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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 10:30am

### **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 from 10:30am

## 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

Monday 19 September, heats from 1:00pm

### 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.

Monday 19 September, heats from 10:30am

### **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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### **CLASS CANCELLED**

#### **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

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

## **K321 LAMB**

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### **CLASS CANCELLED**

#### **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

## **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

Monday 19 September, 11:30am

## **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, 11:30am

**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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## CLASS CANCELLED

### Criteria

There are three parts to this competition

#### **Part 1 Preparation for service:**

#### **Part 2 Main course:**

#### **Part 3 Preparation for dessert service:**

### 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

### 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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## **CLASS CANCELLED**

### **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.

### **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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## CLASS CANCELLED

### 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

### 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

### 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
- Havana Coffee Innovation Award

Please note: To be eligible to win the title of an **Of the Year** Class you must have an aggregate score of 85 or more across all classes.

## 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 Competition Commences
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

# 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

# T384 CHATHAM ISLANDS ON A PLATE

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## CLASS CANCELLED

**Sponsored by** Chatham Island Food Co, Go Wild Apiary

### Criteria

A team of two chefs are to prepare and present four (4) identical portions of an entree and four (4) identical portions of a main course showcasing the sponsors ingredients.

Sponsors products are from *Chatham Blue* and *Go Wild Apiary*, listed below, of which competitors must use Chatham Blue Cod Fillets and at least two (2) other products over the two (2) dishes.

- Chatham Blue Cod Fillets
- Minced Paua Pottle
- Kina Pottle
- Crayfish Tails
- Chatham Island Freeze-dried Honey

The entrée portion size of the protein is to be a minimum of 75 grams cooked weight.

The main dish must contain a starch and a minimum of two vegetables and portion size of the protein is to be a minimum of 120 grams cooked weight.

### Time Allocation

2 hours



# 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, 12:00 noon

## **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 \$ 500.00

2nd \$ 200.00

3rd \$ 100.00

The innovation award is available in any of the following categories: statics, live kitchen, cocktails.

This award is not available to Barista classes.