



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

TEAM COMPETITIONS

Class – T400 Live NESTLÉ Toque d’Or

Monday 12th August 2019 10:00 Moffat Kitchen and Restaurant Arena

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

This premier national training/student competition is between invited teams of three (3) students/trainees and covers both cookery and restaurant service skills.

Details available from Nestlé Toque d’Or Event Manager, Janine Quaid toque.dor@nz.nestle.com

Class – T401 NZ Pork New Zealand College Challenge – Mystery Box

Tuesday 13th August

9:30am - Report to Registration

10am - Presented with Mystery Box

11am - Cook Off - southern Hospitality Kitchen 2

Team Event - 2 Students

The team will be presented 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 task, they can be assisted by their teacher/tutor with this.

The team have seventy-five (75) minutes to prepare, cook and present four (4) identical plates suitable for a main course meal. The plate must contain the pork protein provided, along with 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 be suitable for serving in a modern Cafe/Restaurant setting.....

A hand-written description card must accompany their presentation.

Each confirmed team will receive a sample of fresh pork to practice with.

Class – T402 Live “The Curry Cup”

Sunday 11th August 2019 2:30 Southern Hospitality Kitchen 1 90 minutes

Competitors have ninety (90) minutes to prepare and present ten (10) main course portions of their best 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.

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 – T407 Chatham Islands on a Plate – Open

Monday 12th August 2019 3:15 Southern Hospitality Kitchen 1 150minutes

A Team of two chefs have 120 minutes (2 hours) to prepare and present four (4) portions of an entree and four (4) 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 75 grams 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 thirty (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 two (2) hours begins.

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

Chatham Island Blue Cod, Chatham Island Crayfish, Chatham Island Paua/Black foot, Chatham Island Kina, Chatham Island Honey Queen Vanilla Paste, Queen Jel-it-in, Queen Lime Baking Paste, Queen Black Food Colour Gel

Service times Entrée 75 mins, Mains 105 mins, Station cleanup 120 mins.

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.