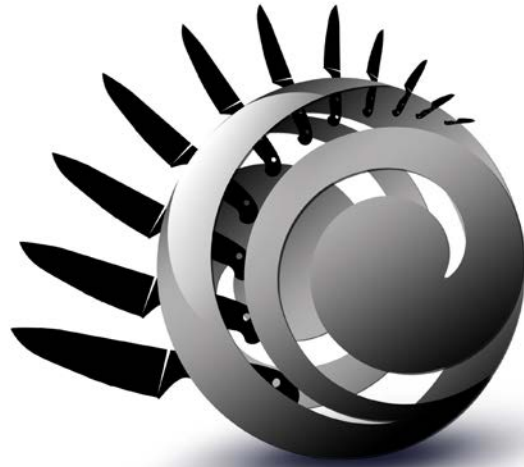


# The Northland Hospitality Championships 2018



## NORTHLAND Chefs

Sunday 17<sup>th</sup> June 2018

**“The best of Northland’s talented  
young professionals”**

An initiative of Northland Chefs



## FOREWORD

Northland Chefs are proud to bring you the 11th annual Northland Hospitality Championships. Northland Chefs have been a committed supporter of the long-term future and achievements of the industry in our region and have an amazing base of creativity within our ranks and have been actively working together to promote our profession, our region and people for a long time.

We share ideas, time & expertise and a passion for all things hospitality and culinary and work on initiatives through events such as this to offer our region the opportunity to recognise a 'level' of skill that matches experience, education and employment opportunities and a chance to network with industry professionals.

Northland Chefs are indeed proud to bring you this event along with our major sponsors, **The New Zealand Chefs Association and NorthTec**, of which without them, this event would not be possible

**The Northland Hospitality Championships** had its inaugural beginnings in 2007 and has quickly become an important event in our regions Industry calendar as it involves such a wide range of people and skills from industry and educational institutes. This event will bring together our training providers, tutors, students and secondary schools also, chefs and food & beverage staff in industry most of which are small to medium sized enterprises that employ, collectively, the greatest number of people in the industry.

We acknowledge that schools are our target market for the future of our industry. This event gives our young people the opportunity to benchmark themselves against others from across the region, compete for regional titles and see the standard at tertiary and industry level. Promoting our industry as a career pathway and offering scholarship opportunities for training is a start to reducing skill shortages in a region that dramatically increases in population 8 months of the year.

We are expecting over 100 of Northland's top performing hospitality and culinarian competitors to come together and compete in front of live audiences and industry judges. The Northland Hospitality Championships is a unique opportunity to see 29 competitions featuring the very best emerging talent in Northland's hospitality industry.

We welcome you to join us in celebrating some culinary and hospitality action at NorthTec's Hospitality and Tourism Block, Raumanga Valley Rd, Whangarei, 8am – 4.30pm Sunday 17<sup>th</sup> June 2018.



Hughie Blues  
Salon Director  
Northland Hospitality Championships 2018

"Sharing a passion for all things culinary"



# KEY PERSONNEL

## **Hughie Blues**

### **Salon Director NHC 2018**

An English trained chef whose career has seen him work in Scotland, England, South Africa & New Zealand. For the 15 years he has been the chef & co owner of Waikokopu Cafe on the Treaty Grounds Waitangi from where he celebrated & profiled local talent and produce. Now teaching level 4 cookery at NorthTec Hughie is sharing his knowledge and wisdom to the next generation coming through. Hughie is currently national vice president of NZ Chefs, the founder of the rapidly growing Kiwi Kids Can Cook initiative and is actively involved in a push to support, promote & grow local industry and the profile of Northland.

## **Martin Harrap**

### **Chief Judge – Culinary**

Martin Harrap has spent many years in Hospitality, since his Indentured Apprenticeship. He has always maintained learning can take place in everything you do. From early beginnings as a young apprentice through to his work in all front of house areas of the business. He moved though, his advanced exams to work in all aspects of cookery, from small restaurants, large establishments and out catering. Before moving to New Zealand, he was a Principal lecturer at a Catering college in the UK.

On bringing his skills to Auckland in 1988, he moved from the teaching field at two major polytechnics back into the executive chef's position at a large theatre serving over two thousand people. His worked over the past twenty years has seen him work as a consultant for large and small operations, in Australia, Hong Kong, Singapore, Niue, Rarotonga along with work on Cruise liners and work for the New Zealand Government. His own company has been asked to assist with both large and small operations in both back and front of house operations and he ran a successful restaurant for a number of years.

He was President of the National Chefs body the New Zealand Chefs Association and along with his organisational skills has managed the National Cookery competitions for ten years. He is also involved with WACS on the Committee for the Young Chefs Global Development Team.

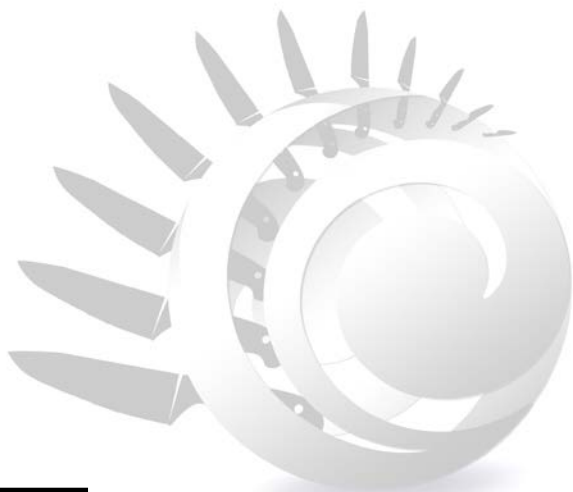
Mentoring those hospitality people who care, he is now based at the sunny and tranquil McLeod Bay, Whāngārei, Northland New Zealand, where he enjoys the peace and quiet by the sea as he reflects on life



## THE COMPETITIONS

The Northland Hospitality Championships is confirmed to take place at NorthTec Polytechnic on **Sunday 17<sup>th</sup> June 2018**. The Salon is designed to create a friendly competition as well as being a steppingstone to the National Hospitality Championships by aligning the classes with the national event and other regional competitions to allow continuity for those competitors moving forward, for the betterment of the whole Hospitality Community in Northland.

**The Northland Hospitality Championships.** Each competition class covers specific areas of professional kitchen and food & beverage with the aim of creating both, an individual and team approach. The classes are in-line with national competitions that will allow the competitors to further their success. Class medal winners will know their results on the day of competition and medals will be awarded at the prize giving held late afternoon on the final day.



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# COMPETITION RULES AND CONDITIONS

All entry fees are non-refundable and include GST

|  |          |
|--|----------|
| Secondary school (per person)                        |          |
| NZ Chefs members                                     | \$ 15.00 |
| Non-members  | \$ 20.00 |
| Training (per person)                                |          |
| NZ Chefs members                                     | \$ 30.00 |
| Non-members  | \$ 40.00 |
| Open (per person)                                    |          |
| NZ Chefs members                                     | \$ 40.00 |
| Non-members  | \$ 50.00 |
| Training Team Events                                 |          |
| NZ Chefs members                                     | \$ 90.00 |
| Non-members  | \$ 95.00 |
| Training Chef of the Year (inc. Classes 13, 16 & 18) |          |
| NZ Chefs members                                     | \$ 85.00 |
| Non-members  | \$ 95.00 |

- An entry fee must accompany each entry form.
- No entry will be accepted for processing without payment regardless of circumstances.
- The entry fee is non refundable in cases of cancellation or withdrawal by the competitor.
- NO discounts for bulk payments.
- Current Students or Employees of a training provider/establishment who are current financial members of the New Zealand Chefs Association are eligible for the member entry price.

**ALL COMPETITORS ARE ADVISED TO READ THE RULES AND CONDITIONS CAREFULLY, IN PAYING FOR ENTRY INTO ANY CLASS THE COMPETITORS & ALL PERSONS ASSISTING THOSE ENTERING STATE THEY ABIDE BY THE RULES.**

## Open Classes

Open to any person within the Hospitality Industry regardless of age, experience or hours worked.

## Training Status

Any hospitality person

- Under training whether in an Educational Institute, or in the industry.  
Or
- Who has completed their training.

In all cases no more than 4000 hrs work experience must have been completed.

Proof of hours must be able to be verified prior to the competition if requested. Your hours are as at the date of your participation at Northland Salon Culinaire.

Trainees cannot compete in both Training and Open events. Should they wish to compete in Open events, they may do so providing they only compete in Open events through out. Trainee classes are not open to secondary schools, with the exception of the Northland Barista competitions.



## GENERAL INFORMATION – ALL CLASSES

### Entries

Competitors in Training cannot compete in both Training & Open events. Should they wish to compete in Open events, they may do so providing they only compete in Open events.

All entries must be on the official entry form and be received by organizers no later than 4.00pm Friday **8<sup>th</sup> June 2018**.

An entry fee must accompany each entry form. No entry will be accepted without payment. Late entries will not be accepted.

If a competitor enters by email or fax, the payment must be sent and received to confirm your place, otherwise entries will not be accepted. **No application form will be accepted in hand written form.**

**PLEASE NOTE: NO CHANGES TO CONFIRMED ENTRIES / CLASSES WILL BE PERMITTED AFTER 8th JUNE 2018. ALL CHANGES TO ENTRIES MUST BE IN WRITING (POST, FAX, EMAIL) AND REQUIRED BY 4.00PM 8th June 2018.**

Entries into some classes are limited & it is in the competitor's best interest to apply early.

Entries for over subscribed classes will be accepted, only when payment is provided, and in the order they are received.

The organisers reserve the right to limit numbers and entries in any class, or cancel a class should there be a need to.

Competitor numbers and confirmations will be communicated prior to the competition. In any class that has more than one heat; competitors will be advised prior to the competition of their heat and time.

### Professional Integrity

It is the responsibility of competitors to assure the judges that their work is unaided & is completed within the spirit of fair competition.

### Attendance on the day

Registration will be held for all classes and competitors at the Registration Desk, located at the Reception Desk, Main Entrance, Hospitality Building, North Tec, Raumanga Valley Road, Whangarei THIRTY (30) minutes prior to their competition.

Competitors in the practical classes are required report to the scheduled Competition Area 15 minutes prior to their class. Please ensure you have your competitors badge with you, and wear it at all times during the competition.

[www.northlandchefs.co.nz](http://www.northlandchefs.co.nz)



### **Security of Equipment Personal Property and Injuries**

**ALL** equipment and product is to be provided by competitors unless otherwise stated in the class schedule. Competitors are responsible for their own equipment at all times.

Whilst reasonable care will be taken for the security of equipment; The Management team will **NOT** be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.

Competitors are advised to suitably insure all personal equipment bought into the Salon. It is the competitor's responsibility to cover this for personal use.

It is advised that all specialised equipment be named and a contact phone adhered to the base of all equipment. No responsibility will be taken for equipment that has been left behind at the end of the competitions and any equipment left on site at the close of the competitions without any identification visible will be disposed of.

The organisers accept no responsibility for loss or damages to personal property or injuries whilst competing.

### **Promoting Health & Safety and Energy Saving Practises**

Regulations as per industry practise must be followed in all competitions.

Competitors will not only be judged on the standard & quality of their food, but also monitored on their efficient use of energy in creating a winning dish.

Competitors must at all times keep the food that they are using for competitions at a safe temperature i.e. below FOUR (4) degrees centigrade.

The organising committee are not able to offer any refrigeration, either before or after your scheduled competition time. During your scheduled competition full refrigeration and freezer space are available for all competitors.

Here are a few simple tips to help you be more efficient:

- Use the correct equipment for the job – utensils, pots & pans must be of appropriate size for the heating ring or oven.
- Avoid over-filling Saucepans, use lids & covers to retain heat, steam & fumes.
- Do not switch on equipment too soon.
- When pans come to the boil, turn hobs down to the minimum to simmer (boiling does not speed up the cooking process).

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### Time Allocation for all Live Classes

#### **FOR ALL LIVE KITCHEN & RESTAURANT CLASSES (Secondary School Culinary, Training and Open)**

The time allocation for all live kitchen classes will be strictly enforced. Provided there are no unforeseen difficulties ¼, ½ and ¾ times will be given. A 10 minute to go call and from 5 minutes to go, every minute will be called.

When the allotted time is up competitors will be asked to “step back from your work station.” If you have not presented all your dishes, set up your static display or completed all your service elements, you will not be judged & a DNC or DNP (did not complete or did not present) entered on the judging sheets.

**With live competitions ALL plates must be off the bench & in transit to be judged.**

### Temperature of food served & the use of temperature probes

Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with class, competitor & bench number) & kept until after the competition has been completed. Temperature probes may be used by the judges to test suitable temperature of served food items.

### Recipe and Description Cards.

#### **READ THE FOLLOWING WITH CARE!**

All Live Kitchen and Static classes must have the correct Recipe sheets and Description cards as stated in the class schedule.

Competitors are to supply the required recipe (Including precise weight, ingredient & method of cooking or process (short version). A description card should also be supplied (as you would wish the dish to be described on a menu). Both must be computer generated & written in English.

A usable example (word format) is available on request.

- **THREE recipes sheets and THREE menu cards must be supplied at the time of registration; these will be checked and TWO will be returned to you for presentation as part of the class. These will become the property of the NSC.**
- **In a STATIC class two recipe sheets and two dish description cards should be displayed with your work.**
- **In the LIVE Kitchen TWO Recipe sheets and TWO Description cards should be taken into the kitchen for display with your work for the Judging table.**

When you provide your recipe/description card for any class, that recipe becomes the property of Northland Chefs and may be reproduced for promotional purposes by the sponsor of the class involved or used on the NZ Chefs website.

**Non compliance of the above will negate the entry; it will not be judged and will be disqualified.**

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## Judging

The judges sheets are available on request for all competitions.

The decision of the judges in all matters relating to the Salon competition is final and no correspondence will be entered into.

For the Barista competitions, marking will be aligned with WBC rules:

[www.worldbaristachampionship.com](http://www.worldbaristachampionship.com)

Results of each competition will be posted, once the Chief Judge has signed them off and they become available.

## **GUIDELINES FOR CULINARY ARTS AND RESTAURANT SERVICE COMPETITIONS**

Competitors are to refer to the 9th Edition of the Guidelines for Culinary Arts and Restaurant Service Competitions for details of marking criteria. Available from NZ Chefs national office at a cost of \$35.00 per copy plus post & packaging

To order a copy please send a cheque made out to  
NZCA - PO BOX 24 057,  
Royal Oak, Auckland 1345  
Or call Janine on 0800 692 433.

## **STATIC CLASSES**

Static exhibits will be provided with table space, appropriately numbered for each class. The steward will allocate each competitor an area. Competitors must unpack and display their own exhibits in the allotted area.

Competitors with entries for static classes should report to the registration desk where they will be advised of the location of the static room and the steward.

A set up area for assembly of any static exhibits will be available from 7am if required. Any work on entries must be completed and the entries placed in the static presentation room by 9.00am and the area cleared for judging. The door to this area will be locked as of 9am and no more entries will be allowed into the room from this time. Judging will commence at 10.00am sharp.

**Competitors must remove their entries no sooner than 4.00 pm. Permission must be sought from the Salon Director for removal of static displays prior to this time. Entries removed prior to 4.00pm without permission will be disqualified.**

Each entry will be provided with a competitor number card, to be displayed with the entry. The individual competitor must do all work and if required, the competitor may be required to provide evidence to the satisfaction of the judges that the work is bona fide.

Competitors must provide their own display silverware, mirrors, platters etc. No display items may bear any identification, i.e. company logos. All entries must be presented on proper, suitable dishes, polished silver, crockery without cracks etc.

ALL platters, props, plates must be marked with the competitors number & contact phone number.

Where there is restricted size of entry and these have not been adhered to, the entry will be disqualified.



The judges will test, taste and examine all exhibits. All competitors must adhere to all food safety processes prior to, during and after mis en place. Transporting static displays in chilled boxes or similar must be adhered to. Any product deemed not suitable due to these reasons will not be marked.

The organizers reserve the right to refuse entries they consider to be below acceptable standard.

Please note that eating of exhibits is deemed to be a health risk and the organisers take no responsibility for any health related problems if these exhibits are tasted by anyone after the judging has taken place.

### **LIVE CLASSES – KITCHEN**

Unless otherwise stated, competitors MUST supply all food items and the necessary equipment to prepare, cook and serve.

The competition rules specify that each competitor must prepare two (2) covers for judging unless stated otherwise. Of these, two (2) are used for tasting by the judging panel; of which (1) will be presented for display.

**Competitors are advised not to bring additional display material, as this will not be marked.**

Competitors are advised to mark the underside of plates for ease of identification in the back of house following judging, the organizers take no responsibility for any lost or damaged equipment. **Please remember to collect your equipment from the back of house area at the end of the competition day.**

Once a live competition has started no equipment, food, liquids or other associated items for the class may be bought into the arenas for the competitors to complete the task under any circumstances.

No conferring is allowed between opposing competitors or between competitors & their Coach/Tutor/Manager or anyone outside of the arena, while the competition is underway. All enquires during the competition should be directed to the Head Judge of the competition. No conferring is permitted in any form. Conferring between parties will result in disqualification from the event.

Full chef whites including hat and necktie are to be worn. Marks will be deducted for incorrect uniform.

The training kitchen is equipped with nine hot kitchen workstations, each comprising an oven range with 4 gas hobs and stainless workbench. Refrigerated shelf, microwave and some deep freeze is provided. Competitors must supply their own utensils and ancillary equipment. Each station is provided with 2 x 10 amp electrical power sockets.

The competitor may bring in and use one (1) trolley per competitor/team. Trolleys must be a standard kitchen trolley not exceeding 3 tiers, 110cm long, 60cm wide, 100cm high (unless otherwise stated).

The trolley must not be used for preparation. Its use is for storage only. The trolley must be kept within the allocated work station.

Competitors are required to clean their stoves and equipment at the end of the competition. Marks will be deducted if this is not carried out.

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### Mis en place/preparation

In all hot kitchen individual and team classes where service or portions is for less than 20 covers, the following maximum levels of mis en place will apply:

**Fruit and vegetables:** Washed and peeled, not cut, shaped or trimmed in any way.

**Main component meat & fish:** Must come in 1 piece (not portioned) in its raw state and must not be cured, marinated or cooked in any way.

**Base stocks and sauces:** The Basic foundation stocks and sauces can be brought in, **but they must be used to make a derivative end component.**

It is the responsibility of the competitor to seek advice from the Chief Judge or Salon Director prior to the competition date to confirm levels of mis en place that are unsure or not covered above as marks deducted may offend.

**FOR ALL HOT KITCHEN CLASSES:** (Secondary School Culinary, Training and Open)

**Competitors will be asked to stand back from their bench at the fulltime call.**

*To meet class timeframes, all dish portions must be off your bench and in transit to the judges tables.*

### **LIVE CLASSES – RESTAURANT AND BEVERAGE**

A 5 minute set up time will be allowed prior to the start of each competition to allow for the unpacking of boxes. All equipment must remain packed until that time. Trolleys (as per kitchen trolley) may only be used to transport boxes, but will be required to be removed from the arena prior to the start of the event. Points will be deducted for non-adherence to this.

No written checklists or information can be brought into the competition area. Contestants in the second or subsequent heats will, after any briefing from the judge, be escorted from the competitor arena and chaperoned until their heat.

A minimum standard of dress is required for all food and beverage service events: Uniforms or industry standard black and whites. Trousers/skirts shall be in “as new” condition and well pressed. Shirts/blouses shall be in “as new” condition, well pressed and appropriate for the competition. Aprons if worn shall be in “as new” condition and well pressed.

Footwear shall be protective, fully enclosed, clean and in “as new” condition. For safety reasons, heels are not to be in excess of 50mm.

A high level of personal hygiene is to be adopted at all times.

Hair shall be worn back and restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.



**Each workstation in the Restaurant Service competition area will consist of:**

900mm x 900mm square table / stackable chairs as required / 1 x 1.8m trestle table clothed as a side table.

**YOU WILL BE SHOWN ACCESS TO:** Hot water boiler / filter coffee / ice / cold water / limited refrigeration / limited dishwashing facility.

Unless otherwise stated, competitors **MUST** supply all the necessary equipment to prepare and serve. Competitors are advised not to bring additional display materials, as these will not be marked.

Once a live competition has started, no equipment, food, liquids or other associated items for the class may be brought into the arenas for the competitors to complete the task under any circumstances.

When the allotted time is up competitors will be asked to “step back from your work station.” If you have not presented all your dishes, set up your static display or completed all your service elements, you will not be judged & a DNC or DNP (did not complete or did not present) will be entered on the judging sheets.

No conferring is allowed between opposing competitors or between competitors & their Coach/Tutor/Manager or anyone outside of the arena, while the competition is underway. All enquires during the competition should be directed to the Head Judge of the competition. No conferring is permitted in any form. Conferring between parties will result in disqualification from the event.

**FOR TRAINING CHEF OF THE YEAR**

To Achieve Training Chef of the Year the competitor must complete all three classes stated in this schedule, and must be awarded 80% (silver medal) or greater as an average across all classes. If this is not achieved the Trainee Chef of the Year will not be awarded.

Competitors must not use the same protein more than once between the three classes.

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## AWARDS

World Chefs (WACS) guideline is used for all static classes, and live hot and cold competitions. In this marking system all competitors start with 100 ("Gold with Distinction"), with marks deducted for non-compliance with the guidelines.

Competitors can receive gold, silver and bronze medals or a certificate in each class. Medals and certificates will be awarded to competitors who achieve the following marks in each class. A certificate of merit can be awarded at the discretion of the Chief Judge.

|                    |                                     |
|--------------------|-------------------------------------|
| <b>100 marks</b>   | <b>Gold Medal with Distinction</b>  |
| <b>90-99 marks</b> | <b>Gold Medal</b>                   |
| <b>80-89 marks</b> | <b>Silver Medal</b>                 |
| <b>70-79 marks</b> | <b>Bronze Medal</b>                 |
| <b>69 Below</b>    | <b>Certificate of Participation</b> |



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## **STATIC CLASSES**

### **Class 1**

#### **ICED CAFÉ CAKE – SECONDARY SCHOOLS**

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.

One recipe & description card must accompany the cake.

### **Class 2**

#### **BISCUITS – SECONDARY SCHOOLS**

Competitors are to display eight (8) identical biscuits of their own creation. They must be presented on one plate and two will be tasted during judging.

One recipe & description card must accompany the biscuits.

### **Class 3**

#### **SAVOURY QUICHE – SECONDARY SCHOOLS**

Competitors are to display a baked Savoury quiche no larger than 250 mm, with the competitor's choice of filling and casing. This is a hot dish, but presented baked and cold. The judges will cut a portion for viewing of the internal presentation.

One recipe & description card must accompany the Savoury quiche.

### **Class 4**

#### **FRUIT FLAN - TRAINING**

Competitors are to produce a flan, minimum 18 cm to maximum 22 cm, of 6 portions. It must be made of sweet paste; filling is competitor's choice, topped with fruit. The flan is to be glazed with Barker's ready to use glaze and be presented UN CUT, on a white plate. The decoration must be suitable for normal retail use. The Judges may cut the flan as part or marking.

One recipe & a description card must accompany the dish.

### **Class 5**

#### **INDIVIDUAL COLD DESSERT - TRAINING**

Competitors are to display two (2) portions of the same dessert of their choice. The desserts are to be individually plated on white plates, not exceeding 28cm. One recipe & a description card must accompany the dish.

### **Class 6**

#### **COLD ENTRÉE - TRAINING**

Competitors are to display two (2) portions of the same entree of their choice. The entrée are to be individually plated on white plates, not exceeding 28cm.

One recipe & a description card must accompany the dish.



## **HOT KITCHEN CLASSES**

### **Class 7**

#### **SCONE, SWEET OR SAVOURY – SECONDARY SCHOOLS**

Competitors have 45 minutes to cook and present four (4) sweet scones with butter, jam and cream OR four (4) savoury scones with a relish. Scones are to be presented on a platter with the accompaniments.

Jams and relish can be brought in, but can be finished if required.

Two copies of the recipe and two dish description cards are to be supplied.

### **Class 8**

#### **OMELETTE, CHEESE AND ONION – SECONDARY SCHOOLS**

Competitors have 30 minutes to cook and present two (2) Three Egg Omelettes with a filling of cheese and onion. Both omelettes are to be presented on a single platter.

Two copies of the recipe and two dish description cards are to be supplied.

### **Class 9**

#### **CAFÉ SANDWICH - SECONDARY SCHOOLS**

Competitors have 60 minutes to prepare and present 2 individual plates, each for 1 person suitable for a lunch service. The sandwiches must be identical and filled with a minimum of 5 components, butter/margarine spreads do not count as a filling. Protein i.e. meat fish is not a compulsory component. Innovative-creative neat presentation is essential.

This may be served warm, hot or cold which must be clearly stated on the recipe card.

Two copies of the recipe and two dish description cards are to be supplied.

### **Class 10**

#### **VEGETABLE SOUP – SECONDARY SCHOOLS**

Competitors are to prepare, cook and present two (4) identical bowls of vegetable soup of their choice within 60 minutes, made from NZ grown vegetables. Competitors can bring in finished stocks, all vegetables must be raw & whole at the start of the competition.

Two copies of the recipe and two dish description cards are to be supplied.

### **Class 11**

#### **PASTA & MUSHROOM – SECONDARY SCHOOLS**

Competitors have 60 minutes to prepare, cook and present two (2) identical, individually plated main dishes featuring pasta and mushrooms. Competitors will be supplied a selection of Meadow Mushrooms, Portabella, Button and Swiss Brown mushrooms to use for the competition, no other mushrooms can be used. The dish can reflect either contemporary or traditional Italian cuisine.

Two copies of the recipe and two dish description cards are to be supplied.

### **Class 12**

#### **INNOVATIVE CAFÉ SALAD – TRAINING**

Competitors have 60 minutes to prepare and present two (2) identical Main course sized Salads. Your creative skills and presentation must be evident, flavour and balance of ingredients is essential. This may be served Warm, Hot or Cold, and should be served at the intended temperature which must be clearly stated on the recipe card.

Two copies of the recipe and two dish description cards are to be supplied.





### Class 13

#### LIVE KNIFE SKILLS - TRAINING

**\*This is a compulsory class for Northland Training Chef of the Year.**

Each competitor is to produce six cuts of vegetables from the following traditional cuts in thirty (30) minutes. Wash but unpeeled vegetable must be bought in by the competitor as per the requirements below. A suitable presentation plate, or stainless-steel platter to accommodate the cuts should also be bought in to display the work.

**Between 50 gm – 100 gm of the following is to be prepared:**

|             |                         |   |
|-------------|-------------------------|---|
| 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 carrots) |
| Macedoine:  | Size 5mm diced          | (Must use carrots)                                  |
| Paysanne:   | Size 1 - 2 mm thick     | (May use any suitable vegetable other than celery)  |

#### Three (3)

|               |                  |
|---------------|------------------|
| Turned Potato | Size 3 cm x 7 cm |
|---------------|------------------|

### Class 14

#### SOUP DISH – TRAINING

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated bowls of a soup (any style) featuring fresh vegetables and seafood.

Two copies of the recipe and two dish description cards are to be supplied.

### Class 15

#### LIVE PASTA & MUSHROOM - TRAINING

Competitors have sixty (60) minutes to prepare and present two (2) identical, individually plated main courses featuring Mushrooms and a savoury pasta suitable for a café / bistro menu.

Two copies of the recipe and two dish description cards are to be supplied.

### Class 16

#### SALMON DISH - TRAINING

**\*This is a compulsory class for Northland Training Chef of the Year.**

Competitors have sixty (60) minutes to prepare and present two (2) identical, individually plated main courses featuring Salmon as the protein, with a balance of starch, vegetables, and suitable sauce.

Two copies of the recipe and two dish description cards are to be supplied.

### Class 17

#### CHICKEN MAIN COURSE - TRAINING

Competitors have 60 minutes to prepare and present two (2) identical portions of a main course identically plated using Chicken as the principle ingredient. The dish must contain a starch and a minimum of two vegetables. Portion size of the protein is to be a minimum of 120grams cooked weight. Two copies of the recipe and two dish description cards are to be supplied.



## Class 18

### LIVE DESSERT – TRAINING

**\*This is a compulsory class for Northland Training Chef of the Year.**

Competitors have sixty (60) minutes to prepare and present two (2) identical, individually presented hot or cold desserts. The dessert must incorporate any fresh fruit as a component.

Two copies of the recipe and two dish description cards are to be supplied

## Class 19

### LIVE PORK - OPEN

Competitors have sixty (60) minutes to prepare and present two (2) identical, individual presented main courses featuring NZ Pork as the protein, a balance of starch, vegetables, and suitable sauce. The competitor must bring all ingredients including their pork cuts, untrimmed.

Two copies of the recipe and two dish description cards are to be supplied.

## Class 20 - OPEN

### PERFECT PAV – OPEN (a fun class where competitors are picked from the audience)

If you are a creative soul with a piping bag then this fun class is for you. Competitors have 20mins to decorate 1 large Pavlova from the ingredients supplied in the magic box. Competitors are expected to bring their own equipment. However, note that no electricity will be supplied. Competitors will have the first 5 mins of the 20 mins to come up with their theme. A written description of the theme is to be supplied with the presented dish. Please note no medals will be awarded in this class, as it will not be formally judged. 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> prizes will be awarded.



## RESTAURANT SERVICE

### **Class 21**

#### **CLASSIC TABLE SETTING – SECONDARY SCHOOLS**

Prepare a standard full Table d'hôte restaurant setting including; water (1) and wine glasses (2), cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900-mm square table, four (4) chairs, trestle table and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. The wine glasses can be any style should be complimentary to the menu. Competitors are to supply all other equipment.

Unpack 5 minutes  
Table setting 30 minutes

*5 minutes to unpack  
45 minutes to prepare table*

### **Class 22**

#### **CLASSIC TABLE SETTING – TRAINING**

This competition will be divided over two (2) individual disciplines.

**Part 1:** Prepare a standard full Table d'hôte restaurant setting including; water (1) and wine glasses (2), cruets and butter dishes for four (4) covers. The preparation of a bud flower arrangement and serviette fold to be included. A 900-mm square table, four (4) chairs, trestle table and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required. The wine glasses can be any style should be complimentary to the menu. Competitors are to supply all other equipment.

Once this part is completed, competitors must stand by their sideboard in readiness for Part 2.

**Part 2:** Greet 'Guest' seat and napkin, (remove entrée cutlery). Serve four (4) empty cold main course plates. **Judges/floor manager to place knife and fork on plate as though the guest has finished eating.** Competitors are then required to clear the table, and prepare it for the service of a dessert. This is to include the clearing of 'dirty' main course, side plates, cutlery, glasses, cruet and butter; crumbing down skill must be shown and preparation for the service of dessert. **(No guests will be present in dining room; competitors are to serve as if guests are present)**

*Unpack 5 minutes  
Part 1 30 minutes  
Part 2 10 minutes*

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## **BEVERAGE SERVICE**

### **Class 23**

#### **SMOOTHIES – SECONDARY SCHOOLS**

Competitors are to produce TWO (2) servings of an original recipe smoothie using milk as a key ingredient. Full Recipe amounts and methods must be present at time of competition

A recipe card describing and naming the cocktail must be displayed.

A question relating to the class will be asked.

Competitors to supply all ingredients other than ice.

*5 minutes to unpack and collect ice*

*15 minutes to prepare and present*

### **Class 24**

#### **BARISTA - SECONDARY SCHOOLS**

##### **Part 1:**

Competitors are allowed Five (5) minutes to prepare and season the espresso machine and set up any additional equipment

##### **Part 2:**

Competitors are allowed Twenty (20) minutes to present water (1) and Two (2) portions of the following beverages in stated order;

1. Single Espresso
2. Double Shot Latte
3. Single Flat White

Clean down workstation, grinder, and machine.

Competitors are required to bring all preparation service equipment, including cups and glass ware.

### **Class 25**

#### **BARISTA – TRAINING**

##### **Part 1:**

Competitors are allowed Five (5) minutes to prepare and season the espresso machine and set up any additional equipment

##### **Part 2:**

Competitors are allowed Fifteen (15) to present water (1) and Two (2) portions of the following beverages in stated order;

1. Single Espresso
2. Double Shot Latte
3. Single Flat White

Clean down workstation, grinder and machine.

Competitors are required to bring all preparation service equipment, including cups and glass ware.



## Class 26

### LIVE CLASSIC COCKTAIL - TRAINING

Competitors are to produce the following vodka-based cocktail:

Caipiroska (compulsory) two (2) identical glasses.

Either two (2) of the same – White Russian **OR** Bloody Mary

(Four (4) Cocktails – Two (2) being Caipiroska and two (2) identical cocktails)

Competitor to supply all ingredients and equipment other than ice.  
Sponsors product must be used.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

## TEAM EVENTS & “Of the Year” Classes

### Class 27

#### MAGIC BOX TEAM EVENT - TRAINING

A Team of two chefs have 120 minutes (2 hours) to prepare and present **FOUR (4)** portions of a main course and **FOUR (4)** portions of a dessert identically plated using the mystery ingredients given. **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. The Dessert can be either hot or cold.**

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.

Service times Main 75 mins, Dessert 105 mins, Station clean up 120 mins.

### Class 28

#### TOP SCHOOL AWARD NORTHLAND - SECONDARY SCHOOL CULINARY

The winner of this title is awarded to the school with the most marks allocated by individual entries (excludes team events) in all categories.

### Class 29

#### TRAINING CHEF OF THE YEAR – TRAINING

This is a triathlon event judged on a variety of skills. The winning entry for this title would have scored highest over the three (3) classes listed below and displayed ingenuity, creativity and professionalism using New Zealand product. The winner of this title will receive the Northland Commis Chef of the year trophy.

**Compulsory classes for Northland Training Chef of the Year:**

**Class 13 LIVE KNIFE SKILLS**

**Class 16 SALMON DISH**

**Class 18 LIVE DESSERT**

