



**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*

**Speciality Classes**

**Saturday 11<sup>th</sup> - Tuesday 14<sup>th</sup> August 2018**

**Logan Campbell Centre, ASB Showgrounds, Greenlane, Auckland**



## Class – F090 Monin Cup

**Saturday 11<sup>th</sup> August 2018 1:30 Cocktail Arena**

Competitors are to compete in two (2) rounds of cocktail making

Round 1:

Competitors must produce two (2) servings of an original, non-alcoholic cocktail recipe using at least a minimum of 10ml of Monin product for a judging panel

Round 2:

Competitors must produce two (2) servings of an original, alcoholic cocktail recipe using at least a minimum of 10ml of Monin product for a judging panel

A full recipe & a description card must accompany the cocktail

Basic alcohol, equipment, garnishes, ice and Monin products will be supplied. Any specialist equipment or premium/unique alcohol required must be brought by the contestant

5 minutes to unpack and collect ice

20 minutes to prepare and present

Sponsor – Monin

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## Class – KLO40 Live Fruit and Vegetable carving

**Saturday 11<sup>th</sup> August 2018 10:00 to 1:00 180 minutes**  
(In main auditorium)

Competitors have three (3) hours to complete a **FREE STYLE** Fruit & Vegetable carving with the selection and theme of the contestant's own choice.

All participants must bring their own fruits and vegetables and use at least three (3) different fruits or vegetables.

Accessories such as wires, pins and wooden sticks are allowed, but should not be visible. Contestants must provide their own working tools and stands. Pre-carved pieces are not allowed. Failure to comply with the rules will result in disqualification.

Competitors must provide a written explanation of their theme on a sheet of A4 paper which will accompany the showpiece.

Maximum size of the exhibit	120 x 90 cm
Height limit	120 cm

NB: Finished carvings will be moved after marking for display in the static area. Carvings must be on a solid base for transport.

**Class – KL052 Live Modern Chinese Cuisine.**

**Sunday 12<sup>th</sup> August 2018 8:30 Moffat Kitchen and Southern Hospitality Kitchen**

**75 minutes**

Competitors have seventy-five (75) minutes to prepare and present four (4) identical, individually plated main courses featuring a minimum of three (3) Lee Kum Kee products from the following list. The sauces that you use must be presented to the judges in the branded and sealed bottles as bought from your supplier. Any opened bottle will NOT be allowed to be used.

Black Bean Sauce

Char Siu Sauce

Chili Bean Sauce

Chili Sauce Guilin Style

Chiu Chow Chili Oil

Chu Hou Paste

Fine Shrimp Sauce

Hoisin Sauce

Minced Garlic

Minced Ginger

Premium Dark Soy Sauce

Premium Oyster Sauce

Premium Soy Sauce

Pure Sesame Oil

Seasoned Soy Sauce for Seafood

XO Sauce

The dish should reflect your interpretation of Modern Chinese cuisine and contain protein or combination of proteins.

Before acceptance into this class the competitor will be asked to provide a short video on themselves and why they should be the Ambassador for Lee Kum Kee.

Please note that you will be cooking on a Western style stove with no Wok stand. A wok stand run on a separate gas supply; **cannot** be used for safety reasons. An electric base may be used if it is within the Competition criteria.

The winner of this competition would become the Lee Kum Kee Ambassador in New Zealand for the next 12 months. They would travel to the 3rd Lee Kum Kee International Young Chef Chinese Culinary Challenge (IYCCCC) held in September 2018 in Hong Kong, as one of the major events of Lee Kum Kee 130th anniversary celebration.

Criteria for this International competition must be observed.

Competitors will need to ensure they can fulfil the role of Ambassador for a 12-month period following the competition and on entering this competition state that they can satisfy this commitment if they are the overall winner.

A recipe & a description card must accompany the dish.

Sponsor: Lee Kum Kee

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

**Sunday 12<sup>th</sup> August 2018 from 8:00 Restaurant Arena National Final 30 Minutes Per Heat**

**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 – T401 Beef + Lamb New Zealand College Challenge – Mystery Box**

Team Event - 2 x Secondary School Students

<b>Planning</b>	<b>Tuesday 14<sup>th</sup> August 2018 8:45 Restaurant Arena</b>	<b>45 minutes</b>
<b>Cooking :</b>	<b>Tuesday 14<sup>th</sup> August 2018 10:30 Moffat Kitchen</b>	<b>75 minutes</b>

The team will be presented with the mystery box ingredients and receive a full list of ingredients, one (1) hour prior to the competition starting. They can plan their dish and write the description cards. They have forty (45) minutes to complete this, **without any assistance.**

The team have seventy-five (75) minutes to prepare, cook and present two (2) identical plates suitable for a main course meal. The plate must contain the protein, a starch and minimum of two (2) vegetables from the contents of the mystery box. A sauce / dressing must be presented as well. The dish must represent healthy New Zealand cuisine.

A hand-written description card must accompany their presentation.

Sponsor – Beef + Lamb New Zealand

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## **Class – T402 Live “The Curry Cup”**

**Sunday 12<sup>th</sup> August 2018 5:00 Moffat Kitchen 60 minutes**

Competitors have sixty (60) minutes to prepare and present ten (10) main course portions of their best chicken curry, two (2) plated with rice, and your choice of accompaniments. A rice cooker can be used. Two (2) members per team permitted. Relishes, chutneys, yoghurt sauces and garnishes should be made on site. Two (2) kg of chicken will be provided for each team on the day.

A recipe & a description card must accompany the dish.

Recipes may be used by sponsors and NZChefs for promotional purposes. The balance of the food will be served by the event crew to members of the public, as below:

### **People’s Choice Award – The Curry Cup (Restaurant Arena)**

This event will be open to public to come and try the team’s product and vote on the best curry at the show. \$2.00 per curry tasting with the proceeds going towards our event charity this year.

**Class – T400 Live NESTLÉ Toque d’Or**

**Monday 13<sup>th</sup> August 2018 10:15 Moffat Kitchen and Restaurant Arena**

In association with NZ CHEFS ASSOCIATION, VEGETABLES. CO.NZ, BEEF + LAMB NZ, AKAROA SALMON AND THE HOUSE OF KNIVES.

This premier national student competition is between invited teams of three (3) students and covers both cookery and restaurant service skills. Auckland University of Technology, ARA Christchurch, Wellington Institute of Technology, Otago Polytechnic – Central Otago Campus, Defence Force Joint Catering School, NZ School of Food & Wine, Ignite Colleges, Sky City Auckland, Waikato Institute of Technology - are competing.

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**Class – T407 Chatham Islands on a Plate – Open**

**Saturday 11<sup>th</sup> August 2018 2:30 Moffat Kitchen 150minutes**

**Chatham Islands: On A Plate - Open**

A Team of two chefs have 120 minutes (2 hours) to prepare and present FOUR portions of an entree and FOUR portions of a main course identically plated using the mystery ingredients given. For the entree, portion size of the protein is to be a minimum of 75grams cooked weight. The main dish must contain a starch and a minimum of two vegetables and Portion size of the protein is to be a minimum of 120grams cooked weight.

Competitors will have 30 minutes prior to the start to view the mystery ingredients and to come up with their menu. There will be no changes to either dish once the 2 hours begins.

The magic box will include a range of sponsors products from the Chatham Islands and Fresh As, listed below, of which competitors must use at least (3) three Chatham Island and (2) two Fresh As products over the two dishes.

- Chatham Island Blue Cod, Chatham Island Crayfish, Chatham Island Paua/Black foot
- Chatham Island Kina, Chatham Island Honey
- Fresh As, Blood Orange Slices, Coconut Crumbs, Noble One Riesling Chunks, Kaffir Lime Powder, Basil Powder

Service times Entrée 75 mins, Mains 105 mins, Station clean-up 120 mins.

Sponsor – Chatham Islands & Fresh As

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**Tuesday 14<sup>th</sup> August 2018 Moffat Kitchen and Southern Hospitality Kitchen 8:00 60 minutes**

To design and present the perfect burger which is healthy and has a cultural twist.

Competitors have sixty (60) minutes (not including unpacking and clean up) to prepare and plate two portions of your burger, one for the judges and one for photography purposes. Provide a pre-made recipe card to accompany your burger that must include a Nutrition balance chart. Students may use any protein of their choice. 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. Consider leanness when selecting your protein. Take into account portion size, flavour, colour and textural balance. Use bread which is an appropriate shape and size for your burger. Display individual creativity and flair. Burger should be easy to eat

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

Sponsor – Auckland Council

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**KS007 Individual Classic Fruit and Vegetable carving****Saturday 11<sup>th</sup> August 2018 Set up from 8:00 to 10:00, Marking commences at 10:00 sharp**

- Competitors are to make up their own banquet/reception compositions of fresh fruits or vegetables, combining various products within one design.
- Maximum balance of combination, including balance of concept & contents, colour palette & highly artistic performance of all elements of the composition according to specific conditions.
- The design should be carved from raw food entirely & the height of the items must not exceed 160cm.
- The competitors have two (2) hours to assemble their displays on the static table (80cm x 100cm) provided.
- A card denoting the theme should be provided alongside the exhibit.

**Notes**

- Glue, food colour & internal structure support is allowed, but must be covered & absolutely invisible, all display elements should be edible to avoid a penalty (10% of total marks will be deducted)
- The display must be kept fresh during the whole length of the event. (August 11<sup>th</sup> to 14<sup>th</sup>)
- Breakdown must take place on Tuesday 14<sup>th</sup> by 14:00. If the exhibit is still in situ at this point it will be removed & destroyed without further warning).
- No advertising maybe included in the design, prior to judging.
- When judging has taken place on Saturday by 12:00, then the competitors name & any other advertising may be placed on the exhibit.
- The New Zealand Chefs Association, its judges, staff & helpers are not responsible for any loss or damage to any utensils or the exhibit.

**Front of House:**

Part 1: Thirty minutes (30) spirit and liqueur identification.

Competitors are required to identify four spirits and four liqueurs by sight and smell only.

Part two: Fifteen (15) minutes table boxing.

Competitors are required to box an 1800 mm by 900 mm table.

Part 3: Fifteen (15) minutes Napkin folding.

Competitors are required to fold 10 different napkins.

Part 4: Twenty five (25) minutes Magic box cocktails, two types of two portions.

Competitors are to produce two (2) different cocktails, 2 portions of each, using mystery products in the box provided. Competitor to supply all equipment other than ice and glassware. (No blended cocktails)

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Part 5: Forty five (45) minutes mise-en-place table setting and sideboard preparation for three course Gueridon lunch service for four guests.

Competitors are required to prepare a standard full Table d'hôte restaurant setting including; water (1) and wine glasses (2), cruets and butter dishes for four (4) covers. Napkin folds prepared earlier are to be used on the table setting. A 900-mm square table, four (4) chairs, trestle table as sideboard and hot water will be provided.

Part 6: Fifteen (15) minutes Sparkling wine cocktail mise-en-place for four portions.

Competitors are required to prepare the glassware and Sparkling Wine ready for service in a reception style setting.

Part 7: Fifteen (15) minutes Sparkling wine tray service.

Competitors are required to open and pour four glasses of Sparkling Wine for four guests, tray serve from a salver to guests.

Part 8: Ninety (90) Minutes Gueridon meal service to four guests.

Competitors are required to Silver serve a bread roll, prepare four (4) covers of an assembled Salad, a Flambéed Main course protein and Flambéed Dessert (at the Gueridon/side table), serve water, white wine and Aerated Red wine at the appropriate times.

Part 9: Fifteen (15) minutes Wine identification of three white and three red wine.

Competitors are required to correctly identify three white and three red wine varietals by sight, smell and taste.

Part 10: Fifteen (15) minutes espresso coffee quiz.

Competitors are required to answer a Multi choice quiz based on espresso coffee.

**Back of House:**

**Overview**

Test project is broken into 2 components - 1 "static" class and 1 "live" class with all competitors working through the entirety of the test project over the competition

**Static Class**

To produce 4 identical portions of a hot entrée presented cold (with aspic) using salmon as the main component of the dish

**Live Class**

To produce 4 identical portions of a 2-course menu in

Any questions about class criteria's please email [salondirector@nzchefs.org.nz](mailto:salondirector@nzchefs.org.nz) or call 0800NZCHEFS

