



GENERAL INFORMATION

All competition rules and conditions apply to all classes.

28th, 29th, 30th and 31st of July 2016 – Logan Campbell Centre, Greenlane

1. Open Classes

- Open to any person in the hospitality industry regardless of age, experience or hours worked.

2. Training Classes

- Open to any hospitality person in training in an Educational Institute or in the Industry, or who has completed their training with less than 4,000 hours work experience.
- If requested, proof of hours must be able to be verified prior to the competition. The hours are up to the date of participation in the competition.
- A competitor cannot compete in both training and open classes. Should they wish to compete in an open class they may do so, providing they only compete in open events.

3. Secondary School Classes

- Open to secondary school students in year 11, 12 or 13 studying home economics, food technology or hospitality.
- All competitors must be enrolled in a secondary school and aged between 15 and 19 years at the date of the competition.
- Competitors may enter one, some, or all of the secondary school classes.
- A maximum of two entries from each school, for each class will be accepted. Entries are accepted on a first in basis.

4. Professional Integrity

- It is the responsibility of competitors to assure the Judges that their work is unaided and is completed within the spirit of fair competition.

5. Attendance on the Day

Competitors must:

- Register at least one (1) hour prior to the scheduled competition time.
- Bring their competitor's number to register.
- Wear their competitor's badge at all times during the competition.
- Report to the scheduled competition area at least 20 minutes prior to their live class.

6. Security of Equipment, Personal Property and Injuries

- While reasonable care will be taken for the security of equipment, the organisers are not responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- Competitors are advised to suitably insure all personal equipment required for the competition brought into the area. It is the competitor's responsibility to cover this personal risk.
- All specialised equipment should be labelled on its base with the competitor's number and a contact phone number so it can be easily identified.
- No responsibility will be taken for equipment that has been left behind at the end of the competitions, and any equipment left on site at the close of the competitions will be disposed of without further warning.
- The organisers accept no responsibility for loss or damage to personal property or injuries at any time during the competition.

7. Health and Safety – Promoting Food Safety and Hygiene Excellence

- Regulations as per the workplace must be followed in all competitions.
- Competitors will be judged on the standard and quality of their food, and also monitored on their efficient use of energy in creating their dish.
- Competitors must keep high-risk foods, being used for competitions, at a safe temperature – i.e. below 4°C.
- The organising committee cannot offer any refrigeration, freezer or dry store space for food items, either before or after the scheduled competition time. However, during the scheduled competition, full refrigeration and limited freezer space is available for all competitors.

8. Entry Form

- The entry form is available online at www.nzchefs.org.nz, you can register online.

9. Information

- All information supplied to NZChefs, becomes the property of NZChefs.

10. Judging

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

11. 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

12. 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 (beside the registration desk) as soon as possible after judging is completed and Award cards placed alongside static exhibits.
- In 'of the year' classes, results of some of the classes will not be displayed.

13. Prize-giving

- Prize-giving will take from 3pm on Sunday 31st July 2016 at the Logan Campbell Centre, ASB Showgrounds. Refreshments from 3pm, prize giving to start at 4pm.
- 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 or his/her assistant at the presentation ceremony will be withheld, unless prior arrangements have been made with the organisers.
- No medals or certificates will be given out at the registration desk under any circumstances.
- To get uncollected awards, competitors must apply in writing or by email after 3rd August 2016 to NZChefs National Office with class number, competitor's number, name and mailing address. This may take up to six weeks following the competition and a fee may be charged.
- A fee of \$5 will be charged for any name changes once the certificate has been issued.
- Judges' comments may take up to six weeks to be sent out after the competition.

14. Loading, Unloading and Parking

- Very limited parking is available for competitors and visitors at the venue. Parking fees apply – \$10 per day (price may vary between now and competition day).
- Entry / loading / unloading / to the venue for competitors and visitors is at Greenlane Road, end of the Logan Campbell Centre.
- Registration for competitors is at the Competitor Registration is located in the lobby at the South West side of the Logan Campbell Centre.

15. Delivery of Static Exhibits

- A label with the competitor's number on it will be provided when registering. This is to be displayed with the entry but no reference in any form to the competitor's name or place of work or study (i.e. Name of the establishment, emblem, insignia or badge) may be used on the label.
- After registration competitors will be able to use a touch up area to finalise their work.
- Competitors must unpack and display their own exhibits in the allotted space in the competition display area. Under no circumstance is final preparation work to be done in this area. If final preparation work takes place in this area the work will be disqualified immediately.

16. Static Classes

- After registration, competitors with entries for all static classes should report to the steward as indicated in the allocated area.
- Static exhibits must be completed by the time allocated in the program.
- Static exhibits will be provided with table space in the nominated room.
- The label with the competitor's number must be displayed with the entry.
- The Judges have the right to test, taste and examine all exhibits, if deemed necessary in order to identify products used and to ensure that correct cooking processes have been applied.
- All work must be done by the individual competitor and if required, the competitor may be asked 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 show any identification, i.e. company logos. All entries must be presented on suitable dishes; polished silver, crockery without cracks etc.
- Platters, props, plates must be marked underneath with the competitor's number and contact phone number.
- Where there are restrictions to the size of entry, and these have not been adhered to, disqualification will take place.
- The organisers reserve the right to refuse entries deemed to be unhygienic or below industry standard. Entries that become a health risk during the competition will be removed.
- Static exhibits can only be removed between the allocated times on the timetable.
- Permission must be sought from the Salon Manager for removal of static exhibits prior to the allocated time. Entries removed prior to the allocated times without permission may be disqualified.
- All entries not removed by the end of the day will be disposed of without further warning to the competitor.

- Please note that eating of exhibits is deemed to be a health risk and the organisers take no responsibility for any health related problems if these exhibits are tasted by anyone after the judging has taken place.
- Two copies of the recipe and a dish description card are to be provided.
- Access to a kitchen will be limited to the use of a bench if required for 'final' assembly work and a sink for water. No cooking may take place. This area must be cleaned prior to leaving.

17. Live Classes – Kitchen

- Unless otherwise stated, competitors must supply all food items and the necessary equipment to prepare, cook and serve their dishes.
- The competition rules specify that each competitor must prepare two (2) covers for judging unless stated otherwise. These are used for tasting by the judging panel.
- Competitors are advised not to bring additional display materials, as these will not be marked.
- Once a live competition in any arena has started, no communication may take place between the competitors, or between the competitors and support people outside the arenas. If communication does take place then the competitors will be disqualified immediately.
- Once a live competition has started, under no circumstances can any equipment, food, liquids or other associated items for the class be brought into the arenas for the competitors to complete the task.
- When the allotted time is up, competitors will be asked to “step back from your work station.” If the competitor has not presented all their dishes, set up their static display or completed all the service elements, they will not be judged, and DNC [did not complete] or DNP [did not present] will be entered on the judging sheets. With live competitions ALL plates must be off the bench and in transit for judging.
- While the competition is underway no conferring is allowed between opposing competitors or between competitors and their coach/tutor/manager or anyone outside of the arena. All enquires during the competition should be directed to the Head Judge of the competition. No conferring is permitted in any form. Conferring between parties will result in disqualification from the event.
- Full chef whites including hat and neck tie must be worn. Marks will be deducted for incorrect uniform.
- For all Protein Classes, protein weights shall be Minimum 120gm and Maximum 180gm unless specified. Anything outside these weights will be deemed disproportionate and may be marked accordingly.

18. Kitchens

- No equipment may be added to the stove or the bench that will make the height of the stove or bench greater than 150 cm from the floor to the top of the attachment. Any addition must be securely attached and not interfere with its operation, or cause damage to the stove or anybody in the vicinity.
- The Salon Manager, Chief Judge, Assistant Chief Judge, Head Judge, Safety Officer or Fire Warden have the right to have the equipment removed at any time of the competition.
- Competitors are required to clean their stoves and equipment at the end of the competition. Marks will be deducted if this is not carried out.
- No salamanders will be provided.
- Competitors may bring in one trolley per competitor/team. Trolleys must be a standard kitchen trolley not exceeding 3 tiers, 110cm long, 60cm wide, 100cm high [unless otherwise stated] or similar by cubic capacity. The trolley must not be used for preparation. Its use is for storage only.
- Bench top deep fryers are allowed with the ability to dispose of oil in metal containers with screw cap lids only.
- Note: commercial equipment is used for all live cookery classes and competitors must bring their own lighting equipment for gas stove tops.
- Each station is equipped with 1 x 10 amp supply with a 3-way multi box. Any equipment that is over 10amps that is used and causes the system to trip will have the competitor/team immediately disqualified.
- The work stations are a temporary feature for the competition. Care must be taken by all competitors and helpers of all the wires in and around the oven and benches that no pans are placed on wires to cause damage.

- Kitchens are equipped with twelve work stations each with a Blue Seal Evolution Series convection oven with 6 gas hobs and adjacent Simply Stainless work bench 1800cm long, 700cm wide and 900cm high.
- Limited Refrigeration, some deep freeze space and cold water are provided.

19. Time Allocation for all Kitchen Classes

- The time allocation for the Live Kitchen classes will be strictly enforced.
- Provided there are no unforeseen difficulties, $\frac{1}{4}$, $\frac{1}{2}$ and $\frac{3}{4}$ times will be given.
- A 10 minutes-to-go call will be given, and from 5 minutes-to-go, every minute will be called.

20. Temperature of Food Served and the Use of Temperature Probes

- Any protein that is insufficiently cooked will not be judged. The plate will be wrapped (marked with class, competitor and bench number) and kept until after the competition has been completed.
- Temperature probes may be used by the Judges to test the temperature of served food items.

21. Liquid Nitrogen

- Liquid nitrogen may only be used in a class in accordance with the material safety data sheet #0048 and #0049 as issued by BOC Limited.
- Any use of liquid nitrogen outside the above guidelines will disqualify the competitors immediately.

22. Equipment and Wash-up Area

- All platters, props, plates, equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked underneath with the competitor's number and contact phone number.
- Competitors are responsible for their own equipment at all times. The organisers are not responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- A wash up area is available in the marquee outside the doors by Competitor Registration. Please leave the area clean and tidy.
- Under no circumstances is any equipment to be stored in any area overnight or at the end of the final day.
- Please remove all equipment as all equipment will be discarded 30 minutes after the end of judging of the final competition each day.

23. Recipes and Description Cards

- The compulsory template is downloadable from the NZChefs website (Recipe Card Template 2016).
- Unless stated otherwise in the class details, one (1) copy of the recipes and one (1) dish description card must be brought to the competition for all Live Kitchen, Static classes and certain Restaurant classes.
- Failure to bring recipe and description cards disqualifies the entry and it will not be judged.
- One copy of the recipe card must be sent to admin@nzchefs.org.nz (*File name: Competitor Number . Class Name . Class Number – Recipe Card*) prior to the competition
- In a static class, one (1) recipe and one (1) description card should be displayed with the competitor's work.
- In the live Kitchen one (1) recipe card and one (1) description card should be taken into the kitchen for display with the competitor's work at the Judging table.
- For any class, the recipe and description cards become the property of NZChefs. Competitors consent to them being reproduced for promotional purposes and used on NZChefs website.
- The recipe card is to include weights of ingredients, preparation required and method of cooking and must be typed in English.
- The description card, i.e. how the dish would be described on a menu, is to be typed in English.
- Recipes and description cards must be typed and suitable for use in a commercial environment (see below).
- Recipes, description cards and photos of dishes become the property of NZChefs for the use to promote and develop the National Salon and Regional Competitions.

<p><u>Recipe Card</u></p> <p>The following must be on each copy of the recipes</p> <ul style="list-style-type: none"> - Class number - Name of Class - Competitor number <ul style="list-style-type: none"> - Portions - Name of Dish - Number of servings - Ingredients - Method
<p><u>Description Card</u></p> <ul style="list-style-type: none"> -Class number -Name of Class -Competitor number <p>-Dish description – the main features of the dish – as it would appear on the menu in a commercial environment.</p>

24. Restaurant Service

To assist in the Mise-en-place for the competition please note the following: Set up

<u>Allowed</u>	<u>Not Allowed</u>
<p>All equipment can be unpacked from boxes, unwrapped and laid out on the table in the allocated five (5) minutes set up period.</p> <p>Trolleys (as per kitchen trolley) for transportation of items to the working arena.</p> <p>Assistance can be given to bring in competitor's equipment.</p>	<p>No cleaning, polishing, preparation or associated work may take place at this time.</p> <p>No aprons or gloves are to be worn during the unpacking process.</p> <p>Trolleys must be removed prior to the start of the competition and removed from the arena.</p> <p>Non-competing personnel must vacate the arena prior to the start of the competition.</p> <p>No written checklists or information can be brought into the competition area.</p> <p>Points will be deducted for no adherence to the above.</p>

25. Uniforms

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

- Uniforms or Industry standard black and whites.
- Trousers/skirts should be in 'as new' condition and well pressed.
- Shirts/blouses should be in 'as new' condition, well pressed and appropriate for the competition.
- Aprons, if worn, should be in 'as new' condition and well pressed.
- Footwear should 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 should be worn back and restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.
- Marks will be deducted for incorrect uniform.

26. Restaurant Service – Live Classes

- Unless otherwise stated, competitors must supply all the necessary equipment needed to prepare and serve their dishes.
- Competitors are advised not to bring additional display materials, as these will not be marked.
- Once a live competition in any arena has started, no communication may take place between the competitors or between the competitors and support outside the arenas. If communication does take place, then the competitors will be disqualified immediately.
- Once a live competition has started, under no circumstances may any equipment, food, liquids or other associated items for the class may be bought into the arenas for the competitors to complete the task.
- When the allotted time is up, competitors will be asked to “step back from your work station.” If the competitor has not presented all their dishes, set up their static display or completed all the service elements, they will not be judged, and did not complete [DNC] or did not present [DNP] will be entered on the judging sheets. With live competitions all plates must be off the bench and in transit.
- No conferring is allowed between opposing competitors or between competitors and their coach/ tutor/manager or anyone outside of the arena, while the competition is underway.
- All enquires during the competition should be directed to the Head Judge of the competition. No conferring is permitted in any form. Conferring between parties will result in disqualification from the event.

27. Time Allocation for All Restaurant Classes

- The time allocation for the Live Restaurant Classes will be strictly enforced.
- Provided there are no unforeseen difficulties, ¼, ½ and ¾ times will be given.
- A 10 minutes-to-go call will be given, and from 5 minutes-to-go, every minute will be called.

28. Items provided

- Restaurant work station consisting of:
 - one (1) 900 mm x 900 mm square table.
 - Four (4) stackable chairs as required.
 - A suitable side table will also be provided where necessary.
- The following are available:
 - Hot water boiler
 - filter coffee
 - Ice
 - Cold water

29. Classic Cocktail

- ALL cocktails will be marked against the following reference: www.iba-world.com
- Competitors are to supply all ingredients and equipment other than ice.

30. 'Guidelines for Culinary Arts and Restaurant Service Competitions'

- Competitors are to refer to the latest version of the Competition Guidelines. To order a copy please visit www.nzchefs.org.nz or call the office on 0800 692 433, \$20.00 plus postage.

31. Entries

- Entries must be received by 5pm Thursday 14th July 2016
- All entries must be on the official entry form downloadable from www.nzchefs.org.nz or you can register online.
- 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 sent or emailed to NZChefs National Office.
- 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 a competitor enters by email an invoice will be sent and payment must be received by 5pm Thursday 14th July 2016 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.
- Classes will be cancelled if there are insufficient numbers of competitors.
- For an entry form for multiple entries [over 10] please email: admin@nzchefs.org.nz
- Late entries will not be accepted.
- If changes are required after 5pm Thursday 14th July 2016 these must be requested in writing (post or 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.

32. Entry Fees

- An entry fee must accompany each entry form. All entry fees include GST.
- The entry fee is non-refundable in cases of cancellation or withdrawal by the competitor.
- No entry will be accepted for processing without payment regardless of circumstances.
- There are no discounts for multiple entries or bulk payments.
- By paying for entry into any class, the competitors and all persons assisting those entering, state they abide by the rules.
- Current students or employees of a training provider/establishment who are current financial members of NZChefs are eligible for their member entry fee rate.
- Charges may apply for forms incorrectly completed.
- Refer to the website for fee details

33. Internet Banking

- For all internet banking the following must be included on the bank form:
(Below information MUST be present when paying by internet banking)
 - **Particulars – Last Name and First Name**
 - **Code – Class number (e.g. K322). [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 NZChefs National Salon 2016, please contact NZChefs on 0800 692 433 or email: salonmanger@nzchefs.org.nz or visit www.nzchefs.org.nz