



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 8

In association with NZChefs

Training Criteria

Saturday 11th - Tuesday 14th August 2018

Logan Campbell Centre, ASB Showgrounds, Greenlane, Auckland



Class Criteria for Training Static Presentation

Class – KS020 Fruit Flan – Static

Monday 13th August 2018 8:00

Competitors are to produce a round flan, minimum 18 cm to maximum 22 cm, of eight (8) portions. It must be made of sweet paste; filling is competitor's choice but must contain fresh fruit. The flan is to be glazed 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 of the judging process.

A recipe & a description card must accompany the dish.

Class – KS021 Individual Cold Dessert – Static

Monday 13th August 2018 8:00

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. A Tatua branded product must be used in the dish and declared in the recipe.

A recipe & a description card must accompany the dish.

Sponsor – Tatua Co-operative Dairy Company Limited

Class – KS022 Cold Entrée – Static

Monday 13th August 2018 8:00

Competitors are to display four (4) portions of the same entree of their choice. The entrées are to be individually plated on white plates, not exceeding 28cm.

A recipe & a description card must accompany the dish.

Class Criteria for Live Training Kitchen

Class – KLO60 Service IQ Apprentice Chef of the Year

Saturday 11th August 2018 12:00 Southern Hospitality Kitchen 90 minutes

Class description: Prepare and cook a complex protein based dish. Competitors have ninety (90) minutes to prepare and present four (4) individually presented main courses.

A recipe & a description card must accompany the dish.

Sponsor – Service IQ

Class – KLO61 - Live Knife Skills

Tuesday 14th August 2018 1:15 Moffat Kitchen and Southern Hospitality Kitchen 30 minutes

Each competitor is to produce six (6) cuts of vegetables from the following traditional cuts in thirty (30) minutes. Washed 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.

- 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)
- Between 50 gm – 100 gm of each cut is to be supplied
- Turned Potato three (3) Size 3 cm x 7 cm

Sponsor – House of Knives

Class – KLO62 Live Cafe Breakfast

Monday 13th August 2018 8:00 and 10:15 Southern Hospitality Kitchen 45 minutes

Competitors have forty-five (45) minutes to prepare and present four (4) identical, individually plated breakfast courses featuring a minimum of two (2) eggs per serve, accompanied by items suitable for a café. White plates not exceeding 28 cm are to be used for presentation.

A recipe & a description card must accompany the dish.

Class – KLO63 Live Dessert

Monday 13th August 2018 8:45 Moffat Kitchen 60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated hot or cold desserts. The dessert must incorporate any fresh fruit as a component. A Queen branded product must be used in the dish and declared in the recipe.

A recipe & description card must accompany the dish.

Sponsor – Queen

Class – KLO64 Live Pasta & Mushroom

Monday 13th August 2018 1:45 Southern Hospitality Kitchen 60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring Mushrooms and a savoury pasta suitable for a café / bistro menu. White plates not exceeding 28 cm are to be used for presentation.

A recipe & a description card must accompany the dish.

Class – KLO65 Live Salmon

Monday 13th August 2018 4:15 Moffat Kitchen and Southern Hospitality Kitchen 60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually plated main courses featuring Akaroa Salmon as the protein, with a balance of starch, vegetables, and suitable sauce.

A side of Akaroa Salmon will be provided for the competition. All other ingredients are to be supplied by the competitor

A recipe & a description card must accompany the dish.

Sponsor – Akaroa Salmon

Class – KLO66 Live Seafood Soup

Monday 13th August 2018 12:30 and 3:00 Southern Hospitality Kitchen 60 minutes

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.

A recipe & a description card must accompany the dish.

Class – KLO67 Live Venison

Monday 13th August 2018 9:00 and 11:15 Southern Hospitality Kitchen 60 minutes

Competitors have sixty (60) minutes to prepare and present two (2) identical, individually plated main courses using any cut of venison, with suitable accompaniments – any starch, vegetable, fruit, and fungi of choice (not a salad).

A recipe & a description card must accompany the dish.

Sponsor – Deer Industry New Zealand

Class Criteria for Training Front of House

Class – F100 Barista

Sunday 12th August 2018 from 10:30 Brew Theatre 20 minutes

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) minutes to present water one (1) and two (2) portions of the following beverages in stated order:

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

Clean down workstation, grinder and machine.

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

Class – F101 Live Classic Cocktail

Monday 13th August 2018 from 1:15 Cocktail Arena 20 minutes

Competitors are to produce the following cocktails:

- Negroni, (compulsory) - two (2) identical glasses.
- Any classic Sour, two (2) of the same beverage

Competitor to supply all ingredients and equipment other than ice.

A question will be asked in relation to the beverages made.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Class – F102 Live Innovative Cocktail

Saturday 11th August 2018 from 10:45 Cocktail Arena 20 minutes

Competitors are to produce two (2) servings of an original recipe cocktail using any spirit base.

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

Competitor to supply all ingredients and equipment other than ice.

5 minutes to unpack and collect ice.

15 minutes to prepare and present.

Class – F103**Live Classic Table Setting****Monday 13th August 2018 8:00 Restaurant Arena 45 minutes**

The competition will be divided over two (2) individual disciplines:

Part 1:

Prepare a standard full Table d'hôte restaurant setting including; water one (1) and wine glasses two (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 as sideboard and hot water will be provided. A three (3) course menu matching the Table d'hôte set is required to be displayed on the sideboard for judging. The wine glasses can be any style but 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 main course plates. (Floor Manager to place knife and fork on plate as though the guest is finished and "dirty" table). 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.

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

Unpack 5 minutes Part 1 30 minutes Part 2 10 minutes

Sponsor – NZMA

Class – F104**Live Innovative Table Setting****Monday 13th August 2018 3:30 Restaurant Arena 40 minutes**

Competitors are to complete a fully themed table setting of four (4) covers. The theme will be the competitor's choice and is to demonstrate innovation, practicality, and style. Table is to include glassware, linen, crockery, and cutlery. Competitors are to supply all other equipment this includes equipment to clean and prepare the table. A 900-mm square table, four (4) chairs, clothed trestle table and hot water will be provided.

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.

A question relating to the theme of the table will be asked.

Unpack 5 minutes

Prepare the table 35 minutes

Sponsor – Pacific Linen

Any questions about class criteria's please email salondirector@nzchefs.org.nz or call 0800NZCHEFS

