
GENERAL RULES AND REGULATIONS

2021 HOSPITALITY CHAMPIONSHIPS



**NEW ZEALAND
HOSPITALITY CHAMPIONSHIPS**
Whakataetae Manaakitanga a Motu
In association with NZChefs

ENTRY INFORMATION

All competitors are advised to read all of this section carefully.

- All entries must be on submitted via the official online entry form, via the link on the NZ Chefs competition page.
- No postal, email or other entries will be accepted. No liability can be accepted for entries lost or damaged.
- All entry fees will be invoiced to the school, training provider or establishment – please ensure you include a Purchase order number with your entry

Level	NZ Chefs Association Member	Non-Member
Schools	\$25 per class	\$40 per class
Training	\$35 per class	\$50 per class
Open	\$45 per class	\$60 per class
Team & Speciality	Please refer to class criteria for entry fees	

- Where a class is oversubscribed, entries will be accepted in the order in which they have been received
- Classes may have more than one heat – competitors will be advised prior to the competition of their heat and time
- The organisers reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final

CLOSING DATE FOR ENTRIES

- **Entries close on 20 August 2021**
- Competitor numbers and class times will be sent out by Friday 27 August 2021
- An entry fee must accompany each entry form. No entry will be accepted without payment.
- The entry fee is non-refundable in cases of cancellation or withdrawal by the competitor.
- Entry forms must be completed online using the correct entry form for the class(es) entered.
- No liability can be accepted for entries lost or damaged. Proof of posting is not proof that an entry has been received.
- Confirmation of a place in a class will be confirmed after payment has been made and your entry has been processed. You will then receive an email with the correct information.
- For classes that have more than one heat, competitors will be advised of their heat number and time prior to the competition.
- If required, an invoice will be sent and payment must be received by 20th August 2021 for entries to be accepted.
- Entries into some classes are limited and it is in the competitor's best interest to apply early.
- Entries for over-subscribed classes will be accepted only when payment is provided, and in the order, they are received.
- The organisers reserve the right to limit numbers and entries in any class, or to cancel a class.
- Late entries will incur an additional fee of \$15
- If any changes are required after 20th August 2021 these must be requested in writing (email) and an administration fee may be charged.
- By entering this competition, competitors acknowledge that photos or video footage may be taken and consent that this can be used for promotional purposes.



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- By paying for entry into any class, the competitors and all persons assisting those entering, state they abide by the rules.

PAYMENT

For all internet banking the following must be included on the bank form or internet deposit:

- Particulars – Last Name and First Name
- Code – Class number (e.g. B202) [If entering more than one class use first class entered only].
- Reference – Contact telephone with area code

NZChefs Bank Details are as follows – 03 1506 0015925 00 - Westpac

Note: The organisers reserve the right to rescind or modify any of the rules and conditions. The judges' interpretation of the rules is final.

For further information on the Hospitality Championships 2021, please contact NZChefs.

Email: competitions@nzchefs.org.nz

Visit: www.nzchefs.org.nz

NZChefs National Office
PO Box 24 057
Royal Oak
Auckland 1345
P: 0800 692 433

CLASS LEVELS

Classes are separated into levels to ensure fair competition. The following is a guideline to these levels.

Schools Classes – any student currently enrolled at a New Zealand Secondary School (years 9-13). Competitors will ideally be studying food technology at NCEA level 2 or 3.

Training Classes – an entrant who is engaged in training, irrespective of their age, at an appropriate educational institute, on an industry training programme, or who is undertaking an apprenticeship or traineeship with a registered workplace. The entrant must have under 4000 work hours experience. This includes any student currently enrolled in a New Zealand qualification in Culinary Arts, Hospitality or Baking at Te Pukenga Subsidiaries or Private Training Providers.

Open Classes – all other entrants.

Please be aware that some events will not allow a competitor to enter both trainee and open events at the same show.



N E W Z E A L A N D
H O S P I T A L I T Y C H A M P I O N S H I P S
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PROFESSIONAL INTEGRITY

It is the responsibility of the competitors to assure the judges that their work is unaided and is completed within the spirit of fair competition. If proof of this is required, photos, planning notes, drawings or attestations may be sought.

Competitors may have assistance in loading in their equipment for competitions, but any unpacking, display or other preparations must be done by the competitor alone. Marshals will be present on the day to assist as needed, please ask if you need assistance.

SECURITY OF EQUIPMENT AND PERSONAL BELONGINGS

Competitors must provide all equipment, plates, utensils and ingredients (except where detailed in your class information)

Each competitor is responsible for the removal of their equipment from the competition arena when directed to do so. No responsibility will be taken by the competition organisers for lost or missing equipment. It is advisable to label your equipment.

All electrical leads and equipment MUST be tested and tagged – an electrician will be inspecting these on site so please ensure you are using approved and tagged gear. This will be strictly enforced, any non-compliant equipment/leads won't be able to be used.

REGISTRATION AND ATTENDANCE ON DAY OF COMPETITION

Competitors are asked to register at least one hour prior to the start of their competition heat.

Competitors must report to the scheduled competition area at least 15 minutes prior to their live class.

RECIPE AND MENU CARDS

Where a recipe card or menu is required for the class, competitors must submit this on registration. These should be computer generated and must include the competitor's number and the competition class information. Templates are available on the NZ Chef's website.

Marks are allocated to recipe cards and menus, so please check the criteria carefully.

GUIDELINES FOR CULINARY ARTS AND RESTAURANT SERVICE COMPETITIONS

It is recommended to purchase the Guidelines for Culinary Arts and Restaurant Service competitions – competitor information available from the [NZChefs Shop](#)



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JUDGING

The decision of the judges in all matters relating to the competitions is final and no correspondence will be entered into.

AWARDS – ALL CLASSES

With regard to the marking system, WorldChefs guidelines are used for all competitions.

All competitors start with 100 marks ('Gold with Distinction'), with marks deducted for non-compliance with the guidelines. Competitors can receive Gold, Silver and Bronze medals with certificates in each class.

Medals and certificates will be awarded to competitors who achieve the following marks in each class. A certificate of merit can be awarded at the discretion of the Chief Judge.

100 marks	Gold Medal with Distinction
90 - 99.99	Gold Medal
80 - 89.99	Silver Medal
70 - 79.99	Bronze Medal

RESULTS

Results of each competition will be posted after being signed off by the Chief Judge.

Results will be displayed on the Competitors' Results notice board as soon as possible after judging is completed and Award cards placed alongside static exhibits.

Where a class is part of an 'Of The Year', the scores may be withheld until the final prize giving.

PRIZE GIVING

Prizegiving will take place for some classes daily with the final prize giving on the 9th September at the Trusts Arena, Henderson.

All recipients for awards are to be in clean hospitality uniform. This is important for presentation purposes and photographs.

Any medals or certificates that are not accepted by the competitor at the presentation ceremony will be withheld, unless prior arrangements have been made with the organisers.

Awards not collected will be posted to the address on the entry form. This may take up to six weeks following the competition and a fee may be charged.

Judges' comments will be issued for each competitor but may take up to six weeks to be sent out after the conclusion of the competition.



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LIVE KITCHEN CLASSES

Competitors are required to bring all ingredients and equipment required for the competitions, except those stated below, and in the specific class descriptions.

Security of equipment and ingredients is the responsibility of the competitor.

There will be no refrigeration available on the day for storage of ingredients prior to the competition class beginning.

Once a live competition in any area has begun:

- No communication may take place between the competitors, or between competitors and supporters. If communication does take place, the competitor risks being disqualified immediately.
- No equipment, food, liquids, or other associated items for the class may be brought into arenas for the competitors to complete the class.
- All enquiries are to be directed to the floor manager of the area who will assist as is appropriate for the class and the circumstances.

When the class time is up:

- Competitors will be informed of this by the Head Judge / Floor Manager and all competitors will be asked to 'stand back' from their work stations.
- At 'stand back' all plates must be off the bench and in transit to be deemed complete.
- Any competitor who has not completed all elements of their competition will lose 5 marks immediately when time is called.
- Competitors may be allowed up to 5 additional minutes to complete elements of their competition, but they will incur a loss of 1 mark per minute (up to 5 marks)
- If, after an additional 5 minutes, the competitor has not completed all elements of the competition, they will be judged on what has been presented/completed.

UNIFORM REQUIREMENTS

Marks will be deducted for incorrect uniform and competitors are reminded to ensure their personal presentation, including hair, hands, and hygiene are of the highest standard possible.

- Full chef whites including hat, necktie and apron, OR
- Appropriate school uniform (no shorts, long pants only)
- Appropriate footwear for the kitchen environment (closed front and back, leather or similar)

HEALTH AND SAFETY – FOOD SAFETY AND HYGIENE

- Competitors will not only be judged on the standard & quality of their food, but also monitored on their efficient use of energy in creating a winning dish.
- Competitors must at all times keep the food that they are using for competitions at a safe temperature i.e. below FOUR degrees centigrade.
- Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with class, competitor & bench number) & kept until after the competition has been completed. Temperature probes may be used by the judges to test suitable temperature of served food items.
- Regulations as per a workplace must be followed in all competitions.



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KITCHENS

- Competition Officials will have the right to have the equipment removed at any time of the competition.
- Competitors are required to clean their stoves & equipment at the end of the competition. Marks will be deducted if this is not carried out.
- No trolleys will be allowed in any kitchen other than for transport into the kitchen. All trolleys MUST be removed to a safe place prior to start of the competition.
- Under no circumstances will deep fat fryers either free standing with a power source, or on the stove with a temperature probe with oil / fat/ or other frying medium be used in any part of the cooking arena. Deep frying is when the frying medium is over ¼ cm.

EQUIPMENT AND WASHUP AREA

- ALL platters, props, plates' equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor's number and contact phone number.
- Competitors are responsible for their own equipment at all times. The organisers will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- Competitors are advised to suitability insure dishes for display. It is the individual's responsibility to cover this personal risk.
- A suitable work space and four burner stove will be provided per competitor.
- Limited washing up facilities are available.
- No equipment must be added to the stove or the bench in any way as to interfere with the working or cause damage to the stove or anybody in the vicinity.
- The Competition Officials will have the right to have the equipment removed at any time of the competition.



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STATIC CLASSES

- Static entries must be completed and the area cleared by exhibitors and helpers by the required time (the exact time will be advised when classes are confirmed).
- The static arena must be clear of all competitors and helpers once judging has begun.
- Static exhibits will be provided with table space. These tables are under no circumstance to be used to do final preparation work. If this takes place in this area your work will be disqualified immediately.
- The judges shall have the right to test, taste and examine all exhibits, if deemed necessary to identify products used and correct cooking processes have been applied.
- Each entry will be provided with a competitor number card. This is to be displayed with the entry but with no reference to the competitors' name, school in any form (name of the establishment, emblem, insignia or badge).
- All work must be done by the individual competitor and if required, the competitor may be required to provide evidence to the satisfaction of the judges that the work is bona fide.
- Competitors must provide their own display silverware, mirrors, platters etc. No display items may bear any identification, i.e. company logos. All entries must be presented on proper, suitable dishes, polished silver, crockery without cracks etc.
- ALL platters, props, plates must be marked with the competitor's number and contact phone number. The organisers accept no responsibility for loss or damages to personal property or injuries whilst competing.
- Where there is restricted size of entry and these have been not adhered to, disqualification may occur.
- If a static entry is broken or damaged in transit and cannot be repaired for presentation, you may still display your entry. A sign noting the damage will be added to indicate this. Your entry will not be judged, but you can still receive feedback.

Hygiene for statics

The organisers reserve the right to refuse entries they deem to be unhygienic or below industry standard. Entries that during the competition become a health risk will be removed.

Removal of statics

These must be removed at the end of the day; exact time will be advised when classes are confirmed. Entries removed prior permission may be disqualified. ALL entries not removed by the required time will be disposed of without further warning to the competitor.



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LIVE RESTAURANT CLASSES

To assist you in the Mis en place for your completion please note the following:

Set Up Allowed	Not Allowed
All equipment can be taken from the boxes unwrapped and laid out on the table in the five (5) minutes set up period.	No cleaning, polishing, preparation or associated work may take place in this time. No aprons or gloves are to be worn.
Trolleys (as per kitchen trolley) for transportation to the working arena.	They must be removed prior to the start of the competition. Points will be deducted for non-adherence to this.
Assistance can be given to bring in equipment	No written checklists or information can be brought into the competition area.
	Non-competing personnel must vacate the arena prior to competition start.

UNIFORM REQUIREMENTS

A minimum standard of dress is required for all food and beverage service events:

- Uniforms or Industry standard black and whites.
- Trousers/skirts, and shirts/blouses shall be in “as new” condition and well pressed.
- Aprons if worn shall be in “as new” condition and well pressed.
- Footwear shall be black, fully enclosed, highly polished and in “as new” condition. For safety reasons, heels are not to be in excess of 50 mm.
- A high level of personal hygiene is to be adopted at all times.
- Hair shall be worn back and restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.

EQUIPMENT

Where required, a 900 mm square table, chairs and side buffet table will be provided.

There will be access to:

- Hot (boiling) water
- Cold water
- Ice
- Limited dishwashing facilities
- Limited refrigeration space

ALL platters, props, plates’ equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor’s number and contact phone number.

Competitors are responsible for their own equipment at all times. The organisers will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.