



# 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 9

*in association with NZChefs*

## Class Criteria for Open - STATICS

**Class – KS001 Celebration Cake - Static**

**SUNDAY 11<sup>th</sup> August 2019 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 clear.

Competitors must also explain their theme on a sheet of A4 paper which will accompany their entry.

A recipe & a description card must accompany the dish.

**Class – KS004 Chocolate Showpiece - Static (Compulsory for Pastry Chef of the Year)**

**SUNDAY 11<sup>th</sup> August 2019 8:00**

Competitors are to display a Chocolate Showpiece which fits the theme "Time and Space". 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 also explain their theme on a sheet of A4 paper which will accompany the showpiece.

A recipe & a description card must accompany the dish.

**Class – KS005 Hot Entree Presented Cold – Static (Compulsory for Chef of the Year)**

**SUNDAY 11<sup>th</sup> August 2019 8:00**

Competitors are to display four (4) identical portions of Hot Entrée presented cold (HPC) with an aspic. The dish 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 – KS006 Petit Fours Platter – Static (Compulsory for Pastry Chef of the Year)**

**SUNDAY 11<sup>th</sup> August 2019 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.

An Anchor 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.

NOTE: If doing this as part of the Pastry Chef of the Year then the Petit Fours MUST FOLLOW the THEME of your Chocolate Showpiece

A recipe & a description card must accompany the dish.

## **Class Criteria for Open – LIVE KITCHEN**

**Class – KL041 Live Beef**

**Monday 12<sup>th</sup> August 2019 3:15pm Southern Hospitality 2 Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented main courses featuring NZ 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.

**Class – KL042 Live Decorated Gateaux (Compulsory for Pastry Chef of the Year)**

**Monday 12<sup>th</sup> August 2019 8:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to decorate a 'Black Forest Gateaux' from a prepared 20 cm chocolate sponge in (can be brought in ready), but not cut) an innovative style All decorations and garnishes must be made on site.

A recipe & a description card must accompany the dish.

## **Class – KLO44 Live Lamb**

**Sunday 11th August 2019 11:15 Moffat Kitchen 60 minutes**

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

A recipe & a description card must accompany the dish.

## **Class – KLO45 Live Salmon Entrée**

**Sunday 11<sup>th</sup> August 2019 3:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individual presented entrée's featuring Akaroa Salmon as the main protein. A side of Akaroa Salmon will be provided for the competition

A recipe & a description card must accompany the dish.

## **Class – KLO46 Live Senior Life Style**

**Sunday 11<sup>th</sup> August 2019 10:00 Moffat Kitchen 60 minutes**

The Senior Lifestyle Cuisine competition is New Zealand's premier live cooking competition for chefs working in aged care. Any person working in the aged care setting is eligible to compete.

Competitors have 75 minutes to prepare and serve

Four [4] covers of a dish which must include

- Naturalaz Beef Cheeks
- Two [2] Maggi or Nestlé Professional product – any quantity
- Minimum of two 60g servings of fresh New Zealand grown vegetables [no canned, frozen or imported vegetables or fungi]
- Starch such as potato and/or kumara
- Sauce/Jus/Gravy

Four [4] covers of a dish which must include

- Independent Fisheries Hoki Loin
- Two [2] Maggi or Nestlé Professional product – any quantity
- Minimum of two 60g servings of fresh New Zealand grown vegetables [no canned, frozen or imported vegetables or fungi]
- Starch such as potato and/or kumara
- Sauce/Jus/Gravy

Note: Equal marks are allocated for the presentation and taste for each dish. If the same vegetables and starch are used in both dishes their presentation and style should be complimentary to finished dish.

A recipe & a description card must accompany the dish.

## Class – KLO47 Live Vegan Main Course

**Sunday 11th August 2018 1:45      Moffat Kitchen      60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented Main Courses that are suitable for a vegan diner in a modern day café/restaurant setting. Competitors **MUST** utilize at least one (1) of the Meadow Mushrooms fresh mushrooms, White Button, Swiss Brown shiitake or Portabello as the main component of the dish.

A recipe & a description card must accompany the dish.

Sponsor – Meadow Mushrooms

## Class – KLO48 – Pure Saffrona Mystery Box (Compulsory event for Chef of the Year)

<b>Planning</b>	<b>Monday 12th August 2019 2:30</b>	<b>Moffat Kitchen</b>	<b>30 minutes</b>
<b>Cooking :</b>	<b>Monday 12th August 2019 3:00</b>	<b>Moffat Kitchen</b>	<b>90 minutes +15 mins clean up</b>

Competitors will be presented the mystery box ingredients and receive a full list of ingredients, Thirty (30) minutes prior to the competition starting. They can plan their dishes (see requirements below) and write the description cards. They have thirty (30) minutes to complete this, **without any assistance**.

Competitors will then have 1 1/2 hours (90 minutes) To prepare, cook and serve a main course and dessert for 6 covers utilising at least 2 of the following 3 products from PURE SAFFRONA

- Saffron
- Barberry
- Rose petals

at least one (1) product **MUST BE** Utilised in the main course and one (1) different product in the dessert, there must be a minimum of 2 products used across the menu courses.

Main courses **MUST BE** served between 3:50 and 4:00PM

Dessert **MUST BE SERVED** between 4:20 and 4:30PM

A hand-written description card must accompany their presentation.

**Class – KL049 Live 3 Course Menu (Compulsory for Chef and Commis Chef of the Year)**

**Tues 13<sup>th</sup> August 2019 10:30 Moffat Kitchen 180 minutes + 15 minutes Clean Down**

Competitors must prepare and present within three (3) Hours the following, SIX (6) identical, individually plated covers of a hot or cold ovo-lacto vegetarian entrée'

SIX (6) identical, individually plated main course dishes served with a balance of starch, vegetables, and suitable sauce.

SIX (6) identical, individually plated desserts, which MUST contain both hot/warm and cold elements.

Serving Times:

Ovo-lacto vegetarian entree Course must be served between 12 – 12:15pm

Main Course must be served between 12.45 – 1:00pm

Dessert must be served between 1:15 – 1.30pm

Each competitor will furnish 3 Dish Description Cards, 3 Printed Recipe Methods and 3 Printed Menus

**Class – KL050 Live Plated Dessert (Compulsory for Pastry Chef of the Year)**

**Tuesday 13<sup>th</sup> August 2019, 8:30 Moffat Kitchen 90 minutes**

Competitors have ninety (90) minutes to prepare and present four (4) identical, individually plated dessert which MUST CONTAIN a warm/hot component and be suitable for service in a restaurant.

A recipe & a description card must accompany the dish.

**Class – KL051 Live Hot Entree**

**Sunday 11<sup>th</sup> August 2019 12:30 Moffat Kitchen 60 minutes**

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

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 – LIVE RESTAURANT & CAFÉ

**Class – F080 Barista SmackDown**

**Sunday 11<sup>th</sup> August 2019 from 2:00 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.

**Class – F081 Live Barista**

**Sunday 11<sup>th</sup> August 2019 from 8:30 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. Single Flat White

Clean down workstation, grinder, and machine.

Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors can bring their own grinders and beans.

**Class – F082    Live Latte Art**

**Sunday 11th August 2019 12:00 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.

Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors can bring their own grinders and beans.

**Class – F083    Live Classic Cocktail (Compulsory event for Bartender of the Year & Cocktail Champion of the Year)**

**Sunday 11th August 2019 from 12:00                      Cocktail Arena    20 minutes**

Competitors are to produce the following vodka-based cocktail:

- Caipiroska (compulsory) two (2) identical glasses.
- Either two (2) of the same – White Russian OR Bloody Mary

(Four Cocktails – 2 being Caipiroska and 2 identical cocktails)

Competitor to supply all ingredients and equipment other than ice.

Sponsors product must be used.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

**Class – F084    Live Innovative Cocktail (Compulsory event for Cocktail Champion of the Year)**

**Sunday 11<sup>th</sup> August 2019 from 2:30 Cocktail Arena    15 minutes**

Competitors are to produce two (2) servings of an original recipe cocktail using vodka as the key ingredient. Competitor 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.

**Class – F085 Live Mystery Box Cocktail (Compulsory event for Bartender of the Year & Cocktail Champion of the Year)**

**Sunday 11<sup>th</sup> August 2019 11:00 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.

**Class – F086 Live Wine & Beverage Service (Compulsory event for Service Person of the Year)**

**Monday 12<sup>th</sup> August 2019 3:30 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 a 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.



**Class – F087      Speciality Beer Class (Compulsory event for Bartender of the Year)**

**Monday 13<sup>th</sup> August 2019 4:15 Restaurant Arena      75 minutes**

The class is to be held in two (2) parts

Part 1: Identify 6 (six) Beer or Beer related products. This will be conducted in a blind tasting format – within Twenty (20) minutes

Part 2. Create two original Beer Cocktails. Competitors are to produce two (2) servings each of two original & innovative recipe cocktails with the main ingredient to be Beer within Twenty (20) minutes

**Class – F088      Live Classic Table Setting (Compulsory event for Service Person of the Year)**

**Monday 12 August 2019 8:00      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 and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. 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

**Class – F089      Live Mystery Box Table Setting (Compulsory event for Service Person of the Year)**

**Sunday 11th August 2019 12:30 Restaurant Arena      50 minutes**

Competitors will have forty-five (45) minutes to set a table for 4 covers 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

## **Class – F090 Live Bed Making**

**Sunday 11<sup>th</sup> August 2019 1:30 EXPO 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. First Sheet
4. Duvet (open from 1 side not bottle neck)
5. Duvet Case
6. 4 Pillows
7. 4 pillow protectors
8. 4 Pillow Cases (2 designed, 2 plain)
9. Bed throw

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. The duvet must be evenly filled in the duvet cover
4. The duvet must be placed uniformly from the sides and tucked
5. Pillows must be correctly filled in their cases; the 2 cases with any design should be on top of the plain cases along with the pillow protector
6. The pillow should be plain

## **Class Criteria for Training - STATICS**

**Class – KS020 Fruit Flan – Static**

**MONDAY 12<sup>th</sup> August 2019**

**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 with Barker's ready to use glaze 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.

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

**MONDAY 12<sup>th</sup> August 2019 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 recipe & a description card must accompany the dish.

**Class – KSQ22 Cold Entrée – Static (Compulsory for Commis Chef of the Year)**

**Sunday 11th August 2019 8:00**

Competitors are to display two (2) portions of the same entree Hot Presented Cold (HPC) 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 Training – LIVE KITCHEN**

**Class – KLO61 - Live Knife Skills (Compulsory event for Training Chef of the Year)**

**Monday 12<sup>th</sup> August 2019 8:15 Southern Hospitality Kitchen 30 minutes**

Each competitor is to produce six cuts of vegetables from the following traditional cuts in thirty (30) minutes. Wash 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

**Class – KL062 Live Cafe Breakfast**

**Sunday 11<sup>th</sup> August 2019 8:00 Southern Hospitality Kitchen 1 & 2 45 minutes**

Competitors have forty-five (45) minutes to prepare and present four (4) identical, individually plated Hot breakfasts featuring a minimum of two (2) eggs per serve, accompanied by items suitable for a café breakfast. 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 (Compulsory event for Commis Chef of the Year & Training Chef of the Year)**

**Monday 12<sup>th</sup> August 2019 2:00 Southern Hospitality Kitchen 1 & 2 60 minutes**

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

A recipe & description card must accompany the dish.

**Class – KL064 Live Pasta & Mushroom**

**Sunday 11<sup>th</sup> August 2019 11:30 Southern Hospitality Kitchens 1 & 2 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring Meadow Mushrooms and a savoury pasta suitable for a café / bistro menu. White plates/pasta bowls not exceeding 32 cm are to be used for presentation.

A recipe & a description card must accompany the dish.

**Class – KL065 Live Salmon Main Course (Compulsory event for Training Chef of the Year)**

**Sunday 11<sup>th</sup> August 2019 12:45 Southern Hospitality Kitchen 1 & 2 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring salmon as the protein, with a balance of starch, vegetables, and suitable sauce. The competitor must bring all ingredients including the salmon.

A recipe & a description card must accompany the dish.

### **Class – KLO66 Live Seafood Soup**

**Sunday 11th August 2019 9:00 Southern Hospitality Kitchen 1 & 2 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**

**Sunday 11th August 2019 10:15 Southern Hospitality Kitchen 1 & 2 60 minutes**

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

A recipe & a description card must accompany the dish.

## **Class Criteria for Training – LIVE RESTAURANT & CAFÉ**

### **Class – F100 Barista**

**Monday 12th August 2019 from 9:30 Brew Theatre 20 minutes (Numerous Heats)**

#### **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
2. Double Shot Latte
3. Single Flat White

Clean down workstation, grinder and machine.

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

**Class – F101      Live Classic Cocktail (Compulsory event for Training Service Person of the Year)**

**Monday 12<sup>th</sup> August 2019 from 2:15 Cocktail Arena    20 minutes (Numerous Heats)**

Competitors are to produce the following vodka-based cocktail:

- Caipiroska (compulsory) two (2) identical glasses.
- Either two (2) of the same – White Russian OR Bloody Mary

(Four (4) Cocktails – Two (2) being Caipiroska and two (2) identical cocktails)

Competitor to supply all ingredients and equipment other than ice.

Sponsors product must be used.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

**Class – F102      Live Innovative Cocktail**

**Monday 12<sup>th</sup> August 2019 from 12:00 Cocktail Arena    20 minutes (Numerous Heats)**

Competitors are to produce two (2) servings of an original recipe cocktail using vodka as the key ingredient.

A full recipe & a description cards 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 (Compulsory event for Training Service Person of the Year)**

**Monday 12<sup>th</sup> August 2019    8:45 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 and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. 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

## **Class – F104 Live Innovative Table Setting (Compulsory event for Training Service Person of the Year)**

**Sunday 11<sup>th</sup> August 2019 2:15 Restaurant Arena 40 minutes**

Competitors are to complete a fully themed table setting of four (4) covers. This will 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.

Unpack 5 minutes

Prepare the table 35 minutes

## **Class Criteria for Secondary Schools - STATICS**

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

**Tuesday 13<sup>th</sup> August 2019 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.

**Class – S301 Biscuits - Static**

**Tuesday 13<sup>th</sup> August 2019 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.

**Class – S302 Savoury Quiche - Static**

**Tuesday 13<sup>th</sup> August 2019 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 baked dish but presented and served cold. The judges will cut a portion for viewing of the internal presentation.

A recipe & a description card must accompany the dish.

## **Class Criteria for Secondary Schools – LIVE KITCHEN**

**Class – S303 Scone – Sweet or Savoury**

**Monday 11th August 2019 10:30 Southern Hospitality Kitchens 1 & 2 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 can be brought in but can be finished if required.

A recipe & a description card must accompany the dish.

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

**Monday 12th August 2019 9:00 Southern Hospitality Kitchen 1 & 2 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 plates.

A recipe & description card must accompany the dish.

**Class – S306 Vegetable Soup**

**Monday 12th August 2019 12:45 Southern Hospitality Kitchens 1 & 2 - 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, Vegetables maybe brought in washed and peeled but must be raw & whole at the start of the competition.

A recipe & a description card must accompany the dish.

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

**Sunday 11<sup>th</sup> August 2019 from 8:00 Restaurant Arena National Final    30 Minutes Per Heat**



#### OBJECTIVE:

We believe that “Kiwi Kids Can Cook”! In fact, over the years of this competition, we have realised that kids can cook THE MOST amazing dishes! It is our aim to get our kids “hooked on cooking” at a primary school age to help nurture those that have natural talent and promote healthy eating.

#### THE COMPETITION:

This is a fun competition where the emphasis is solely on the kids. The young chef (student) is the only entrant cooking and they must be a pupil in Year 1 to Year 8, at a school in NZ. (Parents and caregivers are there purely for moral support and guidance).

Entrants are asked to submit two of their favourite dishes, which can easily be cooked on a gas top (portable gas cooker) or in a microwave (provided & shared). Please Note: no oven will be available.

Each entrant who makes it through will represent their school and will compete against other entrants live on stage, cooking one of their dishes. The winners of the “first cook off” will then cook their second dish - a panel of hospitality representatives will judge them. They are competing for the NZ National Title “Kiwi Kids Can Cook Champion’ and receive the prestigious “Kids Can Cook” Trophy, which their school / home gets to hold for 1 year. As well as an amazing prize package.

#### 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 – S307    Pasta & Mushroom**

**Monday 12<sup>th</sup> August 2019 11:30 Southern Hospitality Kitchen 1 & 2    60 minutes**

Competitors have sixty (60) minutes to prepare, cook and present two (2) identical, individually plated main dishes featuring pasta and mushrooms. Competitors will be supplied a selection of Meadow Mushrooms, Portabella, Button and Swiss Brown mushrooms to use for the competition, no other mushrooms can be used. The dish can reflect either contemporary or traditional Italian cuisine.

A recipe & a description card must accompany the dish.

### **Class – S308 Café Wrap**

**Monday 12th August 2019 9:45 Southern Hospitality Kitchen 1 & 2 30 minutes**

Competitors have thirty (30) minutes to prepare and present two (2) individual plates of a Café Style Wrap with appropriate garnish/accompaniment each for one (1) person suitable for a lunch service. The wraps 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 – S403 Gourmet Bacon Sandwich**

**Tuesday 13<sup>th</sup> August 2019 8:00 Southern Hospitality Kitchen 1 - 30 minutes (2 Heats)**

To design and present the perfect Gourmet Bacon Sandwich

Competitors have thirty (30) minutes (not including unpacking and clean up) to prepare and plate two portions of your sandwich one for the judges and one for photography purposes. Provide a pre-made recipe card to accompany your sandwich. Students may use any 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. Take into account portion size, flavour, colour and textural balance. Display individual creativity and flair. sandwich should be easy to eat and suitable for serving in a modern café setting.

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

## **Class Criteria for Secondary Schools – LIVE RESTAURANT & CAFÉ**

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

**Tuesday 13<sup>th</sup> August 2019 9:00, 10:00 and 11:00 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 and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. The wine glasses can be any style should be complimentary to the menu. Competitors are to supply all other equipment.

Unpack 5 minutes,

Table setting 30 minutes

**Class – S310     Smoothies**

**Tuesday 13<sup>th</sup> August 2019 from 9:00 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 present at time of competition.

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

A question relating to the class will be asked.

**Class – S311     Barista**

**Tuesday 13<sup>th</sup> August 2019 from 9:00           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
2.    Double Shot Latte
3.    Single Flat White

Clean down workstation, grinder, and machine.

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

# TEAM COMPETITIONS

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

**Monday 12<sup>th</sup> August 2019 10:00 Moffat Kitchen and Restaurant Arena**

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

This premier national training/student competition is between invited teams of three (3) students/trainees and covers both cookery and restaurant service skills.

Details available from Nestlé Toque d’Or Event Manager, Janine Quaid [toque.dor@nz.nestle.com](mailto:toque.dor@nz.nestle.com)

**Class – T401    NZ Pork New Zealand College Challenge – Mystery Box**

**Tuesday 13<sup>th</sup> August**

**9:30am - Report to Registration**

**10am - Presented with Mystery Box**

**11am - Cook Off - southern Hospitality Kitchen 2**

**Team Event - 2 Students**

The team will be presented 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 task, they can be assisted by their teacher/tutor with this.

The team have seventy-five (75) minutes to prepare, cook and present four (4) identical plates suitable for a main course meal. The plate must contain the pork protein provided, along with 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 be suitable for serving in a modern Cafe/Restaurant setting.....

A hand-written description card must accompany their presentation.

Each confirmed team will receive a sample of fresh pork to practice with.

## Class – T402 Live “The Curry Cup”

Sunday 11<sup>th</sup> August 2019 2:30 Southern Hospitality Kitchen 1 90 minutes

Competitors have ninety (90) minutes to prepare and present ten (10) main course portions of their best 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.

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 – T407 Chatham Islands on a Plate – Open

Monday 12<sup>th</sup> August 2019 3:15 Southern Hospitality Kitchen 1 150minutes

A Team of two chefs have 120 minutes (2 hours) to prepare and present four (4) portions of an entree and four (4) 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 75 grams 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 thirty (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 two (2) hours begins.

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

**Chatham Island Blue Cod, Chatham Island Crayfish, Chatham Island Paua/Black foot, Chatham Island Kina, Chatham Island Honey Queen Vanilla Paste, Queen Jel-it-in, Queen Lime Baking Paste, Queen Black Food Colour Gel**

Service times Entrée 75 mins, Mains 105 mins, Station cleanup 120 mins.

A recipe & a description card must accompany the dish.

## DI - The Dilmah Tea Innovation Award

The innovative use of Dilmah Tea product used in ANY class in ANY way. This can be food, beverage or service classes. This class is FREE to enter, though you MUST identify which class you are using Dilmah Tea product/s in an innovative way.

## “OF THE YEAR CLASSES”

### **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
- KLO48    Pure Saffrona Mystery Box
- KLO49    3 Course Live

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

This event covers four classes and is 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
- KLO42    Live Decorated Gateaux
- KLO50    Live Plated Dessert

### **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.**

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

The school with the highest aggregated mark comprised of the total of the three highest marks from all the Secondary School Classes that they enter. The calculation is based on the following key points, each class is represented by one competitor from the school, and while they may enter several classes, they will only ever have their highest mark recorded once. (i.e. the three highest scores of *three different* students from your school)

**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:

- KSO22    Cold Entrée Static
- KLO63    Live Plated Dessert
- KLO49    3 Course Live

## **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.

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

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

- KL061    Live Knife Skills
- KL063    Live Dessert
- KL065    Live Salmon Main Course

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.

## **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:

- FO81    Live Barista
- FO82    Live Latte Art

## **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:

- FO83    Live Classic Cocktail
- FO85    Live Mystery Box Cocktails
- FO87    Speciality Beer Class

## **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

## **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