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# STATIC CLASSES

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## S260 – BISCUIT SAMPLER

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### Sponsor

### Criteria

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

All biscuits must be able to fit completely within a 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.

Biscuits will be tasted during the judging.

A recipe card and a description card must be presented.

### Presentation Time

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

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## S261 – CAFÉ STYLE CHEESECAKE

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### Sponsor

### 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, 8am – 10am. Collection after 3pm

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

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# STATIC CLASSES

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## S262 – SAVOURY PIE OR QUICHE

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### Sponsor

### Criteria

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

The quiche or pie must be 200 – 220 mm in diameter.

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.

The height must be between 50mm – 100mm.

A recipe card and a description card must be presented.

### Presentation Time

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

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## S263 – SWEET FLAN OR PIE

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### Sponsor

### Criteria

Present **one (1)** round flan or pie, 180 - 220 mm diameter. It must be made of sweet paste; filling is competitor's choice but must contain fresh fruit.

The flan or pie is to be glazed with the sponsors product and be presented **uncut**.

The decoration must be suitable for normal retail use.

The Judges may cut and taste the flan or pie as part of the judging process.

A recipe card and a description card must be presented.

### Presentation Time

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

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# STATIC CLASSES

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## S264 – COLD ENTRÉE PRESENTATION (TRAINING)

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### Sponsor

### 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, 8am – 10am. Collection after 3pm

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## S265 – INDIVIDUAL COLD DESSERT

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### Sponsor

### 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 sponsors product must be used in the dish and declared in the recipe.

A recipe card and a description card must be presented.

### Presentation Time

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

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# KITCHEN CLASSES

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## K220 – KNIFE SKILLS

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### Sponsor

### 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, 1.45pm

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

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# KITCHEN CLASSES

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## K221 – NOODLE SOUP

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### Sponsor

### Criteria

Prepare, cook and present **four (4)** identical bowls of noodle soup of your choice.

Soup must be a traditional style – e.g. Pho, Ramen.

Competitors can bring in a finished stock bases.

All vegetables must be whole and raw at the start of the competition.

Noodles can be brought in, but must be uncooked at the start of the competition.

Meat and other protein must be finished during the competition.

A recipe card and a description card must be presented.

### Time allocation

Sixty (60) minutes

Wednesday 8 September, 3pm

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## K222 – CAFÉ BREAKFAST

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### Sponsor

### 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, 10.30am

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

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# KITCHEN CLASSES

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## K223 – PASTA AND MUSHROOM (TRAINING)

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### Sponsor

### 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.

Competitors will be supplied a selection of Meadow Mushrooms, Portobello, Button and Swiss Brown mushrooms to use for the competition, no other mushrooms can be used.

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, 11.15 am

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## K224 – SALMON MAIN

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### Sponsor

### 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.

A side of [sponsors] Salmon will be provided for the competition

A recipe card and a description card must be presented.

### Time allocation

Sixty (60) minutes

Wednesday 8 September, 9.15am

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# KITCHEN CLASSES

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## K225 – PLANT BASED LUNCH

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### Sponsor

### Criteria

Prepare, cook and serve **four (4)** identical portions of a plant based dish, suitable for lunch service in a café or casual dining restaurant.

All ingredients must be plant based and the dish must be suitable for vegetarian or vegan diet.

A recipe card and a description card must be presented.

### Time allocation

Forty-five (45) minutes

Wednesday 8 September, 12.30 pm

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## K226 – LIVE DESSERT

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### Sponsor

### Criteria

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

[Sponsors] product must be used in the dish and declared in the recipe.

A recipe card and a description card must be presented.

### Time allocation

Sixty (60) minutes

Wednesday 8 September, 11.45 am

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# RESTAURANT CLASSES

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## B200 – BARISTA IN TRAINING

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### Sponsor

Vivace Espresso and Rancilio

### Criteria

There are two parts to this competition

**Part 1:** Competitors are allowed to prepare and condition the machine, as well as setting up any additional equipment.

**Part 2:** Prepare and present two (2) portions of each of the following beverages:

- ◆ Short black espresso (single shot)
- ◆ Latte (double shot)
- ◆ Flat White (single shot)

Espresso machine, grinder, coffee beans and milk provided. Competitors to bring all other equipment.

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

### Time Allocation

Part one: five (5) minutes

Part two: fifteen (15) 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)





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# RESTAURANT CLASSES

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## B201 – CLASSIC COCKTAIL (TRAINING)

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### Sponsor

### 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.

Sponsors product must be used.

### 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)**

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# RESTAURANT CLASSES

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## B202 – INNOVATIVE COCKTAIL (TRAINING)

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### Sponsor

### 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

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# RESTAURANT CLASSES

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## R240 – CONTEMPORARY TABLE SETTING (TRAINING)

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### Sponsor

### 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, 9.45 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)**

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# RESTAURANT CLASSES

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## R241 – INNOVATIVE TABLE SETTING (TRAINING)

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### Sponsor

### 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, 10.45 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.

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# RESTAURANT CLASSES

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## R242 - WINE AND BEVERAGE SERVICE (TRAINING)

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### Sponsor

### 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, 11.45 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 judges glass is to allow the competitor to demonstrate the skill of pouring 5 even glasses from a bottle of wine. The judges glasses are to remain on the side table throughout the event.

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