
STATIC CLASSES

S160 – CLASSIC KIWI BISCUITS (SCHOOL)

Sponsor

Criteria

Competitors are to display **twelve (12)** biscuits.

Six (6) Melting moments biscuits and **six (6)** Chocolate Chip biscuits.

All biscuits should be between 75-85 mm diameter and should weigh around 45-55 gm (not including icing)

Biscuits must be displayed on one plate (or similar) and one of each type will be tasted during the judging.

A recipe and description card must accompany the dish.

Presentation Time

Tuesday 7 September, 8-10am. Collection 3-4pm.

S161 – ICED CAFÉ CAKE (SCHOOL)

Sponsor

Criteria

Produce **one (1)** cake of your choice, 200-220 mm diameter.

The cake is to be decorated with an icing and additional ingredients can be added for decoration.

This cake is to be created for presentation in a café cabinet so should show how the cake could be portioned into even sized pieces for sale.

The height must not exceed 100 mm or be less than 50 mm. Icing should not be more than 15 mm thick. Your cake will be tasted during judging.

A recipe card and a description card must be presented.

Presentation Time

Tuesday 7 September, 8-10am. Collection 3-4pm.

STATIC CLASSES

S162 – QUICHE (SCHOOL)

Sponsor

Criteria

Produce **one (1)** Quiche Lorraine.

The quiche must be between 200 – 220 mm in diameter.

The quiche must contain the following ingredients:

♦ Eggs, milk, cheese, onion, ham

Competitors are advised to refer to the New Zealand Chef (any addition) for the recipe.

A recipe card and a description card must be presented.

Presentation Time

Tuesday 7 September, 8-10am. Collection 3-4pm.

KITCHEN CLASSES

K120 – SCONE, SWEET OR SAVOURY

Sponsor

Criteria

Competitors have forty-five (45) minutes to cook and present either:

- ◆ **Four (4)** sweet scones with butter, jam and cream; *OR*
- ◆ **Four (4)** savoury scones with a relish.

Scones are to weigh not more than 100gm each and should be presented on a platter with accompaniments.

Jams and relish can be brought in but can be finished if required.

A recipe card and a description card must be presented.

Time allocation

Forty-five minutes to cook and present.

Tuesday 7 September, 10am

K121 – CAFÉ SANDWICH

Sponsor

Criteria

Competitors are to prepare and serve **two (2)** identical lunch-sized portions of a sandwich suitable for service in a café.

Any ingredients may be used, but the following vegetable cuts must be presented, either in the sandwich or as part of the garnish.

- ◆ Chiffonade
- ◆ Julienne or Brunoise

Any bread may be used.

A recipe card and a description card must be presented.

Time allocation

Forty-five (45) minutes

Tuesday 7 September, 11 am

KITCHEN CLASSES

K122 – OMELETTE

Sponsor

Criteria

Competitors are to cook and present **two (2)** omelettes, each made with **three (3)** eggs and filled with cheese and onion.

Each omelette is to be presented on a separate plate and accompanied with a garnish such as salsa or chutney.

A recipe card and a description card must be presented.

Time allocation

Thirty (30) minutes

Tuesday 7 September, 9.15am

K123 – PASTA AND MUSHROOM (SCHOOL)

Sponsor

Criteria

Competitors are to prepare, cook and present **two (2)** identical, individually plated main dishes featuring pasta and mushrooms.

The dish can reflect either contemporary or traditional Italian cuisine.

Competitors will be supplied a selection of Meadow Mushrooms, Portobello, Button and Swiss Brown mushrooms to use for the competition, no other mushrooms can be used.

Fresh or dried pasta can be brought in, but must be cooked during the competition.

A recipe card and a description card must be presented

Time allocation

Sixty (60) minutes

Tuesday 7 September, 12 noon

RESTAURANT CLASSES

B100 – BARISTA @ SCHOOL

Sponsor

Vivace Espresso and Rancilio

Criteria

There are two parts to this competition

Part 1: Competitors are allowed to prepare and condition the machine, as well as setting up any additional equipment.

Part 2: Prepare and present two (2) portions of each of the following beverages:

- ◆ Short black espresso (single shot)
- ◆ Latte (double shot)
- ◆ Flat White (single shot)

Espresso machine, grinder, coffee beans and milk provided. Competitors to bring all other equipment.

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

Time Allocation

Part one: five (5) minutes

Part two: twenty (20) minutes

Tuesday 7 September, heats will run all day

Notes to competitor

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 coffees.



RESTAURANT CLASSES

B101 - SMOOTHIES

Sponsor

Criteria

Prepare and produce two (2) servings of an original recipe smoothie using the sponsors product.

Competitors are to supply all equipment and ingredients other than a blender and ice which will be provided at the competition.

Time Allocation

Five (5) minutes to unpack and collect ice; twenty (20) minutes for all preparation
Tuesday 7 September, heats will run all day

Notes to competitor

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 one question from the judges relating to the preparation and presentation of your smoothies.

RESTAURANT CLASSES

R140 - CLASSIC TABLE SETTING (SCHOOL)

Sponsor

Criteria

Competitors are to prepare a full Table d'hôte setting for **four (4)** covers suitable for the following menu:

- ◆ Petit Salad
- ◆ Peach Sorbet
- ◆ Roast Beef, roast potatoes, green beans and jus-lie
- ◆ Chocolate Fondant with Vanilla Ice-cream

Table setting is to include all linen, crockery, water glasses, and cutlery. Cruets must be included in the setting. (Note: wine glasses are optional, but water glasses must be included in the setting).

Competitors are to prepare a suitable centrepiece and serviette fold during the competition.

A 900 mm square table, four chairs and a side board will be provided. Hot and cold water is available.

Competitors should bring with them all necessary equipment to clean and prepare their table – gloves, polishing bucket, tools to prepare centre piece, etc.

Time allocation

Five (5) minutes to unpack, thirty (30) minutes to prepare the table.
Tuesday 7 September, 12.30 pm

Notes to competitor

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.