



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

Class Criteria for Training – LIVE RESTAURANT & CAFÉ

Class – F100 Barista

Monday 12th August 2019 from 9:30 Brew Theatre 20 minutes (Numerous Heats)

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
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 – F101 Live Classic Cocktail (Compulsory event for Training Service Person of the Year)

Monday 12th August 2019 from 2:15 Cocktail Arena 20 minutes (Numerous Heats)

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.

Class – F102 Live Innovative Cocktail

Monday 12th August 2018 from 12:00 Cocktail Arena 20 minutes (Numerous Heats)

Competitors are to produce two (2) servings of an original recipe cocktail using vodka as the key ingredient.

A full recipe & a description cards 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 (Compulsory event for Training Service Person of the Year)

Monday 12th August 2019 8:45 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 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 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

Class – F104 Live Innovative Table Setting (Compulsory event for Training Service Person of the Year)

Sunday 11th August 2019 2:15 Restaurant Arena 40 minutes

Competitors are to complete a fully themed table setting of four (4) covers. This will 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.

Unpack 5 minutes

Prepare the table 35 minutes

D1 - 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.