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## B300 BARISTA (OPEN)

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### Criteria

There are two parts to this competition

**Part 1:** Competitors have ten (10) minutes to prepare and condition the machine, as well as setting up any additional equipment.

**Part 2:** Competitors have eight (8) minutes to present water for the judges, and prepare and present two (2) portions of each of the following beverages:

- ◆ Short black espresso
- ◆ Latte
- ◆ Flat White

All coffees are to be double shot extractions.

Espresso machine, grinder, coffee beans and milk provided by our sponsors, Vivace Espresso, and must be used. Competitors to bring all other equipment and ingredients.

Your coffees must be presented as they would be served to a customer in a cafe.

### Time Allocation

**Part 1:** ten (10) minutes

**Part 2:** eight (8) minutes

Monday September 19 from 12:00 noon OR

Tuesday September 20 from 12:00 noon

(please indicate your preference on entry)

### Notes to competitor

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges.

**This is a compulsory class for Barista of The Year (Y04)**

**This is an optional class for Service Person of The Year (Y06)**

# B301 LATTE ART

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## Criteria

There are two parts to this competition.

**Part 1:** Competitors are to prepare and season the espresso machine and set up any additional equipment

**Part 2:** Competitors are to prepare and present the following beverages:

- ◆ 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.

Espresso machine, grinder, coffee beans and milk provided by our sponsors, Vivace Espresso, and must be used. Competitors to bring all other equipment and ingredients.

## Time allocation

**Part 1:** ten (10) minutes

**Part 2:** fifteen (15) minutes

Monday September 19 12:00 noon to 3:00 pm OR

Tuesday September 20 12:00 noon to 3:00 pm

(please indicate your preference on entry)

## Notes to competitor

Competitors are required to provide 1 printed photo of each pattern (i.e. 1 photo of a free pour latte and 1 photo of the designer latte). The photo should clearly show the pattern to be attempted. Failure to produce an acceptable photo will lead to a reduction in marks.

No additives permitted to milk whilst texturing on the machine.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges.

**This is a compulsory class for Barista of The Year (Y04)**

## B302 CLASSIC COCKTAIL (OPEN)

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### Criteria

Competitors are to produce the following gin-based cocktails:

- ◆ Gimlet (compulsory) two (2) identical glasses
- ◆ Either Negroni or Bramble - two (2) of the same

(TOTAL Four (4) Cocktails)

Competitor to supply all ingredients and equipment other than ice.

Sponsors product must be used.

### Time allocation

Five (5) minutes to unpack and collect ice, ten (10) minutes to prepare and present your cocktails

Tuesday 20 September, heats will 12:00 noon

### Notes to competitors

This competition is to produce a *classic* cocktail. Competitors are encouraged to research classic preparation and presentation techniques.

A recipe card must be presented.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges relating to the preparation and presentation of your cocktails, and your target market for these drinks.

**This is a compulsory class for Cocktail Champion of The Year (Y05)**

**This is an optional class for Service Person of The Year (Y06)**

## **B303 INNOVATIVE COCKTAIL (OPEN)**

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### **Criteria**

Competitors are to produce two (2) servings of an original recipe cocktail using gin as the key ingredient. Competitor to supply all ingredients and equipment other than ice.

### **Time allocation**

Five (5) minutes to unpack and collect ice; fifteen (15) minutes to prepare and present.

Tuesday 20 September, heats will run from 12:00 noon

### **Notes to competitors**

A recipe card must be presented.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges relating to the preparation and presentation of your cocktail and your target market or pricing.

**This is a compulsory class for Cocktail Champion of The Year (Y05)**

## K320 SALMON ENTREE

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### Criteria

Prepare and present four (4) identical, individual presented entrée courses featuring Salmon as the main protein, the dish can be hot or cold. Competitors will be provided a half fillet (approx. 300-350 gram) of raw salmon from the sponsor. All other ingredients to be provided by the competitor.

A recipe card and a description card must be presented

### Time allocation

Sixty (60) minutes

Sunday 18 September 1:30pm

**This is a compulsory class for Commis Chef of The Year (Y03)**

## K321 LAMB

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### Criteria

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 card and a description card must be presented

### Time allocation

Sixty (60) minutes

Sunday 18 September, 3:00 pm

## K322 HOT ENTRÉE

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### Criteria

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 card and a description card must be presented

### Time allocation

Sixty (60) minutes

Sunday 18 September, 3:00 pm

## K323 LIVE 3-COURSE MENU

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### Criteria

Competitors must prepare and present the following:

- ◆ six (6) identical, individually plated covers of a hot or cold Entrée Cheese course
- ◆ six (6) identical, individually plated covers of a main course, showcasing and featuring Lamb
- ◆ six (6) identical, individually plated covers of either a hot or cold dessert

Each competitor will provide 3 description cards and 3 Recipe cards

### Time allocation

Three (3) hours

Monday 19 September, 11:30 am

- Cheese Entree Course must be served between 1:00 - 1:15 pm
- Main Course must be served between 1:45 – 2:00 pm
- Dessert must be served between 2:15 – 2:30 pm

**This is a compulsory class for Chef of the Year (Y01)**

## K324 PLATED DESSERT

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### Criteria

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 card and a description card must be presented.

### Time allocation

Ninety (90) minutes

Tuesday 20 September, 2:00 pm

**This is a compulsory class for Pastry Chef of The Year (Y02)**

**This is a compulsory class for Commis Chef of the Year (Y03)**

## K325 DECORATED GATEAU

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### Criteria

Decorate a 'Black Forest Gateaux' from a prepared 20 cm chocolate sponge in an innovative style. The sponge(s) may be brought in but all decorations and garnishes must be made on site.

A recipe card and a description card must be presented.

### Time allocation

Sixty (60) minutes

Monday 19 September, 1:30 pm

**This is a compulsory class for Pastry Chef of The Year (Y02)**



# R340 CLASSIC TABLE SETTING (OPEN)

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## Criteria

There are three parts to this competition

### Part 1 Preparation for service:

Prepare a classic table d'hôte setting for four (4) covers, for a three-course menu of their choice. The setting must include all cutlery and crockery, glassware and cruets required for the menu and the preparation of a table decoration and serviette fold must be completed during the competition.

A 900-mm square table, four (4) chairs, trestle table and hot water will be provided. Competitors are to supply all equipment.

Once this part is completed, competitors must stand by their sideboard while the judges check their tables.

### Part 2 Main course:

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).

Competitor is to 'set' the napkin as if the guests have left the table briefly (e.g. across the back of the chair or folded to the side of the cover).

### Part 3 Preparation for dessert service:

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.

## Time allocation

- Five (5) minutes to unpack;
- Part one: twenty (20) minutes to prepare your table for service;
- Part two: five (5) minutes to adjust the cover to reflect main course service;
- Part three: ten (10) minutes to clear your table in preparation for dessert service

Tuesday 20 September, 9:00 am

## Notes to competitors

No guests will be present in dining room; competitors are to serve as if guest is present. However, your ability to interact with the judges is an important part of this class and you will be expected to answer one question from the judges relating to the preparation and presentation of your table and your menu.

**This is a compulsory class for Service Person of The Year (Y06)**

## **R341 MYSTERY BOX TABLE SETTING**

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### **Criteria**

Competitors will set a table for four (4) 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.

### **Time allocation**

Five (5) minutes to unpack; forty-five (45) minutes to prepare the table.

Tuesday 20 September, 12:00 noon

### **Notes to competitors**

Your ability to interact with the judges is an important part of this class and you will be expected to answer questions from the judges relating to the preparation and presentation of your table and your menu.

## R342 WINE AND BEVERAGE SERVICE (OPEN)

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### Criteria

Competitors are required to demonstrate beverage service skills representative of a fine dining establishment in New Zealand.

There are two (2) parts to this competition.

### Part one:

During the competitions, competitor must set a table of four (4) covers with glassware required for service of the following beverages

- ◆ A 750 ml bottle of water (still or sparkling)
- ◆ A 750 ml bottle of sparkling wine
- ◆ A 750 ml bottle of still wine

An additional judges' glass for each beverage, will be allocated on a side table and competitors must serve to this glass as part of the competition.

Table and chairs supplied. Competitors to supply all wines, water, glassware and equipment required for this class.

### Part two:

Guests will be seated and the competitor will serve a platter of nibbles to the table.

The competitor will then serve the wines to the guests (and the judges' glass). Water must be served first, then sparkling wine, then still wine.

### Time allocation

Ten (10) minutes to prepare the table for service; twenty (20) minutes to serve all beverages

Tuesday 20 September, 11:15 am

### Notes to competitors

Your ability to interact with the judges is an important part of this class and you will be expected to answer questions from the judges relating to the wines you have chosen to serve.

Judges glass – the judge's glass is to allow the competitor to demonstrate the skill of pouring 5 even glasses from a bottle of wine. The judge's glasses are to remain on the side table throughout the event.

**This is a compulsory class for Service Person of The Year (Y06)**

## S360 CELEBRATION CAKE

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### Criteria

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.

Theme should be clear and represented in the choice of presentation and decoration.

A recipe card and a description card must be presented.

### Presentation Time

Sunday 18 September 8:00 am – 10:00 am. Collection after 3:00 pm.

## S361 CHOCOLATE SHOWPIECE

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### Criteria

Competitors are to display a Chocolate Showpiece which fits the theme "Kiwiana".

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.

A recipe card and a description card must be presented.

### Presentation Time

Tuesday 20 September 8:00 am – 10:00 am. Collection after 3:00 pm.

**This is a compulsory class for Pastry Chef of The Year (Y02)**

## S362 COLD ENTRÉE PRESENTATION (OPEN)

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### Criteria

Competitors are to display **four (4)** portions of the same entree "*hot presented cold*" of their choice.

The entrées are to be individually plated and reflect a contemporary service style.

The dish should show a balance of protein, starch and vegetables.

A recipe card and a description card must be presented.

### Presentation Time

Tuesday 20 September 8:00 am – 10:00 am. Collection after 3:00 pm.

**This is a compulsory class for Chef of the Year (Y01)**

## S363 GROWNUP DONUTS

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### Criteria

Competitors are to display a platter with a total of **six (6)** donuts, **two (2)** flavours, **three (3)** identical pieces of each.

Donuts must be a minimum of 8 cm in diameter or length – i.e. no mini donuts.

Cronuts and other modern interpretations can be presented.

Donuts can be filled, iced or decorated in any manner but must fit with the theme – Grownup Donuts.

A recipe card and a description card must be presented.

### Presentation Time

Tuesday 20 September 8:00 am – 10:00 am. Collection after 3:00 pm.

**This is a compulsory class for Commis Chef of The Year (Y03)**

## OPEN 'OF THE YEAR' AND INNOVATION CLASSES

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Available to Open Class Participants:

- Y01 Chef of the Year
- Y02 Pastry Chef of the Year
- Y03 Commis Chef of the Year
- Y04 Barista of the Year
- Y05 Cocktail Champion of the Year
- Y06 Service Person of the Year
- Dilmah Tea Innovation Award

## T380 THE EMERGING CHEF

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### Sponsored by

Akaroa Salmon, NZ Beef and Lamb, The House of Knives, The 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 2-course menu for six (6) guests – being one (1) judges' plate, one (1) for photography, four (4) portions for sponsors guests. The entrée must be presented to the judges within one (1) hour of the competition beginning.

- 1 x Akaroa Salmon 1.5 kg 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 are to be brought in by the competitors.

### Cookery Criteria

Six (6) identical, individually plated covers of hot or cold salmon entrée using 60 – 75 grams of Akaroa Salmon, appropriate sauce or dressing, NZ Grown vegetables or salad, and a starch. This course must be presented to the judges within one 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 NZ grown vegetables and a suitable sauce or jus.

### Time Allocation

Two (2) hours

Tuesday 20 September, 10:00 am

**Continued on next page...**

## Notes to competitors

- A full recipe and description card must accompany the dish and be presented to the Chief Judge at the beginning of the competition.
- Competitors will be presented with an Apron for the competition.
- 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 form to [admin@nzchefs.org.nz](mailto: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 me and how would I encourage other young people to consider cookery as a career?*

Entry form for this class is available on the NZ Chefs Website.

## T381 RESTAURANT OF THE YEAR

This is a 4-course finishing competition with beverage match. All course components and beverages may come in prepared (but not essential).

Your competition menu will feature dishes from your restaurant menu.

At least one (1) component in each course throughout your menu must come from local suppliers from your restaurant region. You will need to provide evidence of those suppliers.

You will prepare:

- Bread platter for 3 guests
- 6 x Entrées,
- 6 x Mains, and
- 6 x Desserts
  - 1 x plate for each course is for the presentation table (photography),
  - 2 x plates for each course to the judges table (to measure consistency) and
  - 3 x plates per course for dining guests.
- 3 x alcoholic and/or non-alcoholic beverages to match the appropriate courses

Uniforms must be clean and indicative of your restaurant. Your team will be made up of 2 chefs (maximum) and 1 Waiter/FOH (maximum). Restrictions will only be that all staff will need to meet health and hygiene regulations therefore long pants and covered shoes and appropriate headwear (chefs) and FOH Uniform as per your Restaurant Guidelines.

### Key service times:

Time	Kitchen	Restaurant
1230	Briefing	Briefing
1330		Restaurant Commences      Competition
1345	Kitchen Commences	
1400		Mis en place completed and table setting ready for judging
1415		Guests seated
1445 (60 min)	Entrée must be served by this time	
1515 (90 min)	Main must be served by this time	
1545 (120 min)	All desserts must be served by this time	
1615	Competition completed	



Kitchen will be judged on the floor for hygiene practices, uniforms cleanliness, safe preparation practices, cooking control, skills and preparation techniques. The tasting judges will be looking for, presentation, plate temperatures appropriate to the dish composition, taste, balance, skill, portion control and innovation.

FOH will be judged on hygiene practices, uniforms cleanliness, safe preparation practices, beverage preparation and service, customer rapport, innovation, food and beverage knowledge pertaining to the products supplied.

### **Equipment provided**

**Chefs**, you will have in the restaurant kitchen the following equipment available:

- 1 x Moffat G56E Fan forced
- 1 x 1800 mm Stainless bench with four power outlets and 1 shelf underneath
- 2 x communal blast chillers
- Refrigeration space x 2 shelves
- Handwash stations
- Rubbish Bins

You will need to provide:

- All your ingredients
- Cleaning and sanitisers
- Tea Towels
- Cooking utensils and equipment
- Plates
- Dump Bin

**FOH**, you will have in the restaurant arena the following equipment available:

- A table (900 x 900 square)
- 3 x Chairs
- 1 x Side Table (Waiters Station) not less than 1200 long
- Communal Fridge Space

You will need to provide:

- Tablecloths (if required)
- Glassware for each course
- Cutlery for each course
- Cruets
- Table decorations (if required)
- Polishing Cloths
- Cleaning and Sanitising

### **Time allocation**

Tuesday 20 September, briefing at 12:30 pm

# T382 BED MAKING

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## Rules and regulations

An individual timed competition in Bed Making. Each participant will be provided with the following supplies:

- Mattress (Queen size)
- Mattress Protector
- Three Sheets
- Duvet inner
- Duvet Case
- 4 Pillows
- 4 pillow protectors
- 4 Pillow Cases (2 designed, 2 plain)
- Bed throw

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 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. Timing of the competition begins once the judge signals, and is stopped as soon as the participant indicates they have completed the bed-making. The time taken to make the bed, the tidiness, the quality, the presentation and the overall look of the bed are the main judging criteria for the competition.

Cleanliness and neatness of the competitor is important – uniform, grooming, perfume in moderation, no excessive use of make-up, hair must be neat.

- Technique – 50 points: Corners, duvet and pillow cases are set
- Timing – 30 points: Completion must be less than 10 minutes to get full marks
- Overall impression – 20 points: Competitors manner, presentation, speed and efficiency of working. Any artistic elements presented.

## Time Allocation

Sunday 18 September, heats from 1 pm

# T383 CURRY CUP

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## Criteria

Competitors are to prepare and present ten (10) main course portions of their best curry, two (2) portions are to be plated with rice, and your choice of accompaniments.

Two (2) members per team permitted.

A rice cooker may be used.

Relishes, chutneys, yoghurt sauces and garnishes should be made on site.

A recipe & a description card must accompany the dish. Recipes may be used by sponsors and NZChefs for promotional purposes.

The balance of the food will be served by the event crew to members of the public, as below.

## ***People's Choice Award – The Curry Cup (Restaurant Arena)***

This event will be open to public to come and try the team's product and vote on the best curry at the show.

\$2.00 per curry tasting with the proceeds going towards our event charity this year (FTP – From The Pass).

## Time Allocation

Sixty (60) minutes

Sunday 18 September, 1:30 pm

# T385 FORAGING NZ

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## Criteria

Competitors are to prepare and present two (2) portions of a dish featuring two (2) or more foraged ingredients.

Foraged items can be picked, gathered, hunted, or caught from our land, sea, rivers, or mountains.

Foraging can be identified as collected from rural or urban environments and defined as "to search widely for food and provisions"

The foraged ingredients are not required to be fresh and could have been preserved or frozen. This must be included in the description.

The foraged items must play an integral role in the main components of the dish i.e., not just a garnish.

Photos of the foraged ingredients in location are required for verification. Note: The dish will not be tasted without this.

No fungi may be used

Any other ingredients may be used, and all items must be edible.

Your competition entry may be an entrée, main or dessert. The hero is how the foraged items have been used within the dish. Both presentation and plating are scored. Marks will be given for innovative use, provenance, and connection to the land.

A recipe & a description card must accompany the dish. Recipes may be used by sponsors and NZChefs for promotional purposes.

## Time Allocation

60 minutes

Monday 21 September, 2:00 pm

## Y01 CHEF OF THE YEAR

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### Compulsory Classes

S362 Cold Entrée Presentation

K323 Live 3-course menu

This event challenges competitors across a variety of skill sets for the title of Silere NZ Chef of the Year.

All classes are compulsory.

## Y02 PASTRY CHEF OF THE YEAR

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### Compulsory Classes

S361 Chocolate Showpiece

K324 Plated Dessert

K325 Decorated Gateau

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

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### Compulsory Classes

K320 Salmon Entree

K324 Plated Dessert

S363 Grown-up Donuts

This event challenges competitors across a variety of skill sets for the title of Commis Chef of the Year.

All classes are compulsory.

## Y04 BARISTA OF THE YEAR

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### Compulsory Classes

B300 Barista (open)

B301 Latte Art

This event challenges competitors across a variety of skill sets for the title of Barista of the Year for 2021.

All classes are compulsory.

## Y05 COCKTAIL CHAMPION OF THE YEAR

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### Compulsory Classes

B302 Classic Cocktail

B303 Innovative Cocktail

This event challenges competitors across a variety of skill sets for the title of Cocktail Champion of the Year

All classes are compulsory

## Y06 SERVICE PERSON OF THE YEAR

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### Compulsory Classes

R340 Classic Table Setting

R342 Wine and Beverage Service (open)

B300 Barista (open) **OR** B302 Classic Cocktail

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.

## HAVANA COFFEE INNOVATION AWARD

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This award is presented to any competitor in any competition (except Barista classes) who has used Havana Coffee in an innovative and original way.

The Havana innovation award will use the following criteria:

- Has the Havana product been extended beyond its normal design use?
- Has the Havana product been used / displayed in an innovative way outside its purpose?
- Has the concept and way in which the innovative use of the Havana product been well executed?
- Does the Havana 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 of the following categories: statics, live kitchen, cocktails, and PitMasters.

This award is not available to Barista classes.