



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 RESTAURANT & CAFÉ

Class – F080 Barista SmackDown

Sunday 11th August 2019 from 2:00 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.

Class – F081 Live Barista

Sunday 11th August 2019 from 8:30 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. Single Flat White

Clean down workstation, grinder, and machine.

Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors can bring their own grinders and beans.

Class – F082 Live Latte Art

Sunday 11th August 2019 12:00 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.

Competitors are required to bring all preparation service equipment, including cups and glass ware. Competitors can bring their own grinders and beans.

Class – F083 Live Classic Cocktail (Compulsory event for Bartender of the Year & Cocktail Champion of the Year)

Sunday 11th August 2019 from 12:00 Cocktail Arena 20 minutes

Competitors are to produce the following vodka-based cocktail:

- Caipiroska (compulsory) two (2) identical glasses.
- Either two (2) of the same – White Russian OR Bloody Mary

(Four Cocktails – 2 being Caipiroska and 2 identical cocktails)

Competitor to supply all ingredients and equipment other than ice.

Sponsors product must be used.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Class – F084 Live Innovative Cocktail (Compulsory event for Cocktail Champion of the Year)

Sunday 11th August 2019 from 2:30 Cocktail Arena 15 minutes

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.

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.

Class – F085 Live Mystery Box Cocktail (Compulsory event for Bartender of the Year & Cocktail Champion of the Year)

Sunday 11th August 2019 11:00 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.

Class – F086 Live Wine & Beverage Service (Compulsory event for Service Person of the Year)

Monday 12th August 2019 3:30 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 a 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.

Class – F087 Live Beer Knowledge (Compulsory event for Bartender of the Year)

Monday 13th August 2019 4:15 Restaurant Arena 75 minutes

Criteria – To Be Confirmed...

Class – F088 Live Classic Table Setting (Compulsory event for Service Person of the Year)

Monday 12 August 2019 8:00 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 and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. 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

Class – F089 Live Mystery Box Table Setting (Compulsory event for Service Person of the Year)

Sunday 11th August 2019 12:30 Restaurant Arena 50 minutes

Competitors will have forty-five (45) minutes to set a table for 4 covers 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

Class – F090 Live Bed Making

Sunday 11th August 2019 1:30 EXPO 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. First Sheet
4. Duvet (open from 1 side not bottle neck)
5. Duvet Case
6. 4 Pillows
7. 4 pillow protectors
8. 4 Pillow Cases (2 designed, 2 plain)
9. Bed throw

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. The duvet must be evenly filled in the duvet cover
4. The duvet must be placed uniformly from the sides and tucked
5. Pillows must be correctly filled in their cases; the 2 cases with any design should be on top of the plain cases along with the pillow protector
6. The pillow should be plain

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 an innovative way.