are to display two (2) platters. Each platter suitable for one (1) person. Each platter should have four (4) different items, and each platter must be identical. One (1) item must be a fruit theme, one (1) must be a chocolate theme, the other two (2) are the competitor's choice but must balance the persons serve. An Equagold branded product must be used in one of the items and declared in the recipe. The platter shall be judged in accordance with the following standards: 30% Presentation; 50% technical; 10% taste; 10% texture.

A recipe & a description card must accompany the platter.

Sponsor - Equagold

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### **Class – KS003 Margarine Sculpturing Buffet Show Piece. Static**

**Saturday 11<sup>th</sup> August to Monday 12<sup>th</sup> August 2018 9:00 to 5:00**

**Please note we have a live class as well KLO48**

Competitors are to display a margarine sculpture which fits the theme "Our Team". Internal supports permitted but must not be visible. Maximum space allocation is a 900 mm square base with a height restriction of 2 metres.

Competitors must provide a written explanation of their theme on a sheet of A4 paper which will accompany the showpiece.

Static Entries will be accepted from Saturday 11<sup>th</sup> August 2018 between 8:00 and 9:00 and will be judged on Saturday 11<sup>th</sup> August 2018

**Class – KS004 Chocolate Showpiece - Static**

**Sunday 12<sup>th</sup> August 2018 8:00**

Competitors are to display a Chocolate Showpiece which fits the theme "Our Team". Internal supports are not permitted. Maximum base allowed is 500 mm with a height restriction of 1 metre. A variety of techniques should be used.

Competitors must provide a written explanation of their theme on a sheet of A4 paper which will accompany the showpiece.

A recipe & a description card must accompany the dish.

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**Class – KS005 Hot Entree Presented Cold – Static**

**Saturday 11<sup>th</sup> August 2018 8:00**

Competitors are to display four (4) identical portions of Hot Entrée presented cold (HPC) with an aspic. The meal may be modern, classical or original. The total weight of the entrée to be 90 – 125 grams, with 50 – 75 grams protein. The dish should show a balance of starch & vegetables

A recipe & a description card must accompany the dish.

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**Class – KS006 Petit Fours Platter – Static**

**Saturday 11<sup>th</sup> August 2018 8:00**

Competitors are to display a platter with a total of sixteen (16) pieces, four (4) types of four (4) identical pieces. All pieces can be prepared in various ways e.g. cutting, piping, moulding or layered using a variety of fillings, but one (1) must be a moulded chocolate. The platter shall be judged in accordance with the following standards: 30% Presentation; 50% technical; 10% taste; 10% texture.

A recipe & a description card must accompany the platter.

## Class Criteria for Live Open

### **Class – KLD41 Live Beef**

**Tuesday 14<sup>th</sup> August 2018 9:15 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented main courses featuring *Pure South Beef* as the protein, a balance of starch, vegetables, and suitable sauce. The competitor must bring all ingredients including their Beef cuts un-trimmed.

A recipe & a description card must accompany the dish.

Sponsor – Alliance Group

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### **Class – KLD42 Live Decorated Gateaux**

**Sunday 12<sup>th</sup> August 2018 1:15 Moffat and Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to decorate a prepared 20 cm chocolate sponge in an innovative style for a 15th birthday gateaux. Chocolate is the major part of the theme. All decorations and garnishes must be made on site. An Equagold product is to be used and must be declared in the recipe.

A recipe & a description card must accompany the dish.

Sponsor – Equagold

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### **Class – KLD44 Live Lamb**

**Monday 13<sup>th</sup> August 2018 2:15 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented main courses featuring *Pure South Lamb* as the protein, a balance of starch, vegetables, and suitable sauce. The competitor must bring all ingredients including their Lamb cuts un-trimmed.

A recipe & a description card must accompany the dish.

Sponsor – Alliance Group

**Class – KLO45 Live Salmon**

**Sunday 12<sup>th</sup> August 2018 3:45 Moffat and Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individual presented entrée courses featuring Salmon as the protein, the dish can be hot or cold. The competitor must bring all ingredients including the salmon.

A recipe & a description card must accompany the dish.

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**Class – KLO46 Live Senior Life Style**

**Sunday 12<sup>th</sup> August 2018 10:00 Moffat and Southern Hospitality Kitchen 75 minutes**

Competitors have seventy-five (75) minutes to prepare and present four (4) individually presented main courses of: Independent Fisheries Hoki Loin, Maggi Mash potato as the starch, one other Maggi or Nestle Professional Product (any quantity) and a minimum of two fresh New Zealand grown vegetables with a suitable sauce / jus. Two (2) portions are to be served as soft / minced.

A recipe & a description card must accompany the dish.

Sponsor – Nestle Professional, ServiceIQ, Vegetables.co.nz

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**Class – KLO47 Live Vegetarian Entree**

**Tuesday 14<sup>th</sup> August 2018 2:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented hot or cold vegetarian entrées. A minimum of five (5) vegetables must be presented, as well a vegetarian protein.

A recipe & a description card must accompany the dish.

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**Class – KLO48 Margarine Sculpturing Buffet Show Piece. Live**

**Please note we have a static class as well KS 003**

Live Sculpturing – Competitors have 3 days to complete their showpiece, live – 11<sup>th</sup> to 13<sup>th</sup> August 2018 (9.00 am – 5.00 pm daily).

Live Sculpturing Competitors can deliver and set up their bases / equipment from 8:00am, 11<sup>th</sup> August.

Judging will take place on 13<sup>th</sup> August at 5pm for the live class

Competitors are to display a margarine sculpture which fits the theme “Our Team”.

Internal supports permitted but must not be visible. Maximum space allocation is a 900 mm square base with a height restriction of 2 metres. Competitors must also explain their theme on a sheet of A4 paper which will accompany the showpiece.

## **Class – KL049 Live Cheese, Main & Dessert**

**Saturday 11<sup>th</sup> August 2018 11:00 Moffat Kitchen 180 minutes**

Competitors have three (3) hours to prepare and present four (4) identical, individually plated dishes of either a hot or cold Entrée Cheese course.

A main course of four (4) identical, individually plated dishes, showcasing and featuring Cervena® Venison with potatoes, kumara or yams as the starch. A minimum of three (3) fresh New Zealand grown vegetables and a suitable sauce or Jus.

A Dessert of four (4) identical, individually plated dishes of either a hot or cold dessert. The dessert must contain a Queen branded product.

Serving Time; Cheese Course must not be served before 1.5 hrs after starting, Main Course must be served between 2.00 – 2.25 hrs after starting, and Dessert must be served between 2.5 – 2.75 hours after starting.

A recipe & a description card must accompany the dish.

Sponsors: Deer Industry, Vegetables.co.nz, Queen, Fonterra

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## **Class – KL050 Live Plated Dessert**

**Sunday 12<sup>th</sup> August 2018, 1130 Moffat Kitchen and Southern Hospitality Kitchen 90 minutes**

Competitors have ninety (90) minutes to prepare and present four (4) identical, individually presented hot or cold desserts. The dessert must incorporate any fresh fruit as a component. At least two (2) Equagold products must be used in the dish and declared in the recipe. Equagold will send out a product list and samples for competitors to test.

A recipe & a description card must accompany the dish.

Sponsor - Equagold

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## **Class – KL051 Live Hot Entree**

**Sunday 12<sup>th</sup> August 2018 2:30 Moffat Kitchen and Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated Hot Entrée.

**NOTE If you are entering Chef of the Year the dish must be the Hot Version of your Hot Entrée Presented Cold.**

The meal may be modern, classical or original. The total weight of the entrée to be 90 – 125 grams, with 50 – 75 grams protein. The dish should show a balance of starch & vegetables.

A recipe & a description card must accompany the dish.



## Class Criteria for Open Front of House

### **Class – F080 Barista SmackDown**

**Saturday 11<sup>th</sup> August 2018 from 10:30 Brew Theatre**

Each heat will consist of competitors preparing and presenting a coffee selected at random by our Judges.

Competitors then have ninety (90) seconds to present and prepare the coffee. Competitors will have three (3) minutes to prepare their machines and grinders before their coffee is selected and two (2) minutes to clean down.

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### **Class – F081 Live Barista**

**Monday 13<sup>th</sup> August 2018 from 10:15 Brew Theatre 25 minutes**

**Part 1:**

Competitors are allowed ten (10) minutes to prepare and condition the espresso machine and set up any additional equipment.

**Part 2:**

Competitors are allowed fifteen (15) minutes. Competitors are to present water (1) and four (4) portions of the following beverages in stated order;

1. Single Espresso
2. Double Shot Latte
3. Signature Beverage

Clean down workstation, grinder, and machine.

Milk and coffee beans are provided. Competitors are required to bring all preparation service equipment, including cups and glass ware.

Competitors may bring their own grinders and beans if they wish. A recipe card and description must be provided for the signature beverage.

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### **Class – F082 Live Latte Art**

**Monday 13<sup>th</sup> August 2018 1:00 Brew Theatre 25 minutes**

**Part 1:**

Competitors are allowed ten (10) minutes to prepare and season the espresso machine and set up any additional equipment

**Part 2:**

Competitors are allowed fifteen (15) minutes to prepare and present two (2) portions of the following beverages in stated order;

- Two (2) Matching Free Pour Lattes
- Two (2) Matching Designer Lattes (competitors can use Chocolate powders, syrups, or other suitable decorating substances for surface design).

Clean down workstation, grinder, and machine.

Milk and coffee beans are provided. Competitors are required to bring all preparation service equipment, including cups and glass ware.

Competitors may bring their own grinders and beans if they wish.

**Class – F083****Live Classic Cocktail****Sunday 12<sup>th</sup> August 2018 from 10:00 Cocktail Arena 20 minutes**

Competitors are to produce the following cocktails:

- Negroni, (compulsory) - two (2) identical glasses.
- Any classic Sour, two (2) of the same beverage

Competitor to supply all ingredients and equipment other than ice.

A question will be asked in relation to the beverages made.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

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**Class – F084 Live Innovative Cocktail****Sunday 12<sup>th</sup> August 2018 from 2:00 Cocktail Arena 15 minutes**

Competitors are to produce two (2) servings of an original recipe cocktail using a spirit base. Competitors are to supply all ingredients and equipment other than ice.

A question relating to this class will be asked.

5 minutes to unpack and collect ice.

10 minutes to prepare and present.

A full recipe & description card must accompany the presentation.

If presented in a frame, the recipe must be available for the judges to remove.

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**Class – F085 Live Mystery Box Cocktail****Monday 13<sup>th</sup> August 2018 10:00 Cocktail Arena 30 minutes**

Competitors are to produce two (2) servings of a cocktail using mystery products in the box provided.

Competitor to supply all equipment other than ice.

A question relating to this class will be asked.

5 minutes to unpack and collect ice.

10 minutes to prepare a recipe card.

15 minutes to prepare and present.

A handwritten full recipe & description card must accompany the presentation.

The recipe will be collected for judging purposes.

**Class – F086****Live Wine & Beverage Service****Monday 13<sup>th</sup> August 2018 9:15****Restaurant Arena****30 minutes**

Part 1: Ten (10) minutes for Mise-en-place

Part 2: Twenty (20) minutes to seat four (4) guests, then serve the following to the four (4) guests and one (1) for the Judges' table.

- A Bottle of water (still or sparkling)
- A bottle of still wine
- A bottle of sparkling wine

Judges' glasses will be allocated on the side table. Competitors will be judged not only on technical skill, but also on their ability to discuss, with the guests at the table, the attributes and background of the beverages served. Table and chairs supplied. Competitors to supply all wines, water, glassware and equipment required for this class.

A question relating to this class will be asked.

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**Class - F087****Speciality Beer Class****Monday 13<sup>th</sup> August 3:15 pm****Cocktail Arena****45 minutes**

The class is to be held in three (3) parts

Part 1: Competitors have fifteen (15) minutes to answer in written format, thirty (30) industry and product related questions.

Part 2: Competitors have fifteen (15) minutes Identify six (6) Beer or Beer related products. This will be conducted in a blind tasting format.

Part 3. Create live a Beer Cocktail. Competitors have fifteen (15) minutes to produce two (2) servings of an original & innovative recipe cocktail with the main ingredient to be Beer. Sponsor product must be used and a Pilsner, APA, Wheat and an Irish Red will be available on tap on the day. Competitors are to supply all other ingredients and equipment other than ice.

**Class – F088 Live Classic Table Setting**

**Monday 13<sup>th</sup> August 2018 4:30 Restaurant Arena 35 minutes**

The competition will be divided over two (2) individual disciplines:

Part 1: Prepare a standard full Table d'hôte restaurant setting including; water (1) and wine glasses (2), cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900-mm square table, four (4) chairs, trestle table as sideboard and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required to be displayed on the sideboard for judging. The wine glasses can be any style and should be complimentary to the menu.

Competitors are to supply all other equipment.

Once this part is completed, competitors must stand by their sideboard in readiness for Part 2.

Part 2: Greet 'Guest' seat and napkin, (remove entrée cutlery). Serve four (4) empty main course plates. (Floor Manager to place knife and fork on plate as though the guest is finished and "dirty" table). Competitors are then required to clear table and prepare it for the service of dessert. This is to include the clearing of "dirty main plate". Side plates, cutlery, glasses, cruet, and butter; crumbing down skill must be shown and preparation for the service of dessert.

NB: No guests will be present in dining room; competitors are to serve as if guest is present.

Unpack 5 minutes

Part 1 20 minutes

Part 2 10 Minutes

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**Class – F089 Live Mystery Box Table Setting**

**Sunday 12<sup>th</sup> August 2018 4:00 Restaurant Arena 50 minutes**

Competitors will have forty-five (45) minutes to set a table with linen, crockery, cutlery and all accessories supplied in a mystery box. Competitors should bring with them all necessary equipment to cut, polish and prepare the table, including items such as gloves, polishing cloths / buckets, salvers, and scissors.

Unpack 5 minutes

Prepare the table 45 minutes

Sponsor – Artisan

**Sunday 12<sup>th</sup> August 2018 1:30 Restaurant Arena**

An Individual timed competition in Bed Making, competitors must make a bed as per the following:

General information

Each participant will be provided with the following supplies:

1. Mattress (Queen Size)
2. Mattress Protector
3. Three Sheets
4. Duvet inner
6. 4 Pillows
7. 4 pillow protectors
8. 4 Pillow Cases (2 designed, 2 plain)
9. Bed throw

Sheets will be white in colour.

Any coloured linen will be neutral

Rules and regulations

1. The mattress protector must be fitted evenly on top of the mattress.
2. The first sheet must be placed evenly and tucked tightly on all sides
3. Remaining sheets must be placed evenly and appropriate to the bed.
4. Pillows must be correctly filled in their cases
5. No running around is allowed
6. One artistic element may be brought in for the finished bed

**JUDGING CRITERIA:**

The Bed-Making Competition is based on speed, accuracy, and skill. The timing of the competition begins once the judges indicate so and is stopped as soon as the participant completes the bed-making. The time taken to make the bed, the tidiness, the quality, the presentation, and overall look of the bed are the main judging criteria for the competition.

Technique: 50 points: The way the corners, duvet, pillow cases are set.

Timing 30 points: Completion be less than 7 min to get full marks.

Overall Impression: 20 points: The person must have good manners, presentable, work quickly, orderly, & demonstrate efficiency. The artistic element must suit the bed.

Cleanliness & Neatness: Uniform, grooming, perfume in moderation, no excessive use of make-up, jewellery should not be worn when in uniform, hair must always be neat.

**Sponsor – Simba Global**

## Class Criteria for Speciality Classes

### **Class – F090 Monin Cup**

**Saturday 11<sup>th</sup> August 2018 1:30 Cocktail Arena**

Competitors are to compete in two (2) rounds of cocktail making

Round 1:

Competitors must produce two (2) servings of an original, non-alcoholic cocktail recipe using at least a minimum of 10ml of Monin product for a judging panel

Round 2:

Competitors must produce two (2) servings of an original, alcoholic cocktail recipe using at least a minimum of 10ml of Monin product for a judging panel

A full recipe & a description card must accompany the cocktail

Basic alcohol, equipment, garnishes, ice and Monin products will be supplied. Any specialist equipment or premium/unique alcohol required must be brought by the contestant

5 minutes to unpack and collect ice

20 minutes to prepare and present

Sponsor – Monin

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### **Class – KLO40 Live Fruit and Vegetable carving**

**Saturday 11<sup>th</sup> August 2018 10:00 to 1:00 180 minutes**

(In main auditorium)

Competitors have three (3) hours to complete a **FREE STYLE** Fruit & Vegetable carving with the selection and theme of the contestant's own choice.

All participants must bring their own fruits and vegetables and use at least three (3) different fruits or vegetables.

Accessories such as wires, pins and wooden sticks are allowed, but should not be visible. Contestants must provide their own working tools and stands. Pre-carved pieces are not allowed. Failure to comply with the rules will result in disqualification.

Competitors must provide a written explanation of their theme on a sheet of A4 paper which will accompany the showpiece.

Maximum size of the exhibit 120 x 90 cm

Height limit 120 cm

NB: Finished carvings will be moved after marking for display in the static area Carvings must be on a solid base for transport.

**Class – KL052 Live Modern Chinese Cuisine.**

**Sunday 12<sup>th</sup> August 2018 8:30 Moffat Kitchen and Southern Hospitality Kitchen**

**75 minutes**

Competitors have seventy-five (75) minutes to prepare and present four (4) identical, individually plated main courses featuring a minimum of three (3) Lee Kum Kee products from the following list. The sauces that you use must be presented to the judges in the branded and sealed bottles as bought from your supplier. Any opened bottle will NOT be allowed to be used.

Black Bean Sauce

Char Siu Sauce

Chili Bean Sauce

Chili Sauce Guilin Style

Chiu Chow Chili Oil

Chu Hou Paste

Fine Shrimp Sauce

Hoisin Sauce

Minced Garlic

Minced Ginger

Premium Dark Soy Sauce

Premium Oyster Sauce

Premium Soy Sauce

Pure Sesame Oil

Seasoned Soy Sauce for Seafood

XO Sauce

The dish should reflect your interpretation of Modern Chinese cuisine and contain protein or combination of proteins.

Before acceptance into this class the competitor will be asked to provide a short video on themselves and why they should be the Ambassador for Lee Kum Kee.

Please note that you will be cooking on a Western style stove with no Wok stand. A wok stand run on a separate gas supply; **cannot** be used for safety reasons. An electric base may be used if it is within the Competition criteria.

The winner of this competition would become the Lee Kum Kee Ambassador in New Zealand for the next 12 months. They would travel to the 3rd Lee Kum Kee International Young Chef Chinese Culinary Challenge (IYCCCC) held in September 2018 in Hong Kong, as one of the major events of Lee Kum Kee 130th anniversary celebration.

Criteria for this International competition must be observed.

Competitors will need to ensure they can fulfil the role of Ambassador for a 12-month period following the competition and on entering this competition state that they can satisfy this commitment if they are the overall winner.

A recipe & a description card must accompany the dish.

Sponsor: Lee Kum Kee

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**Class – S304 Live - Kiwi Kids Can Cook FINALS ONLY**

**Sunday 12<sup>th</sup> August 2018 from 8:00 Restaurant Arena National Final**

**30 Minutes Per Heat**

**ON THE DAY:**

The 'Kiwi Kids Can Cook' stage will be set up with individual cooking stations.

Each station will have a bench top, cold water, 2 gas hobs, power and the use of a shared microwave.

Each entrant will be responsible for any other cooking equipment and any ingredients that they will need.

Chef Hughie Blues and special guest Chef Judges will be on hand to spur the kids along and help fill in the gaps entertaining and educating the audience as the competition goes on.



## **Class – T401 Beef + Lamb New Zealand College Challenge – Mystery Box**

Team Event - 2 x Secondary School Students

<b>Planning</b>	<b>Tuesday 14<sup>th</sup> August 2018 8:45 Restaurant Arena</b>	<b>45 minutes</b>
<b>Cooking :</b>	<b>Tuesday 14<sup>th</sup> August 2018 10:30 Moffat Kitchen</b>	<b>75 minutes</b>

The team will be presented with the mystery box ingredients and receive a full list of ingredients, one (1) hour prior to the competition starting. They can plan their dish and write the description cards. They have forty (45) minutes to complete this, **without any assistance.**

The team have seventy-five (75) minutes to prepare, cook and present two (2) identical plates suitable for a main course meal. The plate must contain the protein, a starch and minimum of two (2) vegetables from the contents of the mystery box. A sauce / dressing must be presented as well. The dish must represent healthy New Zealand cuisine.

A hand-written description card must accompany their presentation.

Sponsor – Beef + Lamb New Zealand

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## **Class – T402 Live “The Curry Cup”**

**Sunday 12<sup>th</sup> August 2018 5:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present ten (10) main course portions of their best chicken curry, two (2) plated with rice, and your choice of accompaniments. A rice cooker can be used. Two (2) members per team permitted. Relishes, chutneys, yoghurt sauces and garnishes should be made on site. Two (2) kg of chicken will be provided for each team on the day.

A recipe & a description card must accompany the dish.

Recipes may be used by sponsors and NZChefs for promotional purposes. The balance of the food will be served by the event crew to members of the public, as below:

### **People’s Choice Award – The Curry Cup (Restaurant Arena)**

This event will be open to public to come and try the team’s product and vote on the best curry at the show. \$2.00 per curry tasting with the proceeds going towards our event charity this year.



**Class – T400    Live NESTLÉ Toque d’Or**

**Monday 13<sup>th</sup> August 2018 10:15 Moffat Kitchen and Restaurant Arena**

In association with NZ CHEFS ASSOCIATION, VEGETABLES. CO.NZ, BEEF + LAMB NZ, AKAROA SALMON AND THE HOUSE OF KNIVES.

This premier national student competition is between invited teams of three (3) students and covers both cookery and restaurant service skills. Auckland University of Technology, ARA Christchurch, Wellington Institute of Technology, Otago Polytechnic – Central Otago Campus, Defence Force Joint Catering School, NZ School of Food & Wine, Ignite Colleges, Sky City Auckland, Waikato Institute of Technology - are competing.

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**Class – T407    Chatham Islands on a Plate – Open**

**Saturday 11<sup>th</sup> August 2018 2:30 Moffat Kitchen 150minutes**

**Chatham Islands: On A Plate - Open**

A Team of two chefs have 120 minutes (2 hours) to prepare and present FOUR portions of an entree and FOUR portions of a main course identically plated using the mystery ingredients given. For the entree, portion size of the protein is to be a minimum of 75grams cooked weight. The main dish must contain a starch and a minimum of two vegetables and Portion size of the protein is to be a minimum of 120grams cooked weight.

Competitors will have 30 minutes prior to the start to view the mystery ingredients and to come up with their menu. There will be no changes to either dish once the 2 hours begins.

The magic box will include a range of sponsors products from the Chatham Islands and Fresh As, listed below, of which competitors must use at least (3) three Chatham Island and (2) two Fresh As products over the two dishes.

- Chatham Island Blue Cod, Chatham Island Crayfish, Chatham Island Paua/Black foot
- Chatham Island Kina, Chatham Island Honey
- Fresh As, Blood Orange Slices, Coconut Crumbs, Noble One Riesling Chunks, Kaffir Lime Powder, Basil Powder

Service times Entrée 75 mins, Mains 105 mins, Station clean-up 120 mins.

Sponsor – Chatham Islands & Fresh As

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**Tuesday 14<sup>th</sup> August 2018 Moffat Kitchen and Southern Hospitality Kitchen 8:00 60 minutes**

To design and present the perfect burger which is healthy and has a cultural twist.

Competitors have sixty (60) minutes (not including unpacking and clean up) to prepare and plate two portions of your burger, one for the judges and one for photography purposes. Provide a pre-made recipe card to accompany your burger that must include a Nutrition balance chart. Students may use any protein of their choice. Complementary fillings of your choice (vegetables can be brought in washed and peeled, but not trimmed or shaped and base stocks and sauces can be brought in but must be finished in the competition). All protein must be cooked from scratch. Consider leanness when selecting your protein. Take into account portion size, flavour, colour and textural balance. Use bread which is an appropriate shape and size for your burger. Display individual creativity and flair. Burger should be easy to eat

A recipe & a description card must accompany all food items.

Sponsor – Auckland Council

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**KS007 Individual Classic Fruit and Vegetable carving****Saturday 11<sup>th</sup> August 2018 Set up from 8:00 to 10:00, Marking commences at 10:00 sharp**

- Competitors are to make up their own banquet/reception compositions of fresh fruits or vegetables, combining various products within one design.
- Maximum balance of combination, including balance of concept & contents, colour palette & highly artistic performance of all elements of the composition according to specific conditions.
- The design should be carved from raw food entirely & the height of the items must not exceed 160cm.
- The competitors have two (2) hours to assemble their displays on the static table (80cm x 100cm) provided.
- A card denoting the theme should be provided alongside the exhibit.

**Notes**

- Glue, food colour & internal structure support is allowed, but must be covered & absolutely invisible, all display elements should be edible to avoid a penalty (10% of total marks will be deducted)
- The display must be kept fresh during the whole length of the event. (August 11<sup>th</sup> to 14<sup>th</sup>)
- Breakdown must take place on Tuesday 14<sup>th</sup> by 14:00. If the exhibit is still in situ at this point it will be removed & destroyed without further warning).
- No advertising maybe included in the design, prior to judging.
- When judging has taken place on Saturday by 12:00, then the competitors name & any other advertising may be placed on the exhibit.
- The New Zealand Chefs Association, its judges, staff & helpers are not responsible for any loss or damage to any utensils or the exhibit.

**Front of House:**

Part 1: Thirty minutes (30) spirit and liqueur identification.

Competitors are required to identify four spirits and four liqueurs by sight and smell only.

Part two: Fifteen (15) minutes table boxing.

Competitors are required to box an 1800 mm by 900 mm table.

Part 3: Fifteen (15) minutes Napkin folding.

Competitors are required to fold 10 different napkins.

Part 4: Twenty five (25) minutes Magic box cocktails, two types of two portions.

Competitors are to produce two (2) different cocktails, 2 portions of each, using mystery products in the box provided. Competitor to supply all equipment other than ice and glassware. (No blended cocktails)

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Part 5: Forty five (45) minutes mise-en-place table setting and sideboard preparation for three course Gueridon lunch service for four guests.

Competitors are required to prepare a standard full Table d'hôte restaurant setting including; water (1) and wine glasses (2), cruets and butter dishes for four (4) covers. Napkin folds prepared earlier are to be used on the table setting. A 900-mm square table, four (4) chairs, trestle table as sideboard and hot water will be provided.

Part 6: Fifteen (15) minutes Sparkling wine cocktail mise-en-place for four portions.

Competitors are required to prepare the glassware and Sparkling Wine ready for service in a reception style setting.

Part 7: Fifteen (15) minutes Sparkling wine tray service.

Competitors are required to open and pour four glasses of Sparkling Wine for four guests, tray serve from a salver to guests.

Part 8: Ninety (90) Minutes Gueridon meal service to four guests.

Competitors are required to Silver serve a bread roll, prepare four (4) covers of an assembled Salad, a Flambéed Main course protein and Flambéed Dessert (at the Gueridon/side table), serve water, white wine and Aerated Red wine at the appropriate times.

Part 9: Fifteen (15) minutes Wine identification of three white and three red wine.

Competitors are required to correctly identify three white and three red wine varietals by sight, smell and taste.

Part 10: Fifteen (15) minutes espresso coffee quiz.

Competitors are required to answer a Multi choice quiz based on espresso coffee.

**Back of House:**

**Overview**

Test project is broken into 2 components - 1 "static" class and 1 "live" class with all competitors working through the entirety of the test project over the competition

**Static Class**

To produce 4 identical portions of a hot entrée presented cold (with aspic) using salmon as the main component of the dish

**Live Class**

To produce 4 identical portions of a 2-course menu in 3 hours using the ingredients from a mystery box

## OF THE YEAR CLASSES 2018

### **Class – Y200      MOFFAT Chef of the Year**

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete in all the following classes:

KSO05    Hot Entrée Presented Cold

KLO51    Live Hot Entree

KLO49    Live Cheese, Main & Dessert

Sponsor – MOFFAT New Zealand

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### **Class – Y201                  Pastry Chef of the Year**

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete in all the following classes:

KSO04    Chocolate Show Piece Static

KSO06    Petit Fours Static

KLO50    Live Plated Dessert

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### **Class – Y202                  Secondary School Student of the Year**

The student with the highest combined mark in any two (2) Secondary School classes will win this class.

The winner of this class will be presented with the NZ Secondary School Student of the Year Trophy to hold for the ensuing 12 months.

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### **Class – Y203                  NZ Secondary School Excellence Award**

Each Schools highest marks from all the Secondary Schools Classes are collated. Each class is represented by one competitor from your establishment, and while they may enter several classes, they will only ever have their highest mark captured – ONCE.

The winner of this class will be presented with the NZ Secondary School Excellence Trophy to hold for the ensuing 12 months.

## **Class - Y204      Commis Chef of the Year**

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete in three (3) of the following classes:

KLO44    Live Lamb

OR

KLO41    Live Beef

AND

KLO47    Live Vegetarian Entrée

KLO63    Live Dessert

Sponsor – Southern Hospitality Limited

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## **Class - Y205                  Junior Pastry Chef of the Year**

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete in all the following classes:

KSO02    Dessert Platter Static

KSO06    Petit Fours Platter

KLO42    Live Decorated Gateaux

Sponsor - Equagold

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## **Class - Y206                  NZ Training Establishment of the Year.**

Each establishment highest marks from all the Training Classes are collated. Each class is represented by one competitor from your establishment, and while they may enter several classes, they will only ever have their highest mark captured – ONCE.

The winner of this class will be presented with the NZ Training Establishment of the Year Trophy to hold for the ensuing 12 months.

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## **Class - Y207                  Training Chef of the Year**

The Trainee with the highest combined marks in the following classes:

KLO61    Live Knife Skills

KLO63    Live Dessert

KLO65    Live Salmon

The winner of this class will be presented with the NZ Training Chef of the Year Trophy to hold for the ensuing 12 months.

**Class - Y208****Training Service Person of the Year**

The Trainee with the highest combined marks in the following classes:

- F101 Live Classic Cocktail
- F103 Live Classic Table Setting
- F104 Live Innovative Table Setting

The winner of this class will be presented with the NZ Training Service Person of the Year Trophy to hold for the ensuing 12 months.

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**Class - Y209 Barista of the Year**

This is a Duathlon event judged on a variety of skills. Competitors are required to compete all the following classes:

- F081 Live Barista
  - F082 Live Latte Art
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**Class - Y210 Bartender of the Year**

This is a Triathlon event judged on a variety of skills. Competitors are required to compete in all the following classes:

- F083 Live Classic Cocktail
  - F085 Live Mystery Box Cocktails
  - F087 Speciality Beer Class
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**Class - Y211 Cocktail Champion of the Year**

This is a Triathlon event judged on a variety of skills. Competitors are required to compete in all the following classes:

- F083 Live Classic Cocktail
  - F084 Live Innovative Cocktail
  - F085 Live Mystery Box Cocktails
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**Class - Y212 Service Person of the Year**

This is a Triathlon event judged on a variety of skills. Competitors are required to compete in all the following classes:

- F086 Live Wine & Beverage Service
- F088 Live Classic Table Setting
- F089 Live Mystery Box Table Setting

*Any questions about class criteria's please email [salondirector@nzchefs.org.nz](mailto:salondirector@nzchefs.org.nz) or call 0800NZCHEFS*

