
STATIC CLASSES

S360 – CELEBRATION CAKE

Sponsor

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, 8am – 10am, collection between 3 and 4pm

S361 – CHOCOLATE SHOWPIECE

Sponsor

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, 8am – 10am, collection between 3 and 4pm

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

STATIC CLASSES

S362 – COLD ENTRÉE PRESENTATION (OPEN)

Sponsor

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

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

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

S364 – GROWNUP DONUTS

Sponsor

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.

An sponsors product must be used in one of the donut flavours and declared in the recipe.

A recipe card and a description card must be presented.

Presentation Time

Thursday 9 September, 1 – 1.30pm, collection between 3 and 4pm

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

KITCHEN CLASSES

K320 – SEAFOOD SOUP

Sponsor

Criteria

Prepare and present **four (4)** identical, individually plated bowls of a soup (any style) featuring fresh vegetables and seafood.

Stock base must be prepared during the competition.

All vegetables must be whole and raw at the start of the competition.

Meat and other protein must be finished during the competition.

A recipe card and a description card must be presented.

Time allocation

Sixty (60) minutes

Thursday 9 September, 8am

K321 – SALMON ENTRÉE

Sponsor

Criteria

Prepare and present **four (4)** identical, individual presented entrée courses featuring Salmon as the main protein, the dish can be hot or cold. The competitor must bring all ingredients including the salmon.

A recipe card and a description card must be presented

Time allocation

Sixty (60) minutes

Thursday 9 September, 8am

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

KITCHEN CLASSES

K322 – HOT ENTREE

Sponsor

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, 11.15am

K323 - BEEF

Sponsor

Criteria

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 card and a description card must be presented

Time allocation

Sixty (60) minutes

Thursday 9 September, 11.15am

KITCHEN CLASSES

K324 – PURE SOUTH LAMB

Sponsor

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, 12.30 pm

K325 – VENISON

Sponsor

Criteria

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 card and a description card must be presented

Time allocation

Sixty (60) minutes

Thursday 9 September, 12.30 pm

KITCHEN CLASSES

K326 – PLANT BASED MEAL

Sponsor

Criteria

Prepare, cook and serve **four (4)** identical portions of **two (2)** courses suitable for a vegetarian or vegan diet.

Courses may be entrée-main, main-dessert, or entrée-dessert.

A recipe card and a description card must be presented.

Time allocation

Ninety (90) minutes.

Thursday 9 September, 8 am

K327 – LIVE 3 COURSE MENU

Sponsor

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

- Cheese Entree Course must be served between 12.30 – 12:45pm
- Main Course must be served between 1.15 – 1.30 pm
- Dessert must be served between 1:45 – 2.00pm

Thursday 9 September, 11.30 am

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

KITCHEN CLASSES

K329 – PLATED DESSERT

Sponsor

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, 9.45 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

Criteria

Decorate a 'Black Forest Gateaux' from a prepared 20 cm chocolate sponge in an innovative style.

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, 1.45 pm

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

KITCHEN CLASSES

K331 - CHEESE PRESENTATION

Criteria

Competitors are to prepare and present two (2) cheeseboards (using sponsors product), one suitable for service to 1 person (for judging) and one suitable for a table of three guests.

A minimum of three different cheeses, with matching accompaniments, are required.

Competitors will be marked on safety practices while preparing their cheeseboard, the flavour matches and overall effect of the finished display.

Judges are looking for innovation, flavour and creativity in the cheese selection, accompaniment choice and presentation medium.

A menu card for your cheeseboard must be presented.

Time allocation

Forty five (45) minutes

Thursday 9 September, 10 am

RESTAURANT CLASSES

B300 – BARISTA (OPEN)

Sponsor

Criteria

There are two parts to this competition

Part 1: Competitors are allowed to prepare and condition the machine, as well as setting up any additional equipment.

Part 2: Present water for the judges and then prepare and present **two (2)** portions of each of the following beverages:

- ◆ Short black espresso (single shot)
- ◆ Latte (double shot)
- ◆ Flat White (single shot)

Espresso machine, grinder, coffee beans and milk provided. Competitors may bring in their own grinder and beans, they must bring all other equipment.

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

Time Allocation

Part one: ten (10) minutes

Part two: twenty (20) 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

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 two (2) portions of 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. Competitors may bring in their own grinder and beans, they must bring all other equipment.

Time allocation

Part one: ten (10) minutes; Part two: fifteen (15) 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)

RESTAURANT CLASSES

B303 – CLASSIC COCKTAIL (OPEN)

Sponsor

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.

Sponsors product must be used.

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)

Sponsor

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

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, 8.30am

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

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, 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 preparation and presentation of your table and your menu.

RESTAURANT CLASSES

R342 – WINE AND BEVERAGE SERVICE (OPEN)

Sponsor

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, 11 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 judges glass is to allow the competitor to demonstrate the skill of pouring 5 even glasses from a bottle of wine. The judges 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 FOOD CO

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

Wednesday 8 September, 1.30pm