
SPECIALITY AND TEAM CLASSES

T380 – CHATHAM ISLAND ON A PLATE

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

Wednesday 8 September, 1.30pm

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T400 - RESTAURANT OF THE YEAR - PADDOCK TO PLATE

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	

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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