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STATIC CLASSES

S260 – BISCUIT SAMPLER

Criteria

Competitors are to present **four (4)** macarons, **four (4)** Battenberg biscuits, **four (4)** yo-yos and **four (4)** biscuits of the competitor's choice (**total 16 biscuits**)

All biscuits must be able to fit completely within an 80mm square regardless of shape i.e. not more than 80mm in diameter, length or width.

Biscuits must be displayed in a manner suitable for presentation on a café counter and biscuits will be tasted during the judging.

A recipe card and a description card must be presented.

Presentation Time

Wednesday 8 September, 8 am – 10 am. Collection after 3 pm

S261 – CAFÉ STYLE CHEESECAKE

Criteria

Produce and present **one (1)** cheesecake, 200-220mm diameter decorated for service in a café, this includes the following considerations:

- ◆ appropriate for cafe service
- ◆ ease of portioning for service
- ◆ visually appealing
- ◆ stability on display

The height must not exceed 100mm or be less than 50mm. Icing should not be more than 15mm thick

A recipe card and a description card must be presented.

Presentation Time

Wednesday 8 September, 8 am – 10 am. Collection after 3 pm

This is a compulsory class for Training Chef of The Year (Y04)

STATIC CLASSES

S262 – SAVOURY PIE OR QUICHE

Criteria

Present **one (1)** savoury quiche or pie.

The quiche or pie must be 200 – 220 mm in diameter and between 50mm – 100mm in height.

This quiche or pie is to be created for presentation (cold) in a café cabinet, so should show how it could be portioned into even pieces for sale.

A recipe card and a description card must be presented.

Presentation Time

Wednesday 8 September, 8 am – 10 am. Collection after 3 pm

S264 – COLD ENTRÉE PRESENTATION (TRAINING)

Criteria

Competitors are to display **two (2)** portions of the same entree “*hot presented cold*” of their choice.

The entrées are to be individually plated and reflect a contemporary service style.

A recipe card and a description card must be presented.

Presentation Time

Wednesday 8 September, 8 am – 10 am. Collection after 3 pm

S265 – INDIVIDUAL COLD DESSERT

Criteria

Competitors are to display **two (2)** portions of the same dessert of their choice.

The desserts are to be individually plated and reflect a contemporary service style.

A recipe card and a description card must be presented.

Presentation Time

Wednesday September, 8 am – 10 am. Collection after 3 pm

KITCHEN CLASSES

K220 – KNIFE SKILLS

Criteria

Produce 50gm of each of the following traditional vegetable cuts:

- ◆ Brunoise : Size 2 mm diced (Must use carrots)
- ◆ Jardinière : Size 18 mm x 3 mm x 3mm (May use any suitable vegetable other than carrots)
- ◆ Julienne : Size 4 cm x 2 mm x 2 mm (May use any suitable vegetable other than leeks)
- ◆ Macedoine : Size 5mm diced (Must use carrots)
- ◆ Paysanne : Size 1 - 2 mm thick (May use any suitable vegetable other than celery)
- ◆ Turned Potato three (3): Size 3 cm x 7 cm

Washed but unpeeled vegetables must be bought in by the competitor.

A suitable presentation plate should be brought in to display the work.

Time allocation

Thirty (30) minutes

Wednesday 8 September, 1:15 pm

This is a compulsory class for Training Chef of The Year (Y04)

KITCHEN CLASSES

K222 – CAFÉ BREAKFAST

Criteria

Prepare and serve **four (4)** identical portions of a Café Style Breakfast using eggs.

Each plate must include of **two (2)** eggs, cooked any style, a protein and carbohydrate component and be served with a vegetable accompaniment.

A recipe card and a description card must be presented.

Time allocation

Forty-five (45) minutes

Wednesday 8 September, 9:45 am

This is a compulsory class for Training Chef of The Year (Y04)

K223 – PASTA AND MUSHROOM (TRAINING)

Criteria

Competitors are to prepare, cook and present **four (4)** identical, individually plated main dishes featuring pasta and mushrooms.

The dish can reflect either contemporary or traditional Italian cuisine.

Fresh or dried pasta can be brought in, but must be cooked during the competition.

A recipe card and a description card must be presented.

Time allocation

Sixty (60) minutes

Wednesday 8 September, 8:30 am

KITCHEN CLASSES

K224 – SALMON MAIN

Sponsor

Akaroa Salmon

Criteria

Prepare and present **four (4)** identical, individually plated main courses featuring [sponsors] Salmon as the protein, with a balance of starch, vegetables, and suitable sauce.

Akaroa Salmon will be provided for the competition (1 fillet, approx. 700gm raw weight)

A recipe card and a description card must be presented.

Time allocation

Sixty (60) minutes

Wednesday 8 September, 12 noon



K226 – LIVE DESSERT

Criteria

Prepare and present **four (4)** identical, individually presented hot or cold desserts that include fresh fruit as a component.

A recipe card and a description card must be presented.

Time allocation

Sixty (60) minutes

Wednesday 8 September, 10:45 am

RESTAURANT CLASSES

B200 – BARISTA IN TRAINING

Sponsor

Vivace Espresso, Rancilio and Meadow Fresh milk

Criteria

There are two parts to this competition

Part 1: Competitors have five (5) minutes to prepare and condition the machine, as well as setting up any additional equipment.

Part 2: Competitors have ten (10) minutes to present water for the judges, and prepare and present **two (2)** portions of each of the following beverages:

- ◆ Short black espresso
- ◆ Latte
- ◆ Flat White

All coffees are to be double shot extractions.

Espresso machine, grinder, coffee beans and milk provided by our sponsors and must be used. Competitors to bring all other equipment and ingredients.

Your coffees must be presented as they would be served to a customer in a cafe.

Time Allocation

Part 1: five (5) minutes

Part 2: ten (10) minutes

Wednesday 8 September, heats will run all day

Notes to competitor

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges relating to the preparation and presentation of your coffees, and coffee production processes.

This is an optional class for Training Service Person of The Year (Y08)



RESTAURANT CLASSES

B201 – CLASSIC COCKTAIL (TRAINING)

Criteria

Competitors are to produce the following vodka-based cocktails:

- ◆ Vodkatini (compulsory) two (2) identical glasses
- ◆ Either Moscow Mule or Sea Breeze - two (2) of the same

(TOTAL Four (4) Cocktails)

Competitor to supply all ingredients and equipment other than ice.

Time Allocation

Five (5) minutes to unpack and collect ice, fifteen (15) minutes to prepare and present your cocktails

Wednesday 8 September, heats will run all day

Notes to competitor

This competition is to produce a *classic* cocktail. Competitors are encouraged to research classic preparation and presentation techniques. We recommend <https://www.diffordsguide.com> or <https://iba-world.com>

A recipe card must be presented.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges relating to the preparation and presentation of your cocktails and your target market or pricing.

This is an optional class for Training Service Person of The Year (Y08)

RESTAURANT CLASSES

B202 – INNOVATIVE COCKTAIL (TRAINING)

Criteria

Competitors are to produce **two (2)** servings of an original recipe cocktail using vodka as the key ingredient.

A full recipe & a description card must accompany the cocktail.

Competitor to supply all ingredients and equipment other than ice.

Time allocation

Five (5) minutes to unpack and collect ice; fifteen (15) minutes to prepare and present
Wednesday 8 September, heats will run all day

Notes to competitor

A recipe card must be presented.

Your ability to interact with the judges is an important part of this class and you will be expected to answer two questions from the judges relating to the preparation and presentation of your cocktail and your target market or pricing

RESTAURANT CLASSES

R240 – CONTEMPORARY TABLE SETTING (TRAINING)

Sponsor

Hospitality Training Trust (HTT)

Criteria

There are three parts to this competition

Part 1 Preparation for service:

Prepare a contemporary table setting for four (4) covers, for a three-course menu of their choice.

The setting must include all cutlery and crockery, glassware and cruets required for the menu. The preparation of a table decoration and serviette fold must be completed during the competition.

A 900-mm square table, four (4) chairs, trestle table and hot water will be provided.

Competitors are to supply all equipment.

Once this part is completed, competitors must stand by their sideboard while the judges check their tables.

Part 2 Main course:

Remove entrée cutlery, serve four (4) empty main course plates. (Floor Manager to place knife and fork on plate as though the guest is finished and “dirty” table).

Competitor is to ‘set’ the napkin as if the guests have left the table briefly (e.g. across the back of the chair or folded to the side of the cover).

Part 3 Preparation for dessert service:

Competitors are then required to clear table and prepare it for the service of dessert. This is to include the clearing of “dirty main plate”. Side plates, cutlery, glasses, cruet, and butter; crumbing down skill must be shown and preparation for the service of dessert.

Time allocation

Five (5) minutes to unpack;

Part one: twenty-five (25) minutes to prepare your table for service;

Part two: five (5) minutes to adjust the cover to reflect main course service;

Part three: ten (10) minutes to clear your table in preparation for dessert service.

Wednesday 8 September, 9:00 am

Notes to competitors

No guests will be present in dining room; competitors are to serve as if guest is present.

However, your ability to interact with the judges is an important part of this class and you will be expected to answer one question from the judges relating to the preparation and presentation of your table and your menu.

This is a compulsory class for Training Service Person of The Year (Y08)



RESTAURANT CLASSES

R241 – INNOVATIVE TABLE SETTING (TRAINING)

Sponsor

Pacific Linen

Criteria

This year's theme is 'culture' and competitors are to complete a table setting of four (4) covers reflecting this theme.

The table is to include glassware, linen, crockery, and cutlery while demonstrating innovation, practicality, and style.

A 900-mm square table, four (4) chairs, clothed trestle table and hot water will be provided. Competitors are to supply all other equipment; this includes equipment to clean and prepare the table.

Time allocation

Five (5) minutes to unpack; thirty-five (35) minutes to prepare the table.

Wednesday 8 September, 10:00 am

Notes to competitors

A description card explaining the theme is required to be displayed. A menu accompanying the table set is required. The description card can be displayed on one of the chairs.

Your ability to interact with the judges is an important part of this class and you will be expected to answer questions from the judges relating to the preparation and presentation of your table and your menu.



RESTAURANT CLASSES

R242 - WINE AND BEVERAGE SERVICE (TRAINING)

Sponsor

Hospitality Training Trust (HTT)

Criteria

Competitors are required to demonstrate beverage service skills representative of a fine dining establishment in New Zealand.

During the competitions, competitor must set a table of four (4) covers with glassware required for service of the following beverages

- ◆ A 750 ml bottle of water (still or sparkling)
- ◆ A 750 ml bottle of still wine
- ◆ A 750 ml bottle of sparkling wine

An additional judges' glass for each beverage, will be allocated on a side table and competitors must serve to this glass as part of the competition. (see notes to competitors)

Table and chairs supplied. Competitors to supply all wines, water, glassware and equipment required for this class.

Time allocation

Ten (10) minutes to prepare the table for service; twenty (20) minutes to serve all beverages.

Wednesday 8 September, 11:00 am

Notes to competitors

Your ability to interact with the judges is an important part of this class and you will be expected to answer questions from the judges relating to the wines you have chosen to serve.

Judges glass – the judge's glass is to allow the competitor to demonstrate the skill of pouring 5 even glasses from a bottle of wine. The judge's glasses are to remain on the side table throughout the event.

This is a compulsory class for Training Service Person of The Year (Y08)



SPECIALTY CLASSES

T384 – AKAROA SALMON EMERGING CHEF

Sponsors

Akaroa Salmon, NZ Beef and Lamb, The House of Knives, NZ Chefs Association

Criteria

An individual event with the competitor being no older than 27 years on the day of the competition. Proof may be required.

Each competitor will have **two (2)** hours to present to the Judges a Two Course Menu for **six (6)** guests – being one (1) judge's plate, one (1) for photography, four (4) portions for sponsors guests. The Entrée must be presented to the Judges within one (1) hour from the beginning of the competition.

- 1 x Akaroa 1.5kg whole gutted Salmon will be provided for the entrée.
- 3 x NZ Beef Cheeks and 1.5 kg Beef Sirloin will be provided for the Main Course.
- All other ingredients must be bought in by the competitors.

Cookery Criteria:

Six (6) identical, individually plated covers of a hot or cold Salmon Entrée course using 60 to 75 grams of Akaroa Salmon, appropriate sauce, or dressing, NZ Grown vegetables or Salad, Starch which must be presented to the Judges within one (1) hour of the competition beginning.

A main course of Six (6) identical, individually plated dishes, showcasing and featuring NZ Beef Sirloin and Beef Cheek with potatoes, kumara or yams as the starch. A minimum of two (2) fresh New Zealand grown vegetables and a suitable sauce or Jus.

Time Allocation

Two (2) hours

Wednesday 8 September, 2:30 pm

(cont on next page)



SPECIALTY CLASSES

Notes to competitors

A full recipe & a description card must accompany the dish and be presented to the Chief Judge at the beginning of the competition.

Competitors will be presented with a Chefs Jacket, Cap and Apron for the Competition. Jacket size must accompany the application form.

The winner will receive a Moffat oven valued at \$5,000.

Entry information

Please note spaces are limited and entries will be taken on a first in basis.

Send your completed application to admin@nzchefs.org.nz

Entry Fees have been sponsored for this class.

As part of the entry form, entrants must provide a paragraph answering the following question:

What does the cookery profession mean to you and how would you encourage other young people to consider cookery as a career?

Entry form is available on the NZ Chefs Website.



OF THE YEAR

“Of the Year” titles are awarded to outstanding competitors or organisations.

In order to ensure the integrity and credibility of the title, an “of the year” will not be awarded unless a **silver medal** or higher is gained.

Where the title requires multiple classes, this will mean a combined **average score** of not less than **80 points**.

Y04 - TRAINING CHEF OF THE YEAR

Compulsory Classes

S261 Café style cake or cheesecake (Wednesday 8 September, 8 - 10 am)

K220 Knife skills (Wednesday 8 September, 1:15 pm)

K222 Café Breakfast (Wednesday 8 September, 9:45 am)

This event challenges competitors across a variety of skill sets for the title of Training Chef of the Year

All classes are compulsory

Y08 - TRAINING SERVICE PERSON OF THE YEAR

Sponsor

Hospitality Training Trust (HTT)

Compulsory Classes

B200 Barista (training) **OR** B201 Classic Cocktail (both run all day Wednesday 8 September)

R240 Contemporary Table Setting (Wednesday 8 September, 9:00 am)

R242 Wine and Beverage Service (Wednesday 8 September, 11:00 am)

This event challenges competitors across a variety of skill sets for the title of Training Service Person of the Year

Competitors must compete in **three (3)** classes as above.



OF THE YEAR

Y10 – NZ TRAINING ESTABLISHMENT OF THE YEAR

Sponsor

Hospitality Training Trust (HTT)

The training establishment with the highest aggregated mark comprised of the total of the three highest marks from all the Training classes that they enter.

The calculation is based on the following key points: each class is represented by one competitor from the school, and while they may enter several classes, they will only ever have their highest mark recorded once.



DILMAH TEA INNOVATION AWARD

This award is presented to any competitor in any competition who has used Dilmah Tea in an innovative and original way.

The Dilmah innovation award will use the following criteria:

- Has the Dilmah product used been extended beyond its normal design use?
- Has the Dilmah product been used / displayed in an innovative way outside its purpose?
- Has the concept and way in which the innovative use of the Dilmah product been well executed?
- Does the Dilmah product and its use compliment the class the competitor has entered?

First Prize \$ 1000

Runner up \$ 100 (5 available)

The innovation award is available in any class including statics, live kitchen, cocktails, Barista, and PitMasters.

