

NZChefs National Salon 2015



The Judging Criteria is based on the creativity, innovation, hygiene practices, methods, degree of difficulty and personality shown in each class.

Ref: The New Zealand Chef 3rd Edition

Published: 30 December 2012 - Pearson Education New Zealand

EAN: 9781442553231 ISBN: 1442553235

S001

Fruit Flan – Training

Sponsor – Barkers

Thursday 30 July 2015 8.30am Static Area



Competitors are to produce a flan, minimum 18 cm to maximum 22 cm, of six (6) portions. It must be made of sweet paste, filling is competitor's choice, with fresh fruit. The flan is to be glazed with Barker's ready to use glaze and be presented uncut. The decoration must be suitable for mass production and for retail use. The Judges may cut into food items. Two copies of the recipe and one dish description card to be supplied.

S002

Margarine Sculpting Buffet Showpiece - Live

Sponsor – NZ Bakels

Begins Thursday 30 July 2015 11.00am Static Area

Judging Sunday 2 August 2015 12.00pm Static Area



Competitors are to display a margarine sculpture which fits the theme 'Game of Thrones'. Internal supports permitted but must not be visible. Maximum space allocation is 900 mm x 900 mm. The display must also include:

1. A full description of the sculpture displayed with the sculpture.
2. A folder showing the ideas trail i.e. how the topic was interpreted and developed into the sculptural idea. This can be presented in a written form and/or photographs and/or drawings or combination of all.

It is to be presented to the Class Head Judge Sunday 2 August 2015 at 12.00pm.

Margarine will be supplied to registered competitors for the competition

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S004

Savoury or Sweet Pie – Secondary

Sponsor – Fonterra Foodservices

Friday 31 July 2015 2.00pm Static Area



Competitors are to display two (2) identical, individually plated pies. These can be savoury or sweet. The Judges may cut into food items.

Two copies of the recipe and one dish description card to be supplied.

S005

Gateau – Secondary

Sponsor – Bakels

Friday 31 July 2015 2.00pm Static Area



Competitors are to display a gateau. Dimension of the base of the cake is not to exceed 300mm and a height of 180mm. The judges may cut into food items

Two copies of the recipe and one dish description card to be supplied.

S006

Hot Entrée and Main Presented Cold

Sponsor – NZChefs

Saturday 1 August 2015 8.30am Static Area



Competitors are to display two (2) identical, individual portions of Hot Entrée and Main Course prepared hot presented cold (HPC) with an aspic. (The meal may be modern, classical or original.) The total weight of the entrée to be 90-125g with 50-75g protein and the main meal to be 150-160g total weight with 100-120g protein. Both courses should show a balance of starch and vegetables. The Judges may cut into food items.

Two copies of the recipe and one dish description card to be supplied for each dish.

S007

Celebration Cake – Open

Sponsor – Southern Hospitality

Saturday 1 August 2015 8.30am Static Area



Compulsory class for New Zealand Pastry Chef of the Year 2015.

Competitors are to display a cake with a celebration theme, such as wedding, birthday or anniversary. Dimension of the base of the cake is not to exceed 500 mm and there is no height restriction. Absolutely no dummy cakes to be presented.

Two copies of the recipe and one dish description card to be supplied.

S008

Petit Fours/Chocolate Candies – Open

Sponsor – Cornell Institute

Sunday 2 August 2015 8.30am Static Area



Compulsory class for New Zealand Pastry Chef of the Year 2015.

Competitors are to prepare and present a total of thirty two (32) pieces: four (4) different types, with eight (8) pieces for each type. All pieces can be prepared in various ways e.g. cutting, piping, moulding or layered chocolate using a variety of fillings. The use of transfer sheets is permitted. Judging shall be in accordance with the following standards: 30% presentation, 50% technical skills, 10% taste and 10% texture.

Two copies of the recipe and one dish description card to be supplied.

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K001

Pasta and Mushroom – Training

Sponsor – Cucina Foods and Meadow Mushrooms

Thursday 30 July 2015 8.15am Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring mushrooms and a savoury pasta from cucina. Competitors will be supplied with 3 sheets of Cucina rolled pasta and a selection of portabello, button or swiss brown mushrooms to use at the competition. The dish can reflect either contemporary or traditional Italian cuisine. Competitors who use any other pasta or mushrooms will be disqualified.

Three copies of the recipe and two dish description cards to be supplied.

K002

Salmon – Training

Sponsor – Akaroa Salmon

Thursday 30 July 2015 9.30am H1 - Moffat Kitchen/ H2 – Southern Hospitality Kitchen



Compulsory class for New Zealand Commis Chef of the Year 2015.

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented main courses featuring Akaroa Salmon as the protein, balance of starch, vegetables and suitable sauce.

Three copies of the recipe and two dish description cards to be supplied.

K003

Toque d'Or

Sponsor – Nestlé Professional

Thursday 30 July 2015 11.00am Moffat Kitchen FOH 11.15am Restaurant Arena



Organised by Nestlé Professional.

In association with NZ Chefs Association, vegetables.co.nz, Beef + Lamb NZ, Akaroa Salmon and the House of Knives.

This premier national student competition is between invited teams of three (3) students and covers both cookery and restaurant service skills. Twelve New Zealand teams are competing in the 2015 competition.

K004

Soup – Training

Sponsor – Restaurant and Café

Thursday 30 July 2015 2.00pm Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented plates of a soup (any style) featuring fresh New Zealand produce.

Three copies of the recipe and two menu cards to be presented with the dish.

K005

Prawn – Training

Sponsor – Shore Mariner

Thursday 30 July 2015 3.15pm Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented main courses featuring prawn cutlets with a starch, suitable vegetables and a suitable sauce.

Competitors will receive a 1kg bag of 16/20 Raw Peeled and Deveined Tail-On Prawn Cutlets on the day of the competition.

Three copies of the recipe and two dish description cards are to be supplied.

K006

Classic Nicoise - Training

Sponsor – AUT University

Thursday 30 July 2015 4.30pm Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented main courses. **Ref:** *New Zealand Chef 3rd Edition*

Three copies of the recipe and two dish description cards are to be supplied.

K007

Café Brunch – Training

Sponsor – Verkerks

Thursday 30 July 2015

8.15am Heat 1

10.45am Heat 2

Southern Hospitality Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated café-style hot cooked breakfasts. The breakfast must include bacon and sausage(s), tomato, and eggs in the competitor's choice of style.

Three copies of the recipe and two dish description cards are to be supplied.

K008

Cake Live – Training

Sponsor – Nestlé Professional

Thursday 30 July 2015 1.10pm Southern Hospitality Kitchen



Competitors have sixty (60) minutes to decorate a sponge cake. Decorations are to be done on site. Dimension of the base of the cake is not to exceed 300mm and a height of 180mm. The judges may cut into food items.

Two copies of the recipe and one dish description card to be supplied.

Three copies of the recipe and two menu cards to be presented with the dish.

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K009

Live Dessert – Training

Sponsor – Hospitality Training Trust

Thursday 30 July 2015 1.15pm Heat 1 2.30pm Heat 2 3.45pm Heat 3
Southern Hospitality Kitchen



Compulsory class for New Zealand Commis Chef of the Year 2015.

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented hot or cold desserts. The dessert must incorporate fresh fruit.

Three copies of the recipe and two dish description cards to be supplied

K010

Wrap – Secondary Schools

Sponsor – Farrah Wraps

Friday 31 July 2015 8.15am Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present two (2) platters of wraps for six (6) people. The wraps must be identical and can be filled with a minimum of five (5) components. Proteins are not essential.

Three copies of the recipe and two menu cards to be presented with the dish.

K011

Cake Live – Secondary Schools

Sponsor – Cornell Institute

Friday 31 July 2015 10.45am Moffat Kitchen



Competitors have sixty (60) minutes to decorate a banana cake. Dimension of the base of the cake is not to exceed 300mm and a height of 180mm. The judges may cut into food items. Banana cake is to be supplied by the competitor.

Two copies of the recipe and one dish description card to be supplied.

Three copies of the recipe and two menu cards to be presented with the dish.

K012

Omelette – Secondary Schools

Sponsor – NZChefs

Friday 31 July 2015 9.30am Southern Hospitality Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented plates of an omelette with up to 4 fillings of your choice (minimum 2 choices)

Three copies of the recipe and two menu cards to be presented with the dish.

K014

Soup – Secondary Schools

Sponsor – Omega Seafood

Friday 31 July 2015 10.45am Southern Hospitality Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented plates of a Seafood Chowder featuring fresh New Zealand grown vegetables. The chowder must also feature Omega Mussels and Clams provided on the day.

Three copies of the recipe and two menu cards to be presented with the dish.

K015

What's your flavour – Secondary Schools

Sponsor – Auckland City Council

Friday 31 July 2015 1.15pm Moffat Kitchen



Design and present the perfect burger to enter into a student cooking competition

SPECIFICATIONS

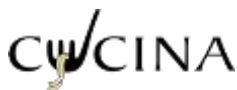
1. 1 hour (not including unpacking and clean up) to prepare and plate two portions of your burger, one for the judges and one for photography purposes
2. Provide a pre-made recipe card to accompany your burger
3. Work hygienically and adopt a neat and tidy attire appropriate for the competition (this should include apron and hat, long hair tied back, enclosed footwear etc)
4. Set up your work station so it is tidy and functional
5. Students may use any protein of their choice (vegetarian based protein accepted)
6. Complementary fillings of your choice (vegetables can be brought in washed and peeled, but not trimmed or shaped and base stocks and sauces can be brought in but must be finished in the competition). All protein must be cooked from scratch
7. Consider leanness when selecting your protein
8. Take into account portion size, flavour, colour and textural balance
9. Use a **BUN** which is an appropriate shape and size for your burger
10. Display individual creativity and flair
11. Burger should be easy to eat
12. Serve the burger at the appropriate temperature
13. Your burger should be presented so it is appealing and appetising and of an appropriate portion size for one person. Sliders – mini burgers are not acceptable
14. Flavours and aromas of the protein component should complement other fillings
15. Use appropriate cooking method for the protein of your choice. For minced meat purchased product, own mincing without preservatives is acceptable underdone
16. Consider the Ministry of Health's Food and Nutrition Guidelines for Healthy Children and Young People (aged 2-18 years), web: <http://www.health.govt.nz/>
17. Consider New Zealand Food Safety Guidelines, web: <http://foodsmart.govt.nz/food-safety/>

K016

Pasta and Mushroom – Secondary Schools

Sponsor – Cucina Foods and Meadow Mushrooms

Friday 31 July 2015 12.00pm Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring mushrooms and a savoury pasta from cucina. Competitors will be supplied with 3 sheets of Cucina rolled pasta to use at the competition. The dish can reflect either contemporary or traditional Italian cuisine. Competitors who use any other pasta will be disqualified.

Three copies of the recipe and two dish description cards to be supplied.

K017

Apprentice Chef of the Year

Sponsor – Service IQ

Saturday 1 August 2015 4.15pm Southern Hospitality Kitchen



Four (4) of the top cookery apprentices in New Zealand will test their skill in this 90 minute competition to prepare and present four (4) identical, individually plated main courses with a café, bistro or casual dining theme. All competitors are to provide all ingredients and any specialised equipment required.

Entry into this class is by selection. Service IQ will contact all eligible apprentices to invite their application. Selection will be made by the Salon Manager and Chief Judge

Three copies of the recipe and two dish description cards to be supplied.

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K018

College Challenge – Secondary Schools

Sponsor – AUT University

Friday 31 July 2015 Heat 2 9.30am Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) plated portions of a specific Main Course recipe provided. Two (2) members per team. Confirmed competitors will be provided with the recipe in June 2015. Judging will be based on skills, methods, technique and product presented.

Three copies of the recipe and two dish description cards to be supplied.

K019

Global Chefs Challenge

NZ Culinary Squad

Saturday 1 August 2015 8.00am Moffat Kitchen



WORLD CHEFS IS SUPPORTED BY ...



K020

The Curry Cup – Open

Sponsors – Waitoa

Saturday 1 August 2015

Heat 1 3.00pm

Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present ten (10) main course portions of their best chicken curry, two (2) plated with rice. A rice cooker can be used. Two members per team permitted. Relishes, chutneys, yoghurt sauces and garnishes should be made on site. 2kg of chicken thigh fillet will be provided for each team on the day. A people's choice award will also be presented.

Three copies of the recipe and two dish description cards to be supplied.

People's Choice Award – The Curry Cup

Sponsor -

Saturday 1 August 2015 2.15pm Restaurant Arena

This event will be open to public to come and try our team's product and vote on the best curry of the show! \$2.00 per curry tasting with the proceeds going towards our event charity.

K021

NZ Pork – Open

Sponsor – Potatoes & Freedom Farms by Zealfresh

Sunday 2 August 2015 Heat 1 8.15am

Heat 2 10.45am

Heat 3 1.15pm

Southern Hospitality Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring NZ Pork Rack, potatoes as the starch with vegetables and a suitable sauce or jus.

Three copies of the recipes and two dish description cards are to be supplied

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K022

Global Pastry Challenge

NZ Culinary Squad

Saturday 1 August 2015 8.00am Southern Hospitality Kitchen



WORLD CHEFS IS SUPPORTED BY ...



Electrolux



K023

NZ Beef – Open

Sponsor – Jet Park Airport Hotel, Potatoes

Sunday 2 August 2015 8.15am Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses. The beef must be accompanied by potatoes as the starch, vegetables and a finished sauce or jus. Butchery skills, as well as the finished dish, are an important part of the marking.

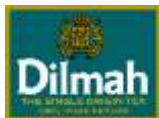
Three copies of the recipe and two dish description cards are to be supplied.

K024

Duck – Open

Sponsor – Dilmah, Potatoes

Saturday 1 August 2015 4.15pm Moffat Kitchen



Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses. Competitors will be provided with one (1) whole duck (oven ready, 2.5kg with head and feet on). Breast and legs must both be used and additional meat must not exceed 10% of the total pre-cooked protein weight. Competitors have to create a complete dish with the duck as protein, potatoes as the starch, any of the Dilmah Tea range, suitable vegetables and a suitable sauce or jus. Match with a Dilmah Tea also.

Three copies of the recipe and two dish description cards are to be supplied.

K025

City and Guilds Team Skills – Training

Sunday 2 August 2015 9.45am Moffat Kitchen FOH 9.45am Restaurant Arena



A Training Team event comprising of three members (two chefs and one restaurant service person). Each team is to cook and serve six (6) portions of;

Entrée:

The entrée is to feature a New Zealand Puhoi cheese. Each plate to contain at least 25g Puhoi cheese. All vegetables used must be fresh New Zealand grown vegetables (no fungi).

Main:

The main course featuring Cervana Venison Rack as the principal protein. Further secondary cuts can be used, however these must be Cervana Venison and remain a smaller secondary component of the main course. Kumara, potato or Yam is to be the starch component of the meal. A minimum of two (2) other fresh New Zealand vegetables (no fungi) to be served.

Dessert:

The dessert is to feature two (2) Barker's products - any quantity. Smart Choice Bake your own Sour Dough must be used - Teams are required to use a minimum of 20 gms per serve - 'Cooked Bread Weight' (20 gms in each of the six (6) plates - 120gm for all six plates) and maybe used as either an ingredient in, or as an accompaniment to your actual Dessert.

Three copies of the recipes and two dish description cards are to be supplied.

NZ Team Skills is proudly sponsored by City & Guilds in conjunction with Bidvest, Puhoi Valley, Smart Choice, Vegetables.co.nz, Cervana, Barker's, Choice Catering Equipment, Epicurean Books and the Culinary Arts Development Trust. The event is part of the **NZChefs National Salon 2015** (with the Auckland Food Show 30/31st July to 1/2nd August 2015).

The NZ Team Skills competition is a team's event, with two (2) Trainee Chefs and one (1) Trainee Front of House competitor. **There is no age limit**, however the competitors must be either currently undertaking Hospitality Training and or finished with less than 4,000 hours experience. The teams event is fantastic for either first years students who would mould nicely to Toque d'Or in their second year, Apprentice Chefs in industry, Mature students or a mixture of all options. Attached is the NZ Team Skills 2015 Guidelines for your reference. If you have any questions, please do ask away. I have also pasted in the link below to Dropbox which has the larger printing file and recipe templates for your use.

The Manager of all competing teams will receive \$200 cash and a \$500 Bidvest voucher for use by their Training Establishment.

NZChefs National Salon 2015



K025 – continued...

The winning team will receive a prize package valued at over \$7,000 consisting of:

- The Training Team of the Year trophy
- The three students will each receive:
 - \$1000 cash
 - Selection of FÖRJE cookware valued at over \$400
 - Gift box of Barker's products

The training establishment will receive:

- \$1000 Bidvest voucher
- \$ 500 voucher from Choice Catering Equipment Ltd.
- Team Manager will receive \$1000 cash
- A selection of Food books valued at over \$500

We would love to see you there. Entries are limited to 12, on a first in first served bases AND ENTRIES ARE OPEN TO INTERNATIONAL TEAMS. For further information, class Guidelines and entry form, please e-mail salonmanager@nzchefs.org.nz



K026

Cheese/Main/Dessert – Open

Sponsor – NZ Venison, Fonterra, Barkers
Sunday 2 August 2015 1.00pm Moffat Kitchen



Compulsory class for New Zealand Chef of the Year 2015.

Competitors have to prepare and present four (4) identical, individually plated covers of a hot or cold cheese course, a main course of four (4) identical, individually plated main courses, featuring Cervena® Venison and a balance of starch, vegetables and a suitable sauce or jus. One Cervena® Venison 8-rib rack will be provided to each competitor on the day of the competition and present four (4) identical, individually plated covers of a hot or cold dessert. The dishes can be presented at anytime but within the 2hours 45 mins allotted and in order of their course i.e. 1st Cheese Course, 2nd Main Course and 3rd Dessert Course

Three copies of the recipe and two dish description cards are to be supplied for each dish.

- Entrée featuring a New Zealand Fonterra Cheese product, (any/all vegetables used must be fresh New Zealand grown vegetables)
- Main featuring Cervena® venison, potatoes as the starch and at least two (2) other fresh New Zealand vegetables.
- Dessert using two Queen Fine Food products.

K027

Senior Lifestyle Class – Open – **CLASS IS NOW FULL**

Sponsor – Vegetables.co.nz, Nestle Professional, Choice Catering, Bidvest Food Service
Sunday 2 August 2015 4.00pm Moffat Kitchen & 4.00pm Southern Hospitality Kitchen



Competitors have 75 minutes to prepare and serve 6 covers of a main dish to include chicken, sauce or jus, Maggi mash and two fresh New Zealand grown vegetables. Three portions are to be served as soft/minced. The dish is to include one or more of Nestle Professional products.

The second and third place winners will receive

A gift basket of sponsor's products

The winner will receive;

An ipad mini and a gift basket of sponsor's products

The winner's workplace will receive;

A \$1000 Bidvest voucher and Samsung semi-commercial programmable 1100 watt microwave

Three copies of the recipe and two dish description cards are to be supplied.

Sponsored by Nestlé Professional, Bidvest, Choice Catering Equipment Ltd, vegetables.co.nz

K028

Live Dessert – Open

Sponsor – Queen Fine Foods

Sunday 2 August 2015

Heat 1 9.30am

Heat 2 12.00pm

Southern Hospitality Kitchen



Compulsory class for New Zealand Pastry Chef of the Year 2015.

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated covers of a hot or cold dessert.

Three copies of the recipe and two dish description cards are to be supplied.

NZChefs National Salon 2015



K029

Small Plates/Tapas – Open

Sponsor – Genoese

Sunday 2 August 2015

Heat 1 2.30pm

Southern Hospitality Kitchen



Competitors have forty five (45) minutes to prepare and present four (4) identical, individually plated covers of five (5) offerings. 1 small plate must be a vegetarian option. Your plates can be presented at any time within the 45 minute allotment. *Competitors must use one of Genoese products.

Three copies of the recipe and two dish description cards are to be supplied.

K031

NZ Chef of the Year 2015

Sponsor – Moffat



This is a duathlon event displaying ingenuity and innovation with New Zealand produce. The title and prize is awarded to the competitor who receives the highest points, over 170, from the two classes. Competitors are required to compete in the following two (2) classes.

Class K026 Cheese, Main and Dessert – Open

Class K034 Cold Seafood Platter – Open

K032

Commis Chef of the Year

Sponsor – Hospitality Training Trust & NZChefs



New Zealand Commis Chef of the Year 2015

This is a duathlon event judged on a variety of skill sets. The winning entries in this class will have displayed ingenuity and creativity with New Zealand produce. Competitors are required to compete in the following two (2) classes.

Class K002 Salmon – Training

Class K009 Dessert – Training

K033

Pastry Chef of the Year

Sponsor – Southern Hospitality



This is a triathlon event judged on a variety of skill sets. The winning entries will have displayed ingenuity and innovation. Competitors are required to compete in the following three (3) classes.

Class S007 Celebration Cake – Open

Class S008 Petit Fours/Chocolate Candies – Open

Class K028 Dessert – Open

K034

Cold Seafood Platter – Open

Sponsor – Genoese

Saturday 1 August 2015

Heat 1 12.00pm

Heat 2 12.45pm

Culinary Craft Arena



Compulsory class for New Zealand Chef of the Year 2015.

Competitors have thirty (30) minutes to prepare and present two (2) identical, individually plated covers of a tropical themed seafood platter for four (4) people. Each platter must have no more than 5 options of seafood. This will be presented in the demonstration arena. The cold seafood platter shall be judged in accordance with the following standards: 30% presentation, 50% technical skills, 10% taste and 10% texture. *Competitors must use one of Genoese products.

Three copies of the recipe and two dish description card's to be supplied.

K035

Hans Bueschkens World Junior Chefs Challenge

Saturday 1 August 2015 8.00am Moffat Kitchen

NZChefs National Salon 2015



WORLD-CHEFS IS SUPPORTED BY ...



F001

Table Setting Classic – Training

Sponsor – NZMA

Thursday 30 July 2015

Heat 1 9.00am

Restaurant Arena



This competition will be divided over two (2) individual disciplines.

Part 1: Prepare a standard full Table d'hôte restaurant setting including; water and two (2) wine glasses, cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900 mm square table, four (4) chairs, trestle table and hot water will be provided. Competitors are to supply all other equipment. Once this part is completed, competitors must stand by their sideboard in readiness for Part 2.

Part 2: Greet 'Guest' seat and napkin, (remove entrée cutlery). Serve four (4) empty cold main course plates. **Judges/floor manager to place knife and fork on plate as though the guest has finished eating.** Competitors are then required to clear the table, and prepare it for the service of a dessert. This is to include the clearing of 'dirty' main course, side plates, cutlery, glasses, cruet and butter; crumbing down skill must be shown and preparation for the service of dessert.

(No guests will be present in dining room, competitors are to serve as if guests are present)

Unpack 5 minutes

Part 1 30 minutes

Part 2 10 minutes

F003

Napkin Folding – Training

Sponsor – NZChefs

Thursday 30 July 2015 3.45pm Restaurant Arena



Competitors will have 30 minutes to display four (4) napkin different folds, two (2) of each fold (total 8 napkins).

The napkin folds will need to be accompanied by a centrepiece of your choice (to be assembled during the competition time). A 900mm square table will be provided for display of the centrepiece and napkins.

A white clothed trestle will also be provided as a sideboard.

Competitors are to supply all other equipment. A description card outlining the theme for your set is required to be displayed.

*5 minutes to unpack
30 minutes to prepare display*

F004

Classic Cocktail – Training

Sponsor – NZChefs

Thursday 30 July 2015

Heat 1 10.00am

Heat 2 10.45am

Heat 3 11.30am

Heat 4 12.15pm

The Brew Theatre



Competitors are to produce:

Compulsory: Margarita (Shaken) – two (2) identical glasses

Followed by either: Two (2) Sidecar or Two (2) Tequila Sunrise.

[Total Two (2) Margarita and Two (2) identical cocktails

Competitors to supply all ingredients and equipment other than ice.

4 glasses = 2 glasses (each) of 2 classic cocktails.

*5 minutes to unpack and collect ice
15 minutes to prepare and present*

NZChefs National Salon 2015



F005

Cocktail Innovative – Training

Sponsor – NZChefs

Thursday 30 July 2015

Heat 1 1.45pm

Heat 2.30pm

Heat 3 .15pm

Heat 4 4.00pm

The Brew Theatre



Competitors are to produce TWO (2) servings of an original recipe cocktail using White Rum as a key ingredient.

Full Recipe amounts and methods must be present at time of competition

Competitors to supply all ingredients other than ice.

*5 minutes to unpack and collect ice
15 minutes to prepare and present*

F006

Barista – Training

Sponsor – McCafe

Thursday 30 July 2015

The Brew Theatre



Part 1: Competitors are allowed to prepare and condition the espresso machine and set up any additional equipment.

(5 minutes)

Part 2: Prepare and present two (2) portions of the following beverages in stated order:

1. Single espresso
2. Double shot latte
3. Single flat white

(15 minutes)

NZChefs National Salon 2015



F007

Table Setting Classic – Secondary Schools

Sponsor – NZChefs

Friday 31 July 2015

Heat 1 9.00am

Restaurant Arena



The Professional Hospitality Academy

Prepare a standard full Table d'hôte restaurant setting including; water and wine glasses, cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900 mm square table, four (4) chairs, trestle table and hot water will be provided. Competitors are to supply all other equipment.

Unpack 5 minutes

Table setting 30 minutes

F008

Table setting Creative – Secondary Schools

Sponsor – NZChefs

Friday 31 July 2015

Heat 1 1.00pm

Restaurant Arena



Competitors are to complete a fully themed table setting of FOUR (4) covers. This will demonstrate innovation, practicality and style. Table set is to include all glassware, linen, crockery and cutlery. Competitors should bring with them all necessary equipment to clean and prepare their table; gloves, polishing bucket, scissors tools and accessories (nothing is supplied).

A 900mm square table, FOUR (4) chairs, trestle table will be provided. A theme card explaining the theme is required to be displayed (can be placed on chair).

Note; The finished table setting will be judged, not the set up.

The theme for this year is School Ball

5 minutes to unpack

45 minutes to prepare table

NZChefs National Salon 2015



F009

Smoothies – Secondary Schools

Sponsor – NZChefs

Friday 31 July 2015 Heat 1 9.00am Heat 2 10.00am The Brew Theatre



Competitors are to produce TWO (2) servings of an original recipe smoothie using products as a key ingredient.

Full Recipe amounts and methods must be present at time of competition

Competitors to supply all ingredients other than ice.

*5 minutes to unpack and collect ice
15 minutes to prepare and present*

F010

Barista - Secondary Schools

Sponsor – McCafe

Friday 31 July 2015 Heat 1 8.30am Heat 2 9.30am Heat 3 10.30am
Heat 4 11.30am Heat 5 12.30pm Heat 6 1.30pm Heat 7 2.30pm
Heat 8 3.30pm The Brew Theatre



Part 1: Competitors are allowed to prepare and condition the espresso machine and set up any additional equipment.

(5 minutes)

Part 2: Prepare and present two (2) portions of the following beverages in stated order:

1. Single espresso
2. Double shot latte
3. Single flat white

(20 minutes)

F011

Wine and Beverage Service – Open

Sponsor – Starline

Saturday 1 August 2015

Heat 1 9.00am

Heat 2 10.00am

Restaurant Arena



Compulsory class for New Zealand Service Professional of the Year of the Year 2015.

Part 1: ten (10) minutes for mise-en-place

Part 2: twenty (20) minutes to seat four (4) guests, then serve the following to the four (4) guests and one (1) for the Judges' table.

- a bottle of water
- a bottle of still wine
- a bottle of sparkling wine

Judges' glasses will be located on a side table. Competitors will be judged not only on technical skill, but also on their ability to discuss, with guests at the table, the attributes and background of the beverages served. Table and chairs will be supplied. Competitors to supply all wines, water, glassware and equipment required for this class.

F012

Mystery Box Table Setting – Open

Sponsor – Artisan

Saturday 1 August 2015 11.00am Restaurant Arena



Competitors will have 45 minutes to set a table with linen, crockery, cutlery and all accessories supplied in a mystery box.

Competitors should bring with them all necessary equipment to cut, polish and prepare the table, including items such as gloves, polishing cloths/buckets, salvers, and scissors.

*5 minutes to unpack
45 minutes to prepare table*

F014

Cocktail Mystery Box – Open

Sponsor – Passionberry

Saturday 1 August 2015

Heat 1 2.15pm

The Brew Theatre



Competitors are to produce TWO (2) servings of a cocktail using mystery products

5 minutes to unpack and collect ice

10 minutes to prepare recipe card

15 minutes to prepare and present

F015

Table Setting Creative Team – Open

Sponsor – House of Knives

Saturday 1 August 2015 8.00am Restaurant Arena



Working in teams of up to four (4), competitors are to complete a fully themed table setting of TEN (10) covers. This will demonstrate innovation, practicality and style. Table set is to include all glassware, linen, crockery and cutlery. Competitors should bring with them all necessary equipment to clean and prepare their table; gloves, polishing bucket, scissors tools and accessories (nothing is supplied).

A ROUND / OVAL table, TEN (10) chairs, trestle table will be provided. A theme card explaining the theme is required to be displayed (can be placed on chair).

Note; The finished table setting will be judged, not the set up.

The theme for this year is Your Choice

5 minutes to unpack

30 minutes to prepare table

F016

Barista Smackdown – Open

Sponsor – McCafe

Saturday 1 August 2015 9.00am The Brew Theatre



This is the Barista equivalent of the UFC! Competing in knock out rounds until the “the last man standing!!”

Each heat will consist of competitors preparing and presenting a coffee selected at random by our Judges.

Competitors then have 90 seconds to present and prepare the coffee

Competitors will have 3 minutes to prepare their machines and grinders before their coffee is selected. And 2 minutes to clean down.

F019

Bed Making – Open

Sponsor – Sleepyhead

Sunday 2 August 2015 1.15pm Restaurant Arena



General information

Each participant will be provided with the following supplies (new):

1. Mattress (Queen size)
2. Mattress Protector
3. First Sheet
4. Duvet (open from 1 side not bottle neck)
5. Duvet Case
6. 4 Pillows
7. 4 pillow protectors
8. 4 Pillow Cases (2 designed, 2 plain)
9. Bed skirt (Valance)
10. Bed throw

Rules and regulations

1. The mattress protector must be placed evenly on top of the mattress.
2. The first sheet must be placed evenly and tucked tightly on all sides
3. The duvet must be properly filled in the duvet cover
4. The duvet must be placed evenly from the sides and tucked

F019

Bed Making – Open - continued

5. Pillows must be correctly filled in their cases; the 2 cases with any design should be on top of the plain cases along with the pillow protector
6. The pillow should be plain
7. No running around is allowed

JUDGING CRITERIA: The Bed-Making Competition is based on speed, accuracy and skill. The timing of the competition begins once the judges indicate so, and is stopped as soon as the participant completes the bed-making. The time taken to make the bed, the tidiness, the quality, the presentation and overall look of the bed are the main judging criteria for the competition.

- Technique: 50 points: The way the corners, duvet, pillow cases are set
- Timing 30 points: It should be less than 7 min to get full grade
- Overall Impression: 20 points: The person must have good manners, be knowledgeable, self-controlled, possess a sense of humor, be eloquence and have language skills. Cleanliness & Neatness : Uniform, grooming, perfume in moderation, no excessive use of make-up, jewelry should not be worn when in uniform, hair must always be neat and gentlemen should be clean shaved

F020

Classic Cocktail – Open

Sponsor – NSIA

Sunday 2 August 2015

Heat 1 9.15am

Heat 2 10.00am

Heat 3 10.45am

Heat 4 11.30am

The Brew Theatre



Compulsory class for New Zealand Bartender of the Year 2015.

Compulsory class for New Zealand Service Professional of the Year 2015.

Competitors are to produce:

Compulsory: Margarita (Shaken) – two (2) identical glasses

Followed by either: Two (2) Sidecar or Two (2) Tequila Sunrise.

[Total Two (2) Margarita and Two (2) identical cocktails

Competitors to supply all ingredients and equipment other than ice.

4 glasses = 2 glasses (each) of 2 classic cocktails.

*5 minutes to unpack and collect ice
15 minutes to prepare and present*

NZChefs National Salon 2015



F021

Innovative Cocktail – Open

Sponsor – NSIA

Sunday 2 August 2015

Heat 1 1.00pm

Heat 1.45pm

Heat 3 2.30pm

Heat 4 3.15pm

The Brew Theatre



Compulsory class for New Zealand Bartender of the Year 2015.

Competitors are to produce TWO (2) servings of an original recipe cocktail using White Rum as a key ingredient.

Full Recipe amounts and methods must be present at time of competition

Competitors to supply all ingredients other than ice.

5 minutes to unpack and collect ice

10 minutes to prepare and present

F022

Barista – Open

Sponsor – McCafe

Sunday 2 August 2015

The Brew Theatre



Compulsory class for New Zealand Barista of the Year 2015.

Part 1: Competitors are allowed to prepare and condition the espresso machine and set up any additional equipment.

NOTE: The grinder will not be set up – competitors will need to use this time to place and set up a grinder, competitors may bring in their own grinders

(10 minutes)

Part 2: Prepare and present four (4) portions of the following beverages in stated order:

1. Single espresso
2. Double shot latte
3. Single flat white

(15 minutes)

F023

NZ Bartender of the Year – Open

Sponsor – Restaurant Association



The winner of this class will have displayed outstanding bartending skills and have excellent product knowledge and technical ability. Competitors are required to compete in the following three (3) classes.

Class F011 Wine and Beverage Service – Open

Class F020 Classic Cocktail – Open

Class F021 Innovative Cocktail – Open

F024

Service Professional of the Year

Sponsor – Hospitality Business



The winner of this class will have displayed outstanding professional customer service skills complemented by a superior range of technical skills and knowledge. Competitors are required to compete in the following three (3) classes.

Class F011 Wine and Beverage Service – Open

Class F012 Table Setting Creative – Open

Class F020 Classic Cocktail – Open

F025

NZ Barista of the Year

Sponsor – Bartercard



The winner of this class will have displayed outstanding professional customer service skills complemented by a superior range of technical skills and knowledge. Competitors are required to compete in the following two (2) classes.

Class F016 Barista Smackdown

Class F022 Barista Open

T001

NZ Training Establishment of the Year

Sponsor – NZChefs



For the Training Establishment which receives the highest aggregate number of points for the top 5 students in the training classes.

T002

NZ Secondary Schools Excellence Award

Sponsor – Service IQ



For the Secondary School which receives the highest aggregate number of points for the top 5 students in the secondary school classes.