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# B200 Barista in Training

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## 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

Monday 19 September, heats will run 9:00 am to 12:00 noon.

## 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.

## B201 Classic Cocktail (Training)

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### Criteria

Competitors are to produce the following gin-based cocktails:

- ◆ Gimlet (compulsory) two (2) identical glasses
- ◆ Either Negroni or Bramble - 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

Monday 19 September, heats will run 9:00 am to 12:00 noon.

### Notes to competitor

This competition is to produce a classic cocktail. Competitors are encouraged to research classic preparation and presentation techniques.

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.

## B202 Innovative Cocktail (Training)

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### **Criteria**

Competitors are to produce two (2) servings of an original recipe cocktail using gin 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

Monday 19 September, heats will run 12:00 noon to 3:00 pm.

### **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.

## K220 Café Breakfast

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### 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

Monday 19 September, 9:00 am

## K221 Knife Skills

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### Criteria

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

- ◆ Brunoise: Size 2 mm diced (Must use carrots)
- ◆ Jardinière: Size 18 mm x 3 mm x 3 mm (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 5 mm 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

Monday 19 September, 10:00 am

## K222 Pasta and Mushroom (Training)

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### **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

Monday 19 September, 9:30 am

## K223 Salmon Main

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### **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

Monday 19 September, 11:00 am

## K224 Hot or Cold Dessert

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### **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

Monday 19 September, 12:30 pm

# R240 Contemporary Table Setting

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## 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:

- include all cutlery and crockery, glassware and cruets required for the menu.
- 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 other 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.

The floor manager will place knife and fork on plate as though the guest is finished eating mains

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.

Monday 19 September, 10:00 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.

## R241 Innovative Table Setting

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### **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.

Monday 19 September, 11:30 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.



## R242 Wine and Beverage Service (Training)

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### **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.

Monday 19 September, 12:30 pm

### **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.

## S260 Biscuit Sampler

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### 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 80 mm square regardless of shape i.e., not more than 80 mm 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

Monday 19 September, 8:00 am – 10:00 am. Collection after 3:00 pm

## S261 Café style Cheesecake

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### 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 100 mm or be less than 50 mm. Icing should not be more than 15 mm thick

A recipe card and a description card must be presented.

### Presentation Time

Monday 19 September, 8:00 am – 10:00 am. Collection after 3:00 pm

## S262 Savoury Pie or Quiche

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### Criteria

Present one (1) savoury quiche or pie.

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

Monday 19 September, 8:00 am – 10:00 am. Collection after 3:00 pm

## S263 Cold Entrée Presentation

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### 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

Monday 19 September, 8:00 am – 10:00 am. Collection after 3:00 pm

## S264 Individual Cold Dessert

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### 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

Monday 19 September, 8:00 am – 10:00 am. Collection after 3:00 pm

## Y09 NZ Training Establishment of the Year

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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.