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# B100 Barista @ School

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## Criteria

There are two parts to this competition

**Part 1:** Competitors have five (5) minutes to prepare and condition the machine, as well as setting up any additional equipment.

**Part 2:** Competitors have twelve (12) minutes to prepare and present two (2) portions of each of the following beverages:

- ◆ Short black espresso
- ◆ Latte
- ◆ Flat White

All coffees are to be double shot extractions.

Espresso machine, grinder, coffee beans and milk provided by our sponsors, Vice Espresso, and must be used. Competitors to bring all other equipment and ingredients.

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

## Time Allocation

**Part 1:** five (5) minutes

**Part 2:** twelve(12) minutes

Tuesday 20 September, heats will run from 9:00 am to 12:00 noon

## 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.

# B101 Smoothies

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## **Criteria**

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

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 20 September, heats will run from 9:00 am to 12: noon

## **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.

## K120 Scone – Sweet or Savoury

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### 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.

Cooked scones are to weigh between 60 gm and 100 gm 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 20 September, 9:30 am

## K121 Café Sandwich

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### 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 Freya's bread may be used.

A recipe card and a description card must be presented.

### Time allocation

Forty-five (45) minutes

Tuesday 20 September, 10:30 am

## K122 Omelette

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### **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 20 September, 10:30 am

## K123 Pasta and Mushroom (Schools)

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### **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.

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 20 September, 12:30 pm

## R140 Classic Table Setting (School)

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### 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 20 September, 10:15 am

### 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.

## S160 Classic Kiwi biscuit

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### **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 grams (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 20 September, 8:00 – 10:00 am. Collection after 3:00 pm.

## S161 Iced Café Cake

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### **Criteria**

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

This cake is to be created for presentation in a café cabinet with icing and decoration. Your finishing should show how the cake could be portioned into even sized pieces for sale.

The cake 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 20 September, 8:00 – 10:00 am. Collection after 3:00 pm.

## S162 Quiche

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### **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 edition) for the recipe.

A recipe card and a description card must be presented.

### **Presentation Time**

Tuesday 20 September, 8:00 – 10:00 am. Collection after 3:00 pm.

## Secondary School 'Of the Year' Classes

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Available to Secondary School participants:

- Y07 Secondary School Student of the Year
- Y08 NZ Secondary School Excellence Award

## Y07 Secondary School Student of the Year

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The student with the highest combined mark in any **two (2)** Secondary School Classes will win this class.

## Y08 NZ Secondary School Excellence Award

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The school with the highest aggregated mark comprised of the total of the three highest marks from all the Secondary School classes that they enter.

The calculation is based on the following key points: each class is represented by one competitor from the school, and while they may enter several classes, they will only ever have their highest mark recorded once.

## Havana Coffee Innovation Award

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This award is presented to any competitor in any competition (except Barista classes) who has used Havana Coffee in an innovative and original way.

The Havana innovation award will use the following criteria:

- Has the Havana product been extended beyond its normal design use?
- Has the Havana product been used / displayed in an innovative way outside its purpose?
- Has the concept and way in which the innovative use of the Havana product been well executed?
- Does the Havana product and its use compliment the class the competitor has entered?

First Prize \$ 1000

Runner up \$ 100 (5 available)

The innovation award is available in any of the following categories: statics, live kitchen, cocktails.

This award is not available to Barista classes.