
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.



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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.



Y04 - TRAINING CHEF OF THE YEAR

Compulsory Classes

S261 Café style cake or cheesecake (Wednesday 8 September, 8 - 10 am)

K220 Knife skills (Wednesday 8 September, 1:15 pm)

K222 Café Breakfast (Wednesday 8 September, 9:45 am)

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

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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



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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.



Y08 - TRAINING SERVICE PERSON OF THE YEAR

Sponsor

Hospitality Training Trust (HTT)

Compulsory Classes

B200 Barista (training) **OR** B201 Classic Cocktail (both run all day Wednesday 8 September)

R240 Contemporary Table Setting (Wednesday 8 September, 9:00 am)

R242 Wine and Beverage Service (Wednesday 8 September, 11:00 am)

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

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



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Y09 - SECONDARY SCHOOL STUDENT OF THE YEAR

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

Y10 – NZ TRAINING ESTABLISHMENT OF THE YEAR

Sponsor

Hospitality Training Trust (HTT)

The training establishment with the highest aggregated mark comprised of the total of the three highest marks from all the Training 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.



Y11 – 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.

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.



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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

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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.



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