



# 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 9

*in association with NZChefs*

## Class Criteria for Open – LIVE KITCHEN

### **Class – KL041 Live Beef**

**Monday 12th August 2019 3:15pm Southern Hospitality 2 Kitchen 60 minutes**

Competitors have sixty (60) minutes to 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 & a description card must accompany the dish.

### **Class – KL042 Live Decorated Gateaux (Compulsory for Pastry Chef of the Year)**

**Monday 12th August 2019 8:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to decorate a 'Black Forest Gateaux' from a prepared 20 cm chocolate sponge in (can be brought in ready), but not cut) an innovative style All decorations and garnishes must be made on site.

A recipe & a description card must accompany the dish.

### **Class – KL044 Live Lamb**

**Sunday 11th August 2019 11:15 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to 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 & a description card must accompany the dish.

## **Class – KL045 Live Salmon Entrée**

**Sunday 11<sup>th</sup> August 2019 3:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present four (4) identical, individual presented entrée's featuring Akaroa Salmon as the main protein. A side of Akaroa Salmon will be provided for the competition

A recipe & a description card must accompany the dish.

## **Class – KL046 Live Senior Life Style**

**Sunday 11<sup>th</sup> August 2019 10:00 Moffat Kitchen 60 minutes**

The Senior Lifestyle Cuisine competition is New Zealand's premier live cooking competition for chefs working in aged care. Any person working in the aged care setting is eligible to compete.

Competitors have 75 minutes to prepare and serve

Four [4] covers of a dish which must include

- Naturalaz Beef Cheeks
- Two [2] Maggi or Nestlé Professional product – any quantity
- Minimum of two 60g servings of fresh New Zealand grown vegetables [no canned, frozen or imported vegetables or fungi]
- Starch such as potato and/or kumara
- Sauce/Jus/Gravy

Four [4] covers of a dish which must include

- Independent Fisheries Hoki Loin
- Two [2] Maggi or Nestlé Professional product – any quantity
- Minimum of two 60g servings of fresh New Zealand grown vegetables [no canned, frozen or imported vegetables or fungi]
- Starch such as potato and/or kumara
- Sauce/Jus/Gravy

Note: Equal marks are allocated for the presentation and taste for each dish. If the same vegetables and starch are used in both dishes their presentation and style should be complimentary to finished dish.

A recipe & a description card must accompany the dish.

## Class – KLO47 Live Vegan Main Course

Sunday 11th August 2018 1:45      Moffat Kitchen      60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented Main Courses that are suitable for a vegan diner in a modern day café/restaurant setting. Competitors MUST utilize at least one (1) of the Meadow Mushrooms fresh mushrooms, White Button, Swiss Brown shiitake or Portabello as the main component of the dish.

A recipe & a description card must accompany the dish.

Sponsor – Meadow Mushrooms

## Class – KLO48 – Pure Saffrona Mystery Box (Compulsory event for Chef of the Year)

Planning	Monday 12th August 2019 2:30	Moffat Kitchen	30 minutes
Cooking :	Monday 12th August 2019 3:00	Moffat Kitchen	90 minutes +15 mins clean up

Competitors will be presented the mystery box ingredients and receive a full list of ingredients, Thirty (30) minutes prior to the competition starting. They can plan their dishes (see requirements below) and write the description cards. They have thirty (30) minutes to complete this, **without any assistance**.

Competitors will then have 1 1/2 hours (90 minutes) To prepare, cook and serve a main course and dessert for 6 covers utilising at least 2 of the following 3 products from PURE SAFFRONA

- Saffron
- Barberry
- Rose petals

at least one (1) product MUST BE Utilised in the main course and one (1) different product in the dessert, there must be a minimum of 2 products used across the menu courses.

Main courses MUST BE served between 3:50 and 4:00PM

Dessert MUST BE SERVED between 4:20 and 4:30PM

A hand-written description card must accompany their presentation.

**Class – KL049 Live 3 Course Menu (Compulsory for Chef and Commis Chef of the Year)**

**Tues 13<sup>th</sup> August 2019 10:30 Moffat Kitchen 180 minutes + 15 minutes Clean Down**

Competitors must prepare and present within three (3) Hours the following, SIX (6) identical, individually plated covers of a hot or cold ovo-lacto vegetarian entrée'

SIX (6) identical, individually plated main course dishes served with a balance of starch, vegetables, and suitable sauce.

SIX (6) identical, individually plated desserts, which MUST contain both hot/warm and cold elements.

Serving Times:

Ovo-lacto vegetarian entree Course must be served between 12 – 12:15pm

Main Course must be served between 12.45 – 1:00pm

Dessert must be served between 1:15 – 1.30pm

Each competitor will furnish 3 Dish Description Cards, 3 Printed Recipe Methods and 3 Printed Menus

**Class – KL050 Live Plated Dessert (Compulsory for Pastry Chef of the Year)**

**Tuesday 13<sup>th</sup> August 2019, 8:30 Moffat Kitchen 90 minutes**

Competitors have ninety (90) minutes to 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 & a description card must accompany the dish.

**Class – KL051 Live Hot Entree**

**Sunday 11th August 2019 12:30 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to 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 & a description card must accompany the dish.

**DI - The Dilmah Tea Innovation Award**

The innovative use of Dilmah Tea product used in ANY class in ANY way. This can be food, beverage or service classes. This class is FREE to enter, though you MUST identify which class you are using Dilmah Tea product/s in in an innovative way.