



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 - STATICS

Class – KS020 Fruit Flan – Static

MONDAY 12th August 2019 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 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 of the judging process.

A recipe & a description card must accompany the dish.

Class – KS021 Individual Cold Dessert – Static

MONDAY 12th August 2019 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 recipe & a description card must accompany the dish.

Class – KS022 Cold Entrée – Static (Compulsory for Commis Chef of the Year)

Sunday 11th August 2019 8:00

Competitors are to display two (2) portions of the same entree Hot Presented Cold (HPC) 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.

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.