



**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*

**Open Criteria**

**Saturday 11<sup>th</sup> - Tuesday 14<sup>th</sup> August 2018**

**Logan Campbell Centre, ASB Showgrounds, Greenlane, Auckland**



## Class Criteria for Open Static Presentation

### **Class – KS001 Celebration Cake - Static**

**Sunday 12<sup>th</sup> August 2018 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 clearly evident.

A recipe & a description card must accompany the cake.

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### **Class – KS002 Dessert Platter - Static**

**Saturday 11<sup>th</sup> August 2018 8:00**

Competitors are to display two (2) platters. Each platter suitable for one (1) person. Each platter should have four (4) different items, and each platter must be identical. One (1) item must be a fruit theme, one (1) must be a chocolate theme, the other two (2) are the competitor's choice but must balance the persons serve. An Equagold 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.

A recipe & a description card must accompany the platter.

Sponsor - Equagold

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### **Class – KS003 Margarine Sculpturing Buffet Show Piece. Static**

**Saturday 11<sup>th</sup> August to Monday 12<sup>th</sup> August 2018 9:00 to 5:00**

**Please note we have a live class as well KLO48**

Competitors are to display a margarine sculpture which fits the theme "Our Team". Internal supports permitted but must not be visible. Maximum space allocation is a 900 mm square base with a height restriction of 2 metres. Competitors must provide a written explanation of their theme on a sheet of A4 paper which will accompany the showpiece.

Static Entries will be accepted from Saturday 11<sup>th</sup> August 2018 between 8:00 and 9:00 and will be judged on Saturday 11<sup>th</sup> August 2018

**Class – KS004 Chocolate Showpiece - Static**

**Sunday 12<sup>th</sup> August 2018 8:00**

Competitors are to display a Chocolate Showpiece which fits the theme "Our Team". 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 provide a written explanation of their theme on a sheet of A4 paper which will accompany the showpiece.

A recipe & a description card must accompany the dish.

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**Class – KS005 Hot Entree Presented Cold – Static**

**Saturday 11<sup>th</sup> August 2018 8:00**

Competitors are to display four (4) identical portions of Hot Entrée presented cold (HPC) with an aspic. 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.

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**Class – KS006 Petit Fours Platter – Static**

**Saturday 11<sup>th</sup> August 2018 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, but one (1) must be a moulded chocolate. The platter shall be judged in accordance with the following standards: 30% Presentation; 50% technical; 10% taste; 10% texture.

A recipe & a description card must accompany the platter.

## Class Criteria for Live Open

### **Class – KLO41 Live Beef**

**Tuesday 14<sup>th</sup> August 2018 9:15 Moffat Kitchen 60 minutes**

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

Sponsor – Alliance Group

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### **Class – KLO42 Live Decorated Gateaux**

**Sunday 12<sup>th</sup> August 2018 1:15 Moffat and Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to decorate a prepared 20 cm chocolate sponge in an innovative style for a 15th birthday gateaux. Chocolate is the major part of the theme. All decorations and garnishes must be made on site. An Equagold product is to be used and must be declared in the recipe.

A recipe & a description card must accompany the dish.

Sponsor – Equagold

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### **Class – KLO44 Live Lamb**

**Monday 13<sup>th</sup> August 2018 2:15 Moffat Kitchen 60 minutes**

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

A recipe & a description card must accompany the dish.

Sponsor – Alliance Group

**Class – KLO45 Live Salmon**

**Sunday 12<sup>th</sup> August 2018 3:45 Moffat and Southern Hospitality Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individual presented entrée courses featuring Salmon as the protein, the dish can be hot or cold. The competitor must bring all ingredients including the salmon.

A recipe & a description card must accompany the dish.

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**Class – KLO46 Live Senior Life Style**

**Sunday 12<sup>th</sup> August 2018 10:00 Moffat and Southern Hospitality Kitchen 75 minutes**

Competitors have seventy-five (75) minutes to prepare and present four (4) individually presented main courses of; Independent Fisheries Hoki Loin, Maggi Mash potato as the starch, one other Maggi or Nestle Professional Product (any quantity) and a minimum of two fresh New Zealand grown vegetables with a suitable sauce / jus. Two (2) portions are to be served as soft / minced.

A recipe & a description card must accompany the dish.

Sponsor – Nestle Professional, ServiceIQ, Vegetables.co.nz

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**Class – KLO47 Live Vegetarian Entree**

**Tuesday 14<sup>th</sup> August 2018 2:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented hot or cold vegetarian entrées. A minimum of five (5) vegetables must be presented, as well a vegetarian protein.

A recipe & a description card must accompany the dish.

**Class – KLO48 Margarine Sculpturing Buffet Show Piece. Live**

**Please note we have a static class as well KS 003**

Live Sculpturing – Competitors have 3 days to complete their showpiece, live – 11<sup>th</sup> to 13<sup>th</sup> August 2018 (9.00 am – 5.00 pm daily).

Live Sculpturing Competitors can deliver and set up their bases / equipment from 8:00am, 11<sup>th</sup> August.

Judging will take place on 13<sup>th</sup> August at 5pm for the live class

Competitors are to display a margarine sculpture which fits the theme “Our Team”.

Internal supports permitted, but must not be visible. Maximum space allocation is a 900 mm square base with a height restriction of 2 metres. Competitors must also explain their theme on a sheet of A4 paper which will accompany the showpiece.

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**Class – KLO49 Live Cheese, Main & Dessert**

**Saturday 11<sup>th</sup> August 2018 11:00 Moffat Kitchen 180 minutes**

Competitors have three (3) hours to prepare and present four (4) identical, individually plated dishes of either a hot or cold Entrée Cheese course.

A main course of four (4) identical, individually plated dishes, showcasing and featuring Cervena® Venison with potatoes, kumara or yams as the starch. A minimum of three (3) fresh New Zealand grown vegetables and a suitable sauce or Jus.

A Dessert of four (4) identical, individually plated dishes of either a hot or cold dessert. The dessert must contain a Queen branded product.

Serving Time: Cheese Course must not be served before 1.5 hrs after starting, Main Course must be served between 2.00 – 2.25 hrs after starting, and Dessert must be served between 2.5 – 2.75 hours after starting.

A recipe & a description card must accompany the dish.

Sponsors: Deer Industry, Vegetables.co.nz, Queen, Fonterra

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**Class – KLO50 Live Plated Dessert**

**Sunday 12<sup>th</sup> August 2018, 1130 Moffat Kitchen and Southern Hospitality Kitchen 90 minutes**

Competitors have ninety (90) minutes to prepare and present four (4) identical, individually presented hot or cold desserts. The dessert must incorporate any fresh fruit as a component. At least two (2) Equagold products must be used in the dish and declared in the recipe. Equagold will send out a product list and samples for competitors to test.

A recipe & a description card must accompany the dish.

Sponsor - Equagold

**Class – KLO51 Live Hot Entree**

**Sunday 12<sup>th</sup> August 2018 2:30 Moffat Kitchen and Southern Hospitality Kitchen 60 minutes**

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

**NOTE If you are entering Chef of the Year the dish must be the Hot Version of your Hot Entrée Presented Cold.**

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.

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## Class Criteria for Open Front of House

### **Class – F080 Barista SmackDown**

**Saturday 11<sup>th</sup> August 2018 from 10:30 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.

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### **Class – F081 Live Barista**

**Monday 13<sup>th</sup> August 2018 from 10:15 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. Signature Beverage

Clean down workstation, grinder, and machine.

Milk and coffee beans are provided. Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors may bring their own grinders and beans if they wish. A recipe card and description must be provided for the signature beverage.

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### **Class – F082 Live Latte Art**

**Monday 13<sup>th</sup> August 2018 1:00 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.

Milk and coffee beans are provided. Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors may bring their own grinders and beans if they wish.



**Class – F083****Live Classic Cocktail****Sunday 12<sup>th</sup> August 2018 from 10:00****Cocktail Arena 20 minutes**

Competitors are to produce the following cocktails:

- Negroni, (compulsory) - two (2) identical glasses.
- Any classic Sour, two (2) of the same beverage

Competitor to supply all ingredients and equipment other than ice.

A question will be asked in relation to the beverages made.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

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**Class – F084****Live Innovative Cocktail****Sunday 12<sup>th</sup> August 2018 from 2:00 Cocktail Arena 15 minutes**

Competitors are to produce two (2) servings of an original recipe cocktail using a spirit base. Competitors are 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.

If presented in a frame, the recipe must be available for the judges to remove.

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**Class – F085****Live Mystery Box Cocktail****Monday 13<sup>th</sup> August 2018 10:00 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.

The recipe will be collected for judging purposes.

**Class – F086****Live Wine & Beverage Service****Monday 13<sup>th</sup> August 2018 9:15****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 the 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.

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**Class - F087****Speciality Beer Class****Monday 13<sup>th</sup> August 3:15 pm****Cocktail Arena****45 minutes**

The class is to be held in three (3) parts

Part 1: Competitors have fifteen (15) minutes to answer in written format, thirty (30) industry and product related questions.

Part 2: Competitors have fifteen (15) minutes Identify six (6) Beer or Beer related products. This will be conducted in a blind tasting format.

Part 3. Create live a Beer Cocktail. Competitors have fifteen (15) minutes to produce two (2) servings of an original & innovative recipe cocktail with the main ingredient to be Beer. Sponsor product must be used and a Pilsner, APA, Wheat and an Irish Red will be available on tap on the day. Competitors are to supply all other ingredients and equipment other than ice.

**Class – F088 Live Classic Table Setting**

**Monday 13<sup>th</sup> August 2018 4:30 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 as sideboard and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required to be displayed on the sideboard for judging. 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

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**Class – F089 Live Mystery Box Table Setting**

**Sunday 12<sup>th</sup> August 2018 4:00 Restaurant Arena 50 minutes**

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

Sponsor – Artisan

**Sunday 12<sup>th</sup> August 2018 1:30 Restaurant 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. Three Sheets
4. Duvet inner
6. 4 Pillows
7. 4 pillow protectors
8. 4 Pillow Cases (2 designed, 2 plain)
9. Bed throw

Sheets will be white in colour.

Any coloured linen will be neutral

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. Remaining sheets must be placed evenly and appropriate to the bed.
4. Pillows must be correctly filled in their cases
5. No running around is 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. The timing of the competition begins once the judges indicate so and is stopped as soon as the participant completes the bed-making. The time taken to make the bed, the tidiness, the quality, the presentation, and overall look of the bed are the main judging criteria for the competition.

Technique: 50 points: The way the corners, duvet, pillow cases are set.

Timing 30 points: Completion be less than 7 min to get full marks.

Overall Impression: 20 points: The person must have good manners, presentable, work quickly, orderly, & demonstrate efficiency. The artistic element must suit the bed.

Cleanliness & Neatness: Uniform, grooming, perfume in moderation, no excessive use of make-up, jewellery should not be worn when in uniform, hair must always be neat.

Sponsor – Simba Global

Any questions about class criteria's please email [salondirector@nzchefs.org.nz](mailto:salondirector@nzchefs.org.nz) or call 0800NZCHEFS

