



# 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 9

*in association with NZChefs*

## Class Criteria for Secondary Schools – LIVE KITCHEN

**Class – S303    Scone – Sweet or Savoury**

**Monday 11th August 2019 10:30 Southern Hospitality Kitchens 1 & 2    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 can be brought in but can be finished if required.

A recipe & a description card must accompany the dish.

**Class – S305    Omelette – Cheese and Onion**

**Monday 12th August 2019 9:00 Southern Hospitality Kitchen 1 & 2    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 plates.

A recipe & description card must accompany the dish.

**Class – S306    Vegetable Soup**

**Monday 12th August 2019 12:45 Southern Hospitality Kitchens 1 & 2 - 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. Vegetables maybe brought in washed and peeled but must be raw & whole at the start of the competition.

A recipe & a description card must accompany the dish.

**Class – S304    Live - Kiwi Kids Can Cook FINALS ONLY**

**Sunday 11<sup>th</sup> August 2019 from 8:00 Restaurant Arena National Final    30 Minutes Per Heat**



#### **OBJECTIVE:**

We believe that “Kiwi Kids Can Cook”! In fact, over the years of this competition, we have realised that kids can cook THE MOST amazing dishes! It is our aim to get our kids “hooked on cooking” at a primary school age to help nurture those that have natural talent and promote healthy eating.

#### **THE COMPETITION:**

This is a fun competition where the emphasis is solely on the kids. The young chef (student) is the only entrant cooking and they must be a pupil in Year 1 to Year 8, at a school in NZ. (Parents and caregivers are there purely for moral support and guidance).

Entrants are asked to submit two of their favourite dishes, which can easily be cooked on a gas top (portable gas cooker) or in a microwave (provided & shared). Please Note: no oven will be available.

Each entrant who makes it through will represent their school and will compete against other entrants live on stage, cooking one of their dishes. The winners of the “first cook off” will then cook, their second dish - a panel of hospitality representatives will judge them.

They are competing for the NZ National Title “Kiwi Kids Can Cook Champion’ and receive the prestigious “Kids Can Cook” Trophy, which their school / home gets to hold for 1 year. As well as an amazing prize package.

#### **ON THE DAY:**

The ‘Kiwi Kids Can Cook’ stage will be set up with individual cooking stations.

Each station will have a bench top, cold water, 2 gas hobs, power and the use of a shared microwave.

Each entrant will be responsible for any other cooking equipment and any ingredients that they will need.

Chef Hughie Blues and special guest Chef Judges will be on hand to spur the kids along and help fill in the gaps entertaining and educating the audience as the competition goes on.

**Class – S307    Pasta & Mushroom**

**Monday 12<sup>th</sup> August 2019 11:30 Southern Hospitality Kitchen 1 & 2    60 minutes**

Competitors have sixty (60) minutes to prepare, cook and present two (2) identical, individually plated main dishes featuring pasta and mushrooms. Competitors will be supplied a selection of Meadow Mushrooms, Portabella, Button and Swiss Brown mushrooms to use for the competition, no other mushrooms can be used. The dish can reflect either contemporary or traditional Italian cuisine.

A recipe & a description card must accompany the dish.

## **Class – S308 Café Wrap**

**Monday 12th August 2019 9:45 Southern Hospitality Kitchen 1 & 2 30 minutes**

Competitors have thirty (30) minutes to prepare and present two (2) individual plates of a Café Style Wrap with appropriate garnish/accompaniment each for one (1) person suitable for a lunch service. The wraps 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 – S403 Gourmet Bacon Sandwich**

**Tuesday 13<sup>th</sup> August 2019 8:00 Southern Hospitality Kitchen 1 - 30 minutes (2 Heats)**

To design and present the perfect Gourmet Bacon Sandwich

Competitors have thirty (30) minutes (not including unpacking and clean up) to prepare and plate two portions of your sandwich one for the judges and one for photography purposes. Provide a pre-made recipe card to accompany your sandwich. Students may use any 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. Take into account portion size, flavour, colour and textural balance. Display individual creativity and flair. sandwich should be easy to eat and suitable for serving in a modern café setting.

A recipe & a description card must accompany all food items.

## **D1 - The Dilmah Tea Innovation Award**

The innovative use of Dilmah Tea product used in ANY class in ANY way. This can be food, beverage or service classes. This class is FREE to enter, though you MUST identify which class you are using Dilmah Tea product/s in an innovative way.