

CONTENTS

S360 – CELEBRATION CAKE	2
S361 – CHOCOLATE SHOWPIECE	2
S362 – COLD ENTRÉE PRESENTATION (OPEN)	3
S364 – GROWNUP DONUTS	3
K321 – SALMON ENTRÉE	4
K322 – HOT ENTREE	4
K324 – PURE SOUTH LAMB	5
K327 – LIVE 3 COURSE MENU	5
K329 – PLATED DESSERT	6
K330 – DECORATED GATEAU	6
B300 – BARISTA (OPEN).....	7
B302 – LATTE ART	8
B303 – CLASSIC COCKTAIL (OPEN).....	9
B304 – INNOVATIVE COCKTAIL (OPEN)	10
R340 – CLASSIC TABLE SETTING (OPEN).....	11
R341 – MYSTERY BOX TABLE SETTING.....	12
R342 – WINE AND BEVERAGE SERVICE (OPEN)	13
T380 – CHATHAM ISLAND ON A PLATE	14
T381 - THE CURRY CUP.....	15
T383 - BED MAKING.....	16
T384 – AKAROA SALMON EMERGING CHEF.....	17
T400 - RESTAURANT OF THE YEAR.....	19
Y01 - CHEF OF THE YEAR	22
Y02 - PASTRY CHEF OF THE YEAR.....	23
Y03 - COMMIS CHEF OF THE YEAR.....	23
Y05 - BARISTA OF THE YEAR.....	24
Y06 - COCKTAIL CHAMP OF THE YEAR.....	24
Y07 - SERVICE PERSON OF THE YEAR.....	25
DILMAH TEA INNOVATION AWARD.....	25

STATIC CLASSES

S360 – CELEBRATION CAKE

Criteria

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.

Theme should be clear and represented in the choice of presentation and decoration.

A recipe card and a description card must be presented.

Presentation Time

Thursday 9 September, 8 – 10 am, collection between 3 and 4 pm

S361 – CHOCOLATE SHOWPIECE

Sponsor

Chelsea Sugar

Criteria

Competitors are to display a Chocolate Showpiece which fits the theme “Kiwiana”.

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.

A recipe card and a description card must be presented.

Presentation Time

Thursday 9 September, 8– 10 am, collection between 3 and 4 pm

This is a compulsory class for Pastry Chef of The Year (Y02)



STATIC CLASSES

S362 – COLD ENTRÉE PRESENTATION (OPEN)

Criteria

Competitors are to display **four (4)** portions of the same entree “*hot presented cold*” of their choice.

The entrées are to be individually plated and reflect a contemporary service style.

The dish should show a balance of protein, starch and vegetables.

A recipe card and a description card must be presented.

Presentation Time

Thursday 9 September, 8 – 10 am, collection between 3 and 4 pm

This is a compulsory class for Chef of the Year (Y01)

S364 – GROWNUP DONUTS

Criteria

Competitors are to display a platter with a total of **six (6)** donuts, **two (2)** flavours, **three (3)** identical pieces of each.

Donuts must be a minimum of 8cm in diameter or length – i.e. no mini donuts.

Cronuts can be presented.

Donuts can be filled, iced or decorated in any manner but must fit with the theme – Grownup Donuts.

A recipe card and a description card must be presented.

Presentation Time

Thursday 9 September, 8-10 am, collection between 3 and 4 pm

This is a compulsory class for Commis Chef of The Year (Y03)

KITCHEN CLASSES

K321 – SALMON ENTRÉE

Sponsor

Akaroa Salmon

Criteria

Prepare and present **four (4)** identical, individual presented entrée courses featuring Salmon as the main protein, the dish can be hot or cold. Competitors will be provided a half fillet (approx. 300 -350gm) of raw salmon from the sponsor. All other ingredients to be provided by the competitor.

A recipe card and a description card must be presented

Time allocation

Sixty (60) minutes

Thursday 9 September, 12:30 pm

This is a compulsory class for Commis Chef of The Year (Y03)



K322 – HOT ENTREE

Criteria

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 card and a description card must be presented

Time allocation

Sixty (60) minutes

Thursday 9 September, 8:00 am

KITCHEN CLASSES

K324 – PURE SOUTH LAMB

Sponsor

Pure South

Criteria

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 card and a description card must be presented

Time allocation

Sixty (60) minutes

Thursday 9 September, 11:15 am



K327 – LIVE 3 COURSE MENU

Criteria

Competitors must prepare and present the following:

- ◆ **six (6)** identical, individually plated covers of a hot or cold Entrée Cheese course
- ◆ **six (6)** identical, individually plated covers of a main course, showcasing and featuring Lamb
- ◆ **six (6)** identical, individually plated covers of either a hot or cold dessert

Each competitor will provide 3 description cards and 3 Recipe cards

Time allocation

Three (3) hours

Thursday 9 September, 11:30 am

- Cheese Entree Course must be served between 12:30 – 12:45 pm
- Main Course must be served between 1:15 – 1:30 pm
- Dessert must be served between 1:45 – 2:00 pm

This is a compulsory class for Chef of the Year (Y01)

KITCHEN CLASSES

K329 – PLATED DESSERT

Sponsor

Chelsea Sugar

Criteria

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 card and a description card must be presented.

Time allocation

Ninety (90) minutes

Thursday 9 September, 9:30 am

This is a compulsory class for Pastry Chef of The Year (Y02)

This is a compulsory class for Commis Chef of the Year (Y03)



K330 – DECORATED GATEAU

Sponsor

Chelsea Sugar

Criteria

Decorate a 'Black Forest Gateaux' from a prepared 20 cm chocolate sponge in an innovative style. The sponge(s) may be brought in but all decorations and garnishes must be made on site.

A recipe card and a description card must be presented.

Time allocation

Sixty (60) minutes

Thursday 9 September, 3:00 pm

This is a compulsory class for Pastry Chef of The Year (Y02)



RESTAURANT CLASSES

B300 – BARISTA (OPEN)

Sponsor

Vivace Espresso, Rancilio and Meadow Fresh Milk

Criteria

There are two parts to this competition

Part 1: Competitors have ten (10) minutes to prepare and condition the machine, as well as setting up any additional equipment.

Part 2: Competitors have eight (8) minutes to present water for the judges, and prepare and present **two (2)** portions of each of the following beverages:

- ◆ Short black espresso
- ◆ Latte
- ◆ Flat White

All coffees are to be double shot extractions.

Espresso machine, grinder, coffee beans and milk provided by our sponsors and must be used. Competitors to bring all other equipment and ingredients.

Your coffees must be presented as they would be served to a customer in a cafe.

Time Allocation

Part 1: ten (10) minutes

Part 2: eight (8) minutes

Thursday 9 September, heats will run all day

Notes to competitor

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges.

This is a compulsory class for Barista of The Year (Y05)

This is an optional class for Service Person of The Year (Y07)



RESTAURANT CLASSES

B302 – LATTE ART

Sponsor

Vivace Espresso, Rancilio and Meadow Fresh Milk

Criteria

There are two parts to this competition.

Part 1: Competitors are to prepare and season the espresso machine and set up any additional equipment

Part 2: Competitors are to prepare and present the following beverages:

- ◆ **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.

Espresso machine, grinder, coffee beans and milk provided by our sponsors and must be used. Competitors to bring all other equipment and ingredients.

Time allocation

Part 1: ten (10) minutes

Part 2: fifteen (15) minutes

Thursday 9 September, heats will run all day

Notes to competitor

Competitors are required to provide 1 printed photo of each pattern (i.e. 1 photo of a free pour latte and 1 photo of the designer latte). The photo should clearly show the pattern to be attempted. Failure to produce an acceptable photo will lead to a reduction in marks.

No additives permitted to milk whilst texturing on the machine.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges.

This is a compulsory class for Barista of The Year (Y05)



RESTAURANT CLASSES

B303 – CLASSIC COCKTAIL (OPEN)

Criteria

Competitors are to produce the following vodka-based cocktails:

- ◆ Vodkatini (compulsory) **two (2)** identical glasses
 - ◆ Moscow Mule or Seabreeze - **two (2)** of the same
- (TOTAL **Four (4)** Cocktails)

Competitor to supply all ingredients and equipment other than ice.

Time allocation

Five (5) minutes to unpack and collect ice, ten (10) minutes to prepare and present your cocktails

Thursday 9 September, heats will run all day

Notes to competitors

This competition is to produce a *classic* cocktail. Competitors are encouraged to research classic preparation and presentation techniques. We recommend <https://www.diffordsguide.com> or <https://iba-world.com>

A recipe card must be presented.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges relating to the preparation and presentation of your cocktails, and your target market for these drinks.

This is a compulsory class for Cocktail Champ of The Year (Y06)

This is an optional class for Service Person of The Year (Y07)

RESTAURANT CLASSES

B304 – INNOVATIVE COCKTAIL (OPEN)

Criteria

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.

Time allocation

Five (5) minutes to unpack and collect ice; fifteen (15) minutes to prepare and present.
Thursday 9 September, heats will run all day

Notes to competitors

A recipe card must be presented.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges relating to the preparation and presentation of your cocktail and your target market or pricing.

This is a compulsory class for Cocktail Champ of The Year (Y06)

RESTAURANT CLASSES

R340 – CLASSIC TABLE SETTING (OPEN)

Sponsor

Pacific Linen

Criteria

There are three parts to this competition

Part 1 Preparation for service:

Prepare a classic table d'hôte setting for four (4) covers, for a three-course menu of their choice.

The setting must include all cutlery and crockery, glassware and cruets required for the menu. The preparation of a table decoration and serviette fold must be completed during the competition.

A 900-mm square table, four (4) chairs, trestle table and hot water will be provided.

Competitors are to supply all equipment.

Once this part is completed, competitors must stand by their sideboard while the judges check their tables.

Part 2 Main course:

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).

Competitor is to 'set' the napkin as if the guests have left the table briefly (e.g. across the back of the chair or folded to the side of the cover).

Part 3 Preparation for dessert service:

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.

Time allocation

Five (5) minutes to unpack;

Part one: twenty (20) minutes to prepare your table for service;

Part two: five (5) minutes to adjust the cover to reflect main course service;

Part three: ten (10) minutes to clear your table in preparation for dessert service

Thursday 9 September, 8:30 am

Notes to competitors

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

However, your ability to interact with the judges is an important part of this class and you will be expected to answer one question from the judges relating to the preparation and presentation of your table and your menu.

This is a compulsory class for Service Person of The Year (Y07)



RESTAURANT CLASSES

R341 – MYSTERY BOX TABLE SETTING

Sponsor

Artisan

Criteria

Competitors will set a table for **four (4)** 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.

Time allocation

Five (5) minutes to unpack; forty-five (45) minutes to prepare the table

Thursday 9 September, 10:45 am

Notes to competitors

Your ability to interact with the judges is an important part of this class and you will be expected to answer questions from the judges relating to the preparation and presentation of your table and your menu.



RESTAURANT CLASSES

R342 – WINE AND BEVERAGE SERVICE (OPEN)

Criteria

Competitors are required to demonstrate beverage service skills representative of a fine dining establishment in New Zealand.

There are **two (2)** parts to this competition.

Part one:

During the competitions, competitor must set a table of four (4) covers with glassware required for service of the following beverages

- ◆ A 750 ml bottle of water (still or sparkling)
- ◆ A 750 ml bottle of sparkling wine
- ◆ A 750 ml bottle of still wine

An additional judges' glass for each beverage, will be allocated on a side table and competitors must serve to this glass as part of the competition.

Table and chairs supplied. Competitors to supply all wines, water, glassware and equipment required for this class.

Part two:

Guests will be seated and the competitor will serve a platter of nibbles to the table.

The competitor will then serve the wines to the guests (and the judges glass). Water must be served first, then sparkling wine, then still wine.

Time allocation

Ten (10) minutes to prepare the table for service; twenty (20) minutes to serve all beverages

Thursday 9 September, 9:45 am

Notes to competitors

Your ability to interact with the judges is an important part of this class and you will be expected to answer questions from the judges relating to the wines you have chosen to serve.

Judges glass – the judge's glass is to allow the competitor to demonstrate the skill of pouring 5 even glasses from a bottle of wine. The judge's glasses are to remain on the side table throughout the event.

This is a compulsory class for Service Person of The Year (Y07)

SPECIALITY AND TEAM CLASSES

T380 – CHATHAM ISLAND ON A PLATE

Sponsor

Chatham Island Food Co

Go Wild Apiary

Criteria

A team of two chefs are to prepare and present **four (4)** identical portions of an entree and **four (4)** identical portions of a main course showcasing the sponsors ingredients.

Sponsors products are from *Chatham Blue* and *Go Wild Apiary*, listed below, of which competitors must use Chatham Blue Cod Fillets and at least **two (2)** other products over the **two (2)** dishes.

- Chatham Blue Cod Fillets
- Minced Paua Pottle
- Kina Pottle
- Crayfish Tails
- Chatham Island Freeze-dried Honey

The entrée 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.

Time Allocation

2 hours

Tuesday 7 September, 10:00 am briefing, 10:30 am start

Entry fee

\$100 per team for NZ Chefs members, \$150 per team for non-members



SPECIALITY AND TEAM CLASSES

T381 - THE CURRY CUP

Sponsor

Waitoa Chicken and Fortune Rice

Criteria

Competitors are to prepare and present **ten (10)** main course portions of their best chicken curry, **two (2)** portions are to be plated with sponsors rice, and your choice of accompaniments. **Two (2)** members per team permitted.

A rice cooker may be used. Relishes, chutneys, yoghurt sauces and garnishes should be made on site.

Competitors will be provided with two (2) whole chicken from Waitoa and Fortune rice on the day of the competition. Competitors to bring all other ingredients.

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 (RMHC - Ronald McDonald House).

Time Allocation

Sixty (60) minutes

Thursday 9 September, 3:00pm

Entry Fee

\$90 per team (max 2 team members)

Waitoa[®]
Only FREE RANGE Chicken

fortune[®]

SPECIALITY AND TEAM CLASSES

T383 - BED MAKING

Sponsor

Sleepyhead Commercial
Vendela

Rules and regulations

An individual timed competition in Bed Making. Each participant will be provided with the following supplies:

- Mattress (Queen size)
- Mattress Protector
- Three Sheets
- Duvet inner
- Duvet Case
- 4 Pillows
- 4 pillow protectors
- 4 Pillow Cases (2 designed, 2 plain)
- Bed throw

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 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. Timing of the competition begins once the judge signals, and is stopped as soon as the participant indicates they have completed the bed-making. The time taken to make the bed, the tidiness, the quality, the presentation and the overall look of the bed are the main judging criteria for the competition.

Cleanliness and neatness of the competitor is important – uniform, grooming, perfume in moderation, no excessive use of make-up, hair must be neat.

- Technique – 50 points: Corners, duvet and pillow cases are set
- Timing – 30 points: Completion must be less than 10 minutes to get full marks
- Overall impression – 20 points: Competitors manner, presentation, speed and efficiency of working. Any artistic elements presented.

Time Allocation

Wednesday 8 September, heats from 1 pm

Entry Fee

\$30 per entrant

Sleepyhead
COMMERCIAL



SPECIALITY AND TEAM CLASSES

T384 – AKAROA SALMON EMERGING CHEF

Sponsors

Akaroa Salmon, NZ Beef and Lamb, The House of Knives, NZ Chefs Association

Criteria

An individual event with the competitor being no older than 27 years on the day of the competition. Proof may be required.

Each competitor will have **two (2)** hours to present to the Judges a Two Course Menu for **six (6)** guests – being one (1) judge's plate, one (1) for photography, four (4) portions for sponsors guests. The Entrée must be presented to the Judges within one (1) hour from the beginning of the competition.

- 1 x Akaroa 1.5kg whole gutted Salmon will be provided for the entrée.
- 3 x NZ Beef Cheeks and 1.5 kg Beef Sirloin will be provided for the Main Course.
- All other ingredients must be bought in by the competitors.

Cookery Criteria:

Six (6) identical, individually plated covers of a hot or cold Salmon Entrée course using 60 to 75 grams of Akaroa Salmon, appropriate sauce, or dressing, NZ Grown vegetables or Salad, Starch which must be presented to the Judges within one (1) hour of the competition beginning.

A main course of Six (6) identical, individually plated dishes, showcasing and featuring NZ Beef Sirloin and Beef Cheek with potatoes, kumara or yams as the starch. A minimum of two (2) fresh New Zealand grown vegetables and a suitable sauce or Jus.

Time Allocation

Two (2) hours

Wednesday 8 September, 2:30 pm

(cont on next page)



SPECIALITY AND TEAM CLASSES

Notes to competitors

A full recipe & a description card must accompany the dish and be presented to the Chief Judge at the beginning of the competition.

Competitors will be presented with a Chefs Jacket, Cap and Apron for the Competition. Jacket size must accompany the application form.

The winner will receive a Moffat oven valued at \$5,000.

Entry information

Please note spaces are limited and entries will be taken on a first in basis.

Send your completed application to admin@nzchefs.org.nz

Entry Fees have been sponsored for this class.

As part of the entry form, entrants must provide a paragraph answering the following question:

What does the cookery profession mean to you and how would you encourage other young people to consider cookery as a career?

Entry form is available on the NZ Chefs Website.



OF THE YEAR

T400 - RESTAURANT OF THE YEAR

SPONSORED BY RESTAURANT ASSOCIATION

This is a 4-course finishing competition with beverage match. All course components and beverages may come in prepared (but not essential).

Your competition menu will feature dishes from your restaurant menu.

At least **one (1)** component in **each course** throughout your menu must come from local suppliers from your restaurant region. You will need to provide evidence of those suppliers.

You will prepare:

- Bread platter for 3 guests
- 6 x Entrées,
- 6 x Mains, and
- 6 x Desserts
- 3 x alcoholic and/or non-alcoholic beverages to match the appropriate courses
 - 1 x plate for each course is for the presentation table (photography),
 - 2 x plates for each course to the judges table (to measure consistency) and
 - 3 x plates per course for dining guests.

Uniforms must be clean and indicative of your restaurant. Your team will be made up of 2 chefs (maximum) and 1 Waiter/FOH (maximum). Restrictions will only be that all staff will need to meet health and hygiene regulations therefore long pants and covered shoes and appropriate headwear (chefs) and FOH Uniform as per your Restaurant Guidelines.

Key service times:

Time	Kitchen	Restaurant
1230	Briefing	Briefing
1330		Restaurant Competition Commences
1345	Kitchen Commences	
1400		Mis en place completed and table setting ready for judging
1415		Guests seated
1445 (60 min)	Entrée must be served by this time	
1515 (90 min)	Main must be served by this time	
1545 (120 min)	All desserts must be served by this time	
1615	Competition completed	

(cont on next page)

OF THE YEAR

Kitchen will be judged on the floor for hygiene practices, uniforms cleanliness, safe preparation practices, cooking control, skills and preparation techniques. The tasting judges will be looking for, presentation, plate temperatures appropriate to the dish composition, taste, balance, skill, portion control and innovation.

FOH will be judged on hygiene practices, uniforms cleanliness, safe preparation practices, beverage preparation and service, customer rapport, innovation, food and beverage knowledge pertaining to the products supplied.

Equipment provided

Chefs, you will have in the restaurant kitchen the following equipment available:

- 1 x Moffat G56E Fan forced
- 1 x 1800mm Stainless bench with four power outlets and 1 shelf underneath
- 2 x communal blast chillers
- Refrigeration space x 2 shelves
- Handwash stations
- Rubbish Bins

You will need to provide:

- All your ingredients
- Cleaning and sanitisers
- Tea Towels
- Cooking utensils and equipment
- Plates
- Dump Bin

FOH, you will have in the restaurant arena the following equipment available:

- A table (900 x 900 square)
- 3 x Chairs
- 1 x Side Table (Waiters Station) not less than 1200 long
- Communal Fridge Space

You will need to provide:

- Tablecloths (if required)
- Glassware for each course
- Cutlery for each course
- Cruets
- Table decorations (if required)
- Polishing Cloths
- Cleaning and Sanitising

(cont on next page)

SPECIALITY AND TEAM CLASSES

Time allocation

Tuesday 7 September, briefing at 12:30 pm

Entry fee

\$100 per team for NZ Chefs and/or Restaurant Association members; \$150 per team for non-members



OF THE YEAR CLASSES

“Of the Year” titles are awarded to outstanding competitors or organisations.

In order to ensure the integrity and credibility of the title, an “of the year” will not be awarded unless a **silver medal** or higher is gained.

Where the title requires multiple classes, this will mean a combined **average score** of not less than **80 points**.

Y01 - CHEF OF THE YEAR

Sponsor

Moffat and Silere

Compulsory Classes

S362 Cold Entrée Presentation (Wednesday 8 September, 8-10am)

K327 Live 3-course meal (Thursday 9 September, 11:30am)

This event challenges competitors across a variety of skill sets for the title of Silere NZ Chef of the Year.

All classes are compulsory.



OF THE YEAR CLASSES

Y02 - PASTRY CHEF OF THE YEAR

Sponsor

Chelsea Sugar

Compulsory Classes

S361 Chocolate Showpiece (Thursday 9 September, 8-10 am)

K329 Plated Dessert (Thursday 9 September, 9:30 am)

K330 Decorated Gateau (Thursday 9 September, 3:00 pm)

This event challenges competitors across a variety of skill sets for the title of Pastry Chef of the Year.

All classes are compulsory.



Y03 - COMMIS CHEF OF THE YEAR

Sponsor

Southern Hospitality

Compulsory Classes

K321 Salmon Entrée (Thursday 9 September, 12:30 pm)

K329 Plated Dessert (Thursday 9 September, 9:30 am)

S364 Grown-up Donuts (Thursday 9 September, 8-10 am)

This event challenges competitors across a variety of skill sets for the title of Commis Chef of the Year
All classes are compulsory.



OF THE YEAR CLASSES

Y05 - BARISTA OF THE YEAR

Sponsor

Vivace Espresso and Rancilio

Compulsory Classes

B300 Barista (open)

B302 Latte Art

Both compulsory classes are on Thursday 9 September

This event challenges competitors across a variety of skill sets for the title of Barista of the Year for 2021.

All classes are compulsory.



Y06 - COCKTAIL CHAMP OF THE YEAR

Compulsory Classes

B303 Classic Cocktail

B304 Innovative Cocktail

Both compulsory classes are on Thursday 9 September

This event challenges competitors across a variety of skill sets for the title of Cocktail Champ of the Year

All classes are compulsory



OF THE YEAR CLASSES

Y07 - SERVICE PERSON OF THE YEAR

Compulsory Classes

R340 Classic Table Setting (Thursday 9 September, 8:30 am)

R342 Wine and Beverage Service (Thursday 9 September, 9:45 am)

B300 Barista (open) **OR** B303 Classic Cocktail (both are running on Thursday 9 September)

This event challenges competitors across a variety of skill sets for the title of Service Person of the Year

Competitors must compete in **three (3)** classes as above.



DILMAH TEA INNOVATION AWARD

This award is presented to any competitor in any competition who has used Dilmah Tea in an innovative and original way.

The Dilmah innovation award will use the following criteria:

- Has the Dilmah product used been extended beyond its normal design use?
- Has the Dilmah product been used / displayed in an innovative way outside its purpose?
- Has the concept and way in which the innovative use of the Dilmah product been well executed?
- Does the Dilmah product and its use compliment the class the competitor has entered?

First Prize \$ 1000

Runner up \$ 100 (5 available)

The innovation award is available in any class including statics, live kitchen, cocktails, Barista, and PitMasters.

