



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 RESTAURANT & CAFÉ

Class – S309 Classic Table Setting

Tuesday 13th August 2019 9:00, 10:00 and 11:00 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 and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. The wine glasses can be any style should be complimentary to the menu. Competitors are to supply all other equipment.

Unpack 5 minutes,

Table setting 30 minutes

Class – S310 Smoothies

Tuesday 13th August 2019 from 9:00 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 present at time of competition.

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

A question relating to the class will be asked.

Class – S311 Barista

Tuesday 13th August 2019 from 9:00 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
2. Double Shot Latte
3. Single Flat White

Clean down workstation, grinder, and machine.

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

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.