



**N Z H O S P I T A L I T Y
C H A M P I O N S H I P S 2 0 1 8**

In association with NZChefs

Secondary Schools Criteria

Saturday 11th - Tuesday 14th August 2018

Logan Campbell Centre, ASB Showgrounds, Greenlane, Auckland



Class Criteria for Secondary Schools Static Presentation

Class – S300 Iced Café Cake – Static

Tuesday 14th August 2018 8:00

Competitors are to display an iced café cake of their own creation. The size of the finished cake must not exceed 275 mm including icing and decorations. The cake is to be presented on a white plate. The cake will be cut during judging.

A recipe & description card must accompany the cake.

Sponsor - AUT

Class – S301 Biscuits – Static

Tuesday 14th August 2018 8:00

Competitors are to display eight (8) identical biscuits of their own creation. They must be presented on one plate and two (2) will be tasted during judging.

A recipe & a description card must accompany the dish.

Class – S302 Savoury Quiche – Static

Tuesday 14th August 2018 8:00

Competitors are to display a baked savoury quiche minimum 18 cm to maximum 25 cm, suitable for eight (8) portions with the competitor's choice of filling and casing. This is a hot dish but presented baked and cold. The judges will cut a portion for viewing of the internal presentation.

A recipe & a description card must accompany the dish.

Sponsor - NZMA

Class Criteria for Live Secondary Schools Students Kitchen

Class – S303

Scone – Sweet or Savoury

Tuesday 14th August 2018 2:00 Southern Hospitality Kitchen 45 minutes

Competitors have forty-five (45) minutes to cook and present four (4) sweet scones with butter, jam and cream **OR** four (4) savoury scones with a relish. Scones are to be presented on a platter with the accompaniments. Jams and relish may be brought in but can be finished if required.

A recipe & a description card must accompany the dish.

Class – S305 Omelette – Cheese and Onion

Tuesday 14th August 2018 9:15 and 11:15 Southern Hospitality Kitchen 30 minutes

Competitors have thirty (30) minutes to cook and present two (2); three (3) Egg Omelettes with a filling of cheese and onion. Both omelettes are to be presented on separate white plates.

A recipe & description card must accompany the dish.

Class – S306 Vegetable Soup

Tuesday 14th August 2018 12:00 Moffat Kitchen 60 minutes

Competitors have sixty (60) minutes to prepare, cook and present four (4) identical bowls of vegetable soup of their choice. Made from NZ grown vegetables. Competitors can bring in finished stocks, all vegetables must be raw & whole at the start of the competition. But may be peeled.

A recipe & a description card must accompany the dish.

Class – S307 Pasta & Mushroom

Tuesday 14th August 2018 3:15 Moffat and Southern Hospitality Kitchen 60 minutes

Competitors have sixty (60) minutes 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.

A recipe & a description card must accompany the dish.

Class – S308 Café Sandwich

Tuesday 14th August 2018 10:00 and 12:00 Southern Hospitality Kitchen 60 minutes

Competitors have sixty (60) minutes to prepare and present two (2) individual plates, each for one (1) person suitable for a lunch service. The sandwiches must be identical and filled with a minimum of five (5) components, butter / margarine spreads do not count as a filling. Protein i.e. meat / fish is not a compulsory component. Innovative-creative neat presentation is essential. This may be served warm, hot or cold which must be clearly stated on the recipe card.

A recipe & a description card must accompany the dish.

Class Criteria for Secondary Schools Live Restaurant & Café

Class – S309 Classic Table Setting

Tuesday 14th August 2018 10:15, 11:15 and 12:15 Restaurant Arena 35 minutes

Prepare a standard full Table d'hôte restaurant setting including; water one (1) and wine glasses two (2), 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 as sideboard and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. This is to be placed on the sideboard for judging. The wine glasses can be any style and should be complimentary to the menu. Competitors are to supply all other equipment.

Unpack 5 minutes,
Table setting 30 minutes

Sponsor – Pacific Linen

Class – S310 Smoothies

Tuesday 14th August 2018 from 10:00 Cocktail Arena 20 minutes

Competitors are to produce two (2) servings of an original recipe smoothie using any Anchor product as a key ingredient. All ingredients are to be supplied by the competitor – except for ICE.

Full Recipe amounts and methods must be presented at the time of competition.

A recipe card describing and naming the smoothie must be displayed.

A question relating to the class will be asked.

Sponsor – Anchor Professional

Class – S311 Barista

Tuesday 14th August 2018 from 11:00 Brew Theatre 25 minutes

Part 1:

Competitors are allowed five (5) minutes to prepare and season the espresso machine and set up any additional equipment

Part 2:

Competitors are allowed twenty (20) minutes to present water one (1) and two (2) portions of the following beverages in stated order:

1. Single Espresso x 2
2. Double Shot Latte x 2
3. Single Flat White x 2

Clean down workstation, grinder, and machine.

Competitors are required to bring all preparation service equipment, including cups and glass ware.

Any questions about class criteria's please email salondirector@nzchefs.org.nz or call 0800NZCHEFS

