



PLATE OF ORIGIN - PADDOCK TO PLATE 2020

Restaurants, Cafes, Bars

Contact: Chef Grant Kitchen
centralnzchefs@gmail.com

021 042 1344

Welcome to Plate of Origin 2020 in conjunction with the Central Economic Development Agency (CEDA) and Central NZ Chefs Association. The competition has undergone a revamp and in 2020 will completely showcase Manawatu Restaurants and Cafes and highlight our regions food producers.

Plate of Origin 2020 is now a local competition which will expand to a National Competition. The dishes can be a **main or dessert!**

Paddock to Plate builds on the best of Plate of Origin and now has two classes for entry; Formal Dining, and Smart/Casual Dining (see criteria below). There are prizes for the chefs and restaurants and includes a new category for Front of House Staff – Plate of Origin Personality of the Year, a People's Choice Award (see criteria below). Also included will be a mystery shopper award and PTP Supplier of the Year.

The categories are:

- Formal Class: 1. People's Choice Award 2. Judges Award
- Smart/Casual: 1. People's Choice Award 2. Judges Award
- Overall Plate of Origin Champion: which will include becoming Manawatu PTP Chef Ambassador of the Year 2020
- Personality of the Year 2020 – People's Choice Award

Marketing of the event will continue through a revamped Plate of Origin website, social media engagement through Stuff.co.nz, NZME, Cuisine, Facebook, Instagram and via CEDA's digital channels.

This competition will continue to be an annual event. All judges' decisions will be final. The People's Choice Awards will be monitored and scrutinised under police supervision.



ManawatuNZ.co.nz



Outline of Producer to Plate competition:

The competition will be held in the month of September thanks to Covid-19 interrupting plans and will include a live Plate-Up judged by the nation's top chef judges under the Culinary Arts Guidelines and World Association for Chefs (WACS) Criteria. All judges will be qualified to the minimum of Unit Standard 21855 and adhere to strict anonymity for the duration of the competition. No Bias will be tolerated.

2 Classes: **Formal** and **Smart/Casual Dining**

- There will be a maximum of 20 entries per class, or the balance in either if one class is not filled.
- Suppliers are to be sourced from Manawatu, Tararua, Rangitikei, Horowhenua and Whanganui only.
- All suppliers must guarantee supply through the period of competition, so as not to disadvantage any entrant.

The Competition:

One (1) Dish will be produced for the duration of the competition starting 1 September 2020. All competing restaurants and cafes will have the dish available for the entirety of the competition. The dish must include a minimum of three (3) Preferred Supplier products and can have multiple ingredients from those 3 suppliers. There are no restrictions on the number of components, or ingredients, but the dish must show balance. Chefs uniforms not required and not judged but must be in safe attire i.e. covered shoes, long pants, aprons etc.

Smart/Casual Dining:

1. Your **main dish or dessert** will be **\$25/\$14 or less**
2. You are a casual eatery and are likely unlicensed or BYO (not a category restriction)
3. Your menu generally and premises will be judged to be casual by the NZ Chefs Association

Formal Dining:

1. Your **main dish or dessert** will be **\$25/\$15 or more**. No restrictions on price above this amount
2. You are a formal eatery and are likely licensed or BYO (not a category restriction)
3. Your menu and premises will be judged to be formal by the NZ Chefs Association



Personality of the Year – People’s Choice Award:

You will be judged on your service, your knowledge of the dish, your knowledge of the suppliers and your knowledge of the region.

Supplier of the Year

Restaurant Vote Only – Consistency, service, product quality

Producer to Plate Live Plate Up Criteria:

When: Sunday 2 August 2020

Where: UCOL Hospitality, Block 9, Queen Street, Palmerston North

Each competing team comprising of 2 chefs maximum (can be 1 chef if preferred) will have 30 minutes to plate up 6 portions of your competition dish containing a minimum of 3 products from the preferred supplier list. You will be judged on the final product, but floor judges will be monitoring to ensure processes are completed in a hygienic manner.

- The window for presentation will be open at 15 minutes.
- 5 portions to judges and 1 for the presentation table (Photographers table) in Ambitions training restaurant
- There will be floor assistants to deliver plates and clear.
- See Judging Sheets for the breakdown of judges scoring criteria.
- Teams will start in 10-minute intervals on the Head Floor Judges Timing
- You will have 5 minutes to set up. You will supply all your ingredients and cooking utensils, pots, plates and condiments.
- Once you have finished you will need to make sure all your gear is cleared, and your bench and equipment are left tidy and clean for the next competitor(s).
- All teams must provide a menu description and a recipe to be given to judges prior to commencing your competition start time.

All judging is in accordance with the NZ Chefs Culinary Arts Guidelines. All judges will be qualified minimum level 5 (21855). The Chief Judges decision, following deliberation, will be final.