



**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

Of the Year Criteria

Saturday 11th - Tuesday 14th August 2018

Logan Campbell Centre, ASB Showgrounds, Greenlane, Auckland



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:

- KS005 Hot Entrée Presented Cold
- KL051 Live Hot Entree
- KL049 Live Cheese, Main & Dessert

Sponsor – MOFFAT New Zealand

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:

- KS004 Chocolate Show Piece Static
- KS006 Petit Fours Static
- KL050 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

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:

KL044 Live Lamb

OR

KL041 Live Beef

AND

KL047 Live Vegetarian Entrée

KL063 Live Dessert

Sponsor – Southern Hospitality Limited

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:

KS002 Dessert Platter Static

KS006 Petit Fours Platter

KL042 Live Decorated Gateaux

Sponsor - Equagold

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

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:

- 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 or call 0800NZCHEFS

