

2026

**SECONDARY AND TERTIARY TRAINING
HOSPITALITY COMPETITION**



**MANUKAU
INSTITUTE OF
TECHNOLOGY**

Te Whare Takiura o Manukau

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The Competitions

Started in 2015, the M.I.T. Secondary School Competition allows students to showcase their culinary, baking or hospitality skills in a competition arena. Categories range from static presentations to live cookery, and barista categories.

All competition categories are judged in accordance with the *Guidelines for Culinary Arts and Restaurant Service Competitions* available from the New Zealand Chefs Association.

Competitors are awarded a certificate of participation and where appropriate, the certificate will be endorsed accordingly as either Bronze, Silver or Gold.

Important dates

- Entries close on the **12 May 2026**
- Confirmation of category entry will only be made after entries have closed
- Competitor numbers and category times aim to be sent out by the **19 May 2026**
- Competition is to be held on the **26 May 2026**

Entry Information

All competitors are advised to read this section carefully.

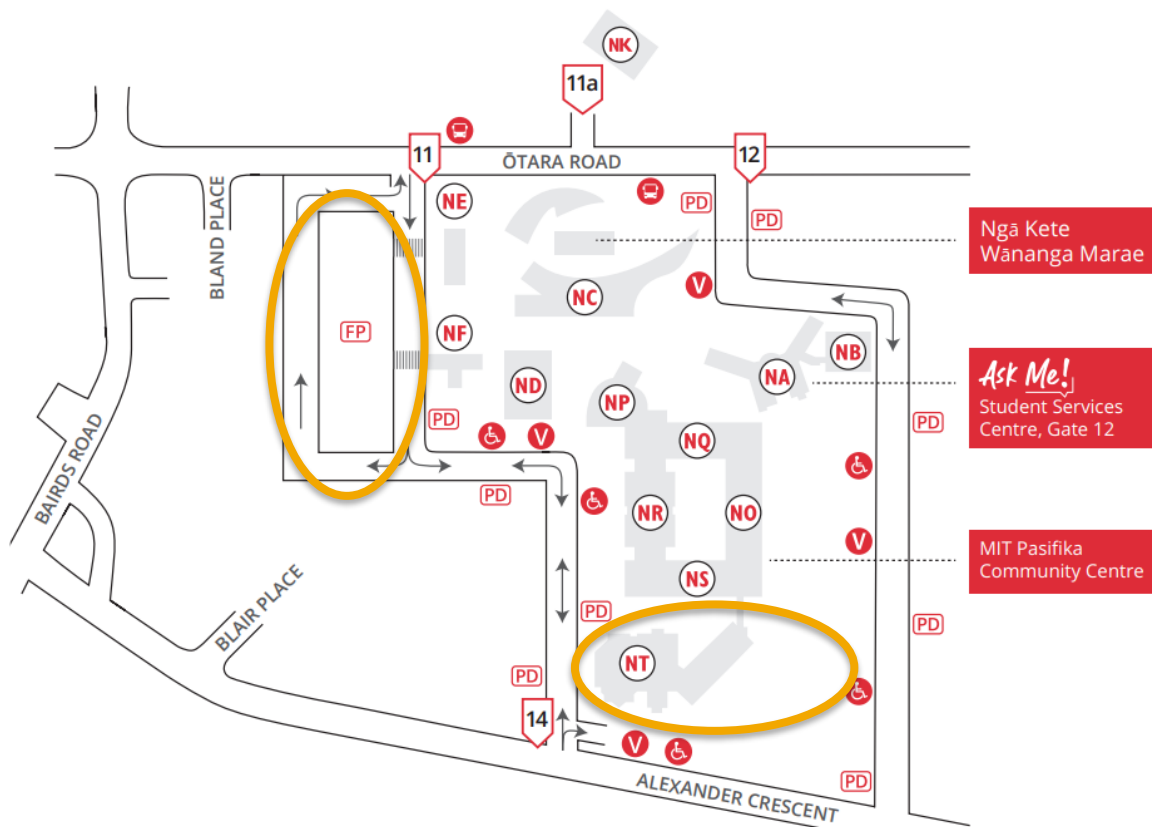
- All entries must be submitted via the official online entry form
- No postal, email or other entries will be accepted. No liability can be accepted for entries lost or damaged
- All entry fees will be invoiced to the school – please ensure you **include a PO number** with your entry(s)
- Entry fee is \$45 per competitor, per category for general entries
- Entry fee is \$125 per competitor for any category where they wish to be assessed against unit standards, both US28106 and US28107
- Entries into categories are limited to **five (5)** representatives per school
- Exceptions to the entry limit are students who are part of the MIT School Partnerships programme who are working towards unit standards 28106 and 28107 as they need to enter particular categories to complete these units
- Categories may have more than one heat - competitors will be advised prior to the competition of their heat and time
- The organisers reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final

The Venue

Competitions will be held at the Manukau Institute of Technology, **NT building**, School of Hospitality, Gate 14, Alexander Crescent, Otara.

Free parking available at Gate 11. All other areas are paid parking.

MIT Ōtara Campus Map



General Rules and Information

Professional Integrity

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

Competitors may have assistance in loading in their equipment for competitions, but any unpacking, display or other preparations must be done by the competitor alone. Marshals will be present on the day to assist as needed, please ask if you need assistance.

Security of Equipment and Personal Property

Competitors will be able to drop their equipment off into a room allocated by MIT Staff upon their arrival.

Competitors must provide all equipment, plates, utensils and ingredients (except where detailed in your category information).

Each competitor is responsible for the removal of their equipment from the competition arena when directed to do so. No responsibility will be taken by MIT for lost or missing equipment. It is advisable to label your equipment.

Attendance on the day

Registration will be held in NT Building.

Competitors are asked to register at least one hour prior to the start of their competition heat.

Students who are working towards US 28106 and 28107 must hand in all their required paperwork, verifications and supporting evidence, to the registration desk on arrival.

Competitors must report to the scheduled competition area at least 15 minutes prior to their live category taking place.

Where a recipe card or menu is required for the category, competitors must submit this on registration. These should be computer generated and must include the competitor's number and the competition category information. Please check the category details carefully.

Live Kitchen Categories

Competitors are required to bring all ingredients and equipment required for the competitions, except those stated below, and with the specific category descriptions.

Security of equipment and ingredients is the responsibility of the competitor. There will be limited refrigeration available on the day for storage of ingredients prior to the competition category beginning.

Once a live competition in any area has begun:

- No communication may take place between the competitors, or between competitors and supporters. If communication does take place, the competitor risks being disqualified immediately.
- No equipment, food, liquids, or other associated items for the category may be brought into arenas for the competitors to complete the category.
- All enquiries are to be directed to the floor manager of the area who will assist as is appropriate for the category and the circumstances.

When the category time is up:

- Competitors will be informed of this by the Head Judge / Floor Manager and all competitors will be asked to '*stand back*' from their work stations.
- At '*stand back*' all plates must be off the bench and in transit to be deemed complete.
- Any competitor who has not completed all elements of their competition will lose 5 marks immediately when time is called.
- Competitors may be allowed up to 5 additional minutes to complete elements of their competition, but they will incur a loss of 1 mark per minute (up to 5 marks).
- If, after an additional 5 minutes, the competitor has not completed all elements of the competition, they will be judged on what has been presented/completed.

Uniform Requirements

Marks will be deducted for incorrect uniform and competitors are reminded to ensure their personal presentation, including hair, hands, and hygiene are of the highest standard possible.

- Full chef whites including hat, necktie and apron, OR
- Appropriate school uniform (no shorts, long pants only)
- Appropriate footwear for the kitchen environment (closed front and back, leather or similar)

Health and Safety - Promoting Food Safety and Hygiene Excellence

- Competitors will not only be judged on the standard and 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 degrees centigrade. There will be limited refrigeration available on the day for storage of ingredients prior to the competition category beginning.
- Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with category, competitor and bench number) and kept until after the competition has been completed. Temperature probes may be used by the judges to test suitable temperature of served food items.
- Regulations as per a workplace must be followed in all competitions.

Kitchens

- Competition officials will have the right to have the equipment removed at any time of the competition.
- 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.
- No trolleys will be allowed in any kitchen other than for transport into the kitchen. All trolleys **MUST** be removed to a safe place prior to start of the competition.
- Under no circumstances will deep fat fryers either free standing with a power source, or on the stove with a temperature probe with oil / fat/ or other frying medium be used in any part of the cooking arena. Deep frying is when the frying medium is over ¼ cm.

Equipment and Wash-up Area

- ALL platters, props, plates' equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor's number and contact phone number.
- Competitors are responsible for their own equipment at all times. The organisers will **NOT** be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- Competitors are advised to suitability insure dishes for display. It is the individual's responsibility to cover this personal risk.
- A suitable workspace and four burner stove will be provided per competitor.
- Some Salamanders will be provided.
- Washing up facilities will be available but will not be able to be used at the end of the competition for washing utensils.
- Refrigeration, hot and cold running water is provided. No deep freeze is available.
- No equipment must be added to the stove or the bench in any way as to interfere with the working or cause damage to the stove or anybody in the vicinity.

Static Categories

- Static entries must be completed and the area cleared by exhibitors and helpers by the required time (the exact time will be advised when categories are confirmed).
- The static arena must be clear of all competitors and helpers once judging has begun.
- Static exhibits will be provided with table space. These tables are under no circumstance to be used to do final preparation work. If this takes place in this area your work will be disqualified immediately.
- The judges shall have the right to test, taste and examine all exhibits, if deemed necessary to identify products used and correct cooking processes have been applied.
- Each entry will be provided with a competitor number card. This is to be displayed with the entry but with no reference to the competitors' name or school in any form (name of the establishment, emblem, insignia or badge).
- All work must be done by the individual competitor 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 competitor's number and contact phone number. The organisers accept no responsibility for loss or damages to personal property or injuries whilst competing.
- Where there is restricted size of entry and these have been not adhered to, disqualification may occur.

Hygiene for statics

The organisers reserve the right to refuse entries they deem to be unhygienic or below industry standard. Entries that pose a health risk during the competition will be removed and may be disqualified.

Removal of statics

Static dishes must be removed at the end of the day; exact time will be advised when categories are confirmed. Entries removed prior permission may be disqualified. All entries not removed by the required time will be disposed of without further warning to the competitor.

Live Front of House Categories

To assist you in the mis en place for your completion please note the following:

Set Up Allowed	Not Allowed
All equipment can be taken from the boxes unwrapped and laid out on the table in the five (5) minutes set up period.	No cleaning, polishing, preparation or associated work may take place in this time. No aprons or gloves are to be worn.
Trolleys (as per kitchen trolley) for transportation to the working arena.	Trolleys must be removed prior to the start of the competition. Points will be deducted for non-adherence to this.
	Written checklists or information cannot be brought into the competition area.
Assistance can be given to bring in equipment.	Non-competing personnel must vacate the arena prior to competition start.

Uniform Requirements

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 black, fully enclosed, polished and in “as new” condition. For safety reasons, heels are not to be in excess of 50 mm.
- 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.

Equipment

Where required a 900 mm square table, chairs and side buffet table will be provided.

There will be access to:

- Hot (boiling) water
- Hot and cold tap water
- Ice
- Limited refrigeration space
- Limited dishwashing facilities

ALL platters, props, plates’ equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor’s number and contact phone number.

Competitors are responsible for their own equipment at all times. The organisers will not be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.

Competitors are advised to suitably insure dishes for display. It is the individual’s responsibility to cover this personal risk.



Certificate Allocations

All competitors will be awarded a certificate of participation. Where a competitor meets the requirements below, the certificate will be endorsed accordingly.

All competitors start with full marks (100). Marks are then deducted if standards or criteria are not reached.

Judges remove a mark for anything they consider to be incorrect and **MUST** be able to justify any marks deducted.

At the end of the category, judges will add their scores for each competitor. The head judge will ask each judge for their scores. If there is more than a 5 point difference between all judges, then discussion will take place to reduce this difference to 5 points. If there are major differences that cannot be resolved, the Chief Judge will be consulted.

The head judge then collates the marks and calculates the combined average. Comments are recorded for the competitor and all judges in the category sign off. All individual judge sheets are attached and handed to the Chief Judge for sign off.

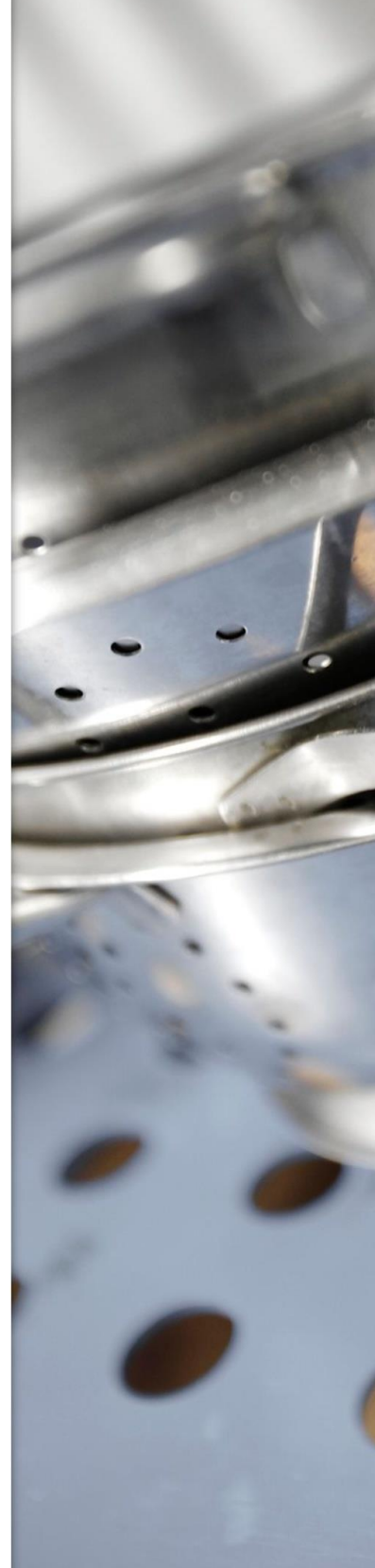
Marks are then processed.

Certificate Endorsements

Mark	Endorsement
100%	Gold with Distinction
90-99%	Gold
80-89%	Silver
70-79%	Bronze
60-69%	Certificate of Merit

Written Feedback

Written feedback from the judges' comments will be provided to the school. This will be processed as soon as possible, but please allow up to 20 working days for this.



Tier 1

Secondary Schools Competition Categories - Static

Category SS01 - Fruit Flan Sponsored by Southern Hospitality	
<p>Competitors are to produce ONE (1) fruit flan similar to one you would find at a reputable cakeshop, 200 - 220 mm diameter.</p> <p>The fruit flan is to be decorated with fruit of your choice and glazed and decorated appropriately.</p> <p>The fruit flan is to be created for presentation in a cakeshop cabinet so should show how it could be portioned into even-sized pieces for sale.</p> <p>The height must not exceed 50 mm or be less than 20 mm.</p> <p>ONE (1) description card must accompany the flan.</p>	Static
Category SS02 - Kiwi Classic Biscuit Sponsored by Champion	
<p>Competitors are to display a platter with a total of TWELVE (12) biscuits.</p> <p>SIX (6) Anzac biscuits and SIX (6) Afghan biscuits using Champion flour</p> <p>All biscuits should be between 75 - 85 mm diameter and should weigh around 45 - 55 gm (not including icing).</p> <p>Afghan biscuits must be iced and topped with walnuts. Anzac biscuits should be a classic, traditional biscuit.</p> <p>Biscuits must be displayed on one plate (or similar) and one of each type will be tasted during the judging.</p> <p>ONE (1) description card must accompany the biscuits.</p>	Static



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Secondary Schools Competition Categories - Live Kitchen

Category SLK03 - Eggs Benedict Sponsored by The Produce Company	
<p>Competitors are to prepare, cook and present TWO (2) identical, individually plated dishes where eggs are a key component.</p> <p>The eggs need to be soft poached and will be supplied by The Produce Company.</p> <p>The dish must include eggs and ham as the proteins, English muffins as the bread component and be served with a homemade hollandaise sauce.</p> <p>The dishes must be completed and served in 30 minutes.</p> <p>TWO (2) recipe cards and ONE (1) description card are to be provided.</p>	30 minutes
Category SLK04 - Burger Sponsored by BIDFood	
<p>Competitors are to prepare, cook, and present TWO (2) identical, individually plated burger dishes where the protein is the key component.</p> <p>The beef mince patty needs to be cooked appropriately and beef mince will be supplied by BIDFood.</p> <p>The dish must include a beef mince patty, salad components, a burger bun and accompanying sauces.</p> <p>Each cooked burger dish is to be approximately 150-180 gm with cooked protein weighing approximately 100 gm.</p> <p>The dishes must be completed and served in 30 minutes.</p> <p>TWO (2) recipe cards and ONE (1) description card are to be provided.</p>	30 minutes

Secondary Schools Competition Categories – Live Restaurant Service

Category SRS05 - Smoothies Sponsored by Vitasoy	
<p>Competitors are to produce TWO (2) servings of an original smoothie recipe using a Vitasoy product.</p> <p>Competitors are to supply all equipment and ingredients other than a blender and ice which will be provided at the competition.</p> <p>ONE (1) recipe card is to be provided.</p>	20 minutes
Category SRS06 - Barista Competition Sponsored by Fonterra	
<p>There are two parts to this competition</p> <p>Part 1: Competitors are allowed to prepare and condition the machine, as well as setting up any additional equipment.</p> <p>Part 2: Prepare and present TWO (2) portions of each of the following beverages using coffee beans and Anchor milk (provided by Fonterra):</p> <ul style="list-style-type: none"> • Short black espresso (single shot) • Latte (double shot) • Flat White (single shot) <p>Your ability to interact with the judges is an important part of this category.</p>	<p>Part one - 5 minutes</p> <p>Part two - 20 minutes</p> <p>TOTAL 25 minutes</p>



Tier 2

Tertiary Training Competition Categories - Static

Category TS01 - Celebration Cake Sponsored by Whittakers	
<p>Competitors are to produce ONE (1) cake similar to what you would find at a reputable cakeshop, 500 mm x 500 mm diameter.</p> <p>Cake can be any shape providing it does not exceed 500mm x 500mm.</p> <p>Acceptable size specifications include;</p> <ul style="list-style-type: none"> • Round - min 20cm (8 inch), max 30 cm (12 inch) • Square - min 20cm x 20cm, max 30cm x 30cm <p>The cake is to be decorated with a celebration theme, such as wedding, birthday, or anniversary, and be iced with chocolate/fondant/buttercream/naked cake, but not limited to.</p> <p>No dummy cakes are to be presented.</p> <p>Theme should be clear and represented in the choice of presentation and decoration.</p> <p>ONE (1) recipe card and ONE (1) description card are to be provided.</p>	Static
Category TS02 - Artisan Donuts Sponsored by Barkers	
<p>Competitors are to display a platter with a total of SIX (6) donuts, THREE (3) identical pieces of each, TWO (2) flavours, using a Barkers sweet bakery filling within.</p> <p>Donuts must be a minimum of 8 cm in diameter or length - i.e. no mini donuts. Cronuts and other modern interpretations can be presented.</p> <p>Donuts can be filled, iced, or decorated in any manner but must fit with the theme - Artisan Donuts.</p> <p>ONE (1) recipe card and ONE (1) description card are to be provided.</p>	Static

Tertiary Training Competition Categories - Live Kitchen

<p>Category TLK03 - Salmon Entrée Sponsored by Mount Cook Alpine Salmon</p>	
<p>Competitors are to prepare, cook and present TWO (2) identical, individually plated entrée dishes featuring Mount Cook Alpine Salmon as the main protein. The dish can be hot or cold and be suitable for service in a restaurant.</p> <p>Competitors will be provided approximately 200 - 250 gm of raw salmon from Mount Cook Alpine Salmon. All other ingredients to be provided by the competitor.</p> <p>The dishes must be completed and served in 45 minutes.</p> <p>TWO (2) recipe cards and ONE (1) description card are to be provided.</p>	<p>45 minutes</p>
<p>Category TLK04 - Chicken Main Sponsored by Waitoa</p>	
<p>Competitors are to prepare, cook and present TWO (2) identical, individually plated mains dishes featuring Waitoa Chicken Supreme as the main protein. The dish must be hot and be suitable for service in a restaurant.</p> <p>Competitors will be provided a 2 x chicken supremes (approx. 300 - 350 gm) from Waitoa. All other ingredients to be provided by the competitor.</p> <p>The dishes must be completed and served in 45 minutes.</p> <p>TWO (2) recipe cards and ONE (1) description card are to be provided.</p>	<p>45 minutes</p>



Tertiary Training Competition Categories – Live Restaurant Service

<p>Category TRS05 - Innovative Cocktail Sponsored by Barkers</p>	
<p>Competitors are to produce TWO (2) servings of an original cocktail recipe using a Barkers product.</p> <p>Competitors are to supply all equipment and ingredients other than ice which will be provided at the competition.</p> <p>Five (5) minutes to unpack and collect ice; fifteen (15) minutes to prepare and present.</p> <p>Your ability to interact with the judges is an important part of this category and you will be expected to answer TWO (2) questions from the judges relating to the preparation and presentation of your cocktail and your target market or pricing.</p> <p>ONE (1) recipe card is to be provided.</p>	<p>20 minutes</p>
<p>Category TRS06 - Table Setting Sponsored by House of Knives</p>	
<p>Competitors are to prepare a full Table d’hôte setting for FOUR (4) covers.</p> <p>Table setting is to include all linen, crockery, glassware, and cutlery. Cruets must be included in the setting.</p> <p>Competitors are to prepare a suitable centrepiece and serviette fold during the competition.</p> <p>A 900 mm square table, four chairs and a side board will be provided. Hot and cold water is available.</p> <p>Competitors should bring with them all necessary equipment to clean and prepare their table - gloves, polishing bucket, tools to prepare centre piece etc.</p> <p>A THREE (3) course menu matching the table setting is required.</p>	<p>5 minutes to unpack 30 minutes to set table TOTAL 35 minutes</p>