



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 - STATICS

Class – S300 Iced Café Cake - Static

Tuesday 13th August 2019 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.

Class – S301 Biscuits - Static

Tuesday 13th August 2019 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 13th August 2019 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 baked dish but presented and served cold. The judges will cut a portion for viewing of the internal presentation.

A recipe & a description card must accompany the dish.

DI - 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.

