



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 - STATICS

Class – KS001 Celebration Cake - Static

SUNDAY 11th August 2019 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 clear.

Competitors must also explain their theme on a sheet of A4 paper which will accompany their entry.

A recipe & a description card must accompany the dish.

Class – KS004 Chocolate Showpiece - Static (Compulsory for Pastry Chef of the Year)

SUNDAY 11th August 2019 8:00

Competitors are to display a Chocolate Showpiece which fits the theme "Time and Space". 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 also explain their theme on a sheet of A4 paper which will accompany the showpiece.

A recipe & a description card must accompany the dish.

Class – KS005 Hot Entree Presented Cold – Static (Compulsory for Chef of the Year)

SUNDAY 11th August 2019 8:00

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

Class – KS006 Petit Fours Platter – Static (Compulsory for Pastry Chef of the Year)

SUNDAY 11th August 2019 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.

An Anchor 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.

NOTE: If doing this as part of the Pastry Chef of the Year then the Petit Fours **MUST FOLLOW** the **THEME** of your Chocolate Showpiece

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 an innovative way.