
SPECIALITY AND TEAM CLASSES

T380 – CHATHAM ISLAND FOOD CO

Sponsor

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 120grams cooked weight.

Time Allocation

2 hours

Tuesday 7 September, 10:00 am briefing for 10:30 am start

Entry fee

\$100 per team for NZ Chefs members, \$150 per team for non-members



SPECIALITY AND TEAM CLASSES

T381 - THE CURRY CUP

Sponsor

Waitoa Chicken and Fortune Rice

Criteria

Competitors are to prepare and present **ten (10)** main course portions of their best chicken curry, **two (2)** portions are to be plated with sponsors 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.

Competitors will be provided with two (2) whole chicken from Waitoa and Fortune rice on the day of the competition. Competitors to bring all other ingredients.

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 (RMHC - Ronald McDonald House).

Time Allocation

Sixty (60) minutes

Thursday 9 September, 3:00pm

Entry Fee

\$90 per team (max 2 team members)

Waitoa[®]
Only FREE RANGE Chicken

fortune[®]

SPECIALITY AND TEAM CLASSES

T383 - BED MAKING

Sponsor

Sleepyhead Commercial
Vendela

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 around 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

Wednesday 8 September, heats from 1 pm

Entry Fee

\$30 per entrant

Sleepyhead
COMMERCIAL



SPECIALITY AND TEAM CLASSES

T384 – AKAROA SALMON EMERGING CHEF

Sponsors

Akaroa Salmon, NZ Beef and Lamb, The House of Knives, 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 Two Course Menu for **six (6)** guests – being one (1) judge's plate, one (1) for photography, four (4) portions for sponsors guests. The Entrée must be presented to the Judges within one (1) hour from the beginning of the competition.

- 1 x Akaroa 1.5kg 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 must be bought in by the competitors.

Cookery Criteria:

Six (6) identical, individually plated covers of a hot or cold Salmon Entrée course using 60 to 75 grams of Akaroa Salmon, appropriate sauce, or dressing, NZ Grown vegetables or Salad, Starch which must be presented to the Judges within one (1) 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 New Zealand grown vegetables and a suitable sauce or Jus.

Time Allocation

Two (2) hours

Wednesday 8 September, 2:30 pm

(cont on next page)



SPECIALITY AND TEAM CLASSES

Notes to competitors

A full recipe & a description card must accompany the dish and be presented to the Chief Judge at the beginning of the competition.

Competitors will be presented with a Chefs Jacket, Cap and Apron for the Competition. Jacket size must accompany the application form.

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 to 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 you and how would you encourage other young people to consider cookery as a career?

Entry form is available on the NZ Chefs Website.



SPECIALITY AND TEAM CLASSES

T400 - RESTAURANT OF THE YEAR

SPONSORED BY RESTAURANT ASSOCIATION

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
- 3 x alcoholic and/or non-alcoholic beverages to match the appropriate courses
 - 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.

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	

(cont on next page)

SPECIALITY AND TEAM CLASSES

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 1800mm 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 7 September, briefing at 12:30 pm

Entry fee

\$100 per team for NZ Chefs and/or Restaurant Association members; \$150 per team for non-members

