

The Northland Salon Culinaire 2010



NORTHLAND
Chefs

www.northlandchefs.co.nz

30th & 31st May 2010

**“The best of Northland’s talented young
Professionals”**

www.northlandchefs.co.nz

An initiative of Northland Chefs



FOREWORD

Northland Chefs form the newest and youngest branch of The New Zealand Chefs Association and we are proud to bring you the fourth annual Northland Salon Culinaire 2010. Northland Chefs have been a committed supporter of the long term future and achievements of the industry in our region and have an amazing base of creativity within our ranks and have been actively working together to promote our profession, our region and people for a long time.

We share ideas, time & expertise and a passion for all things hospitality and culinary and work on initiatives through events such as this to offer our region the opportunity to recognise a 'level' of skill that matches experience, education and employment opportunities and a chance to network with industry professionals.

Northland Chefs are indeed proud to bring you this event along with our major sponsors of which without them, this event would not be possible

The New Zealand Chefs Association

HSI

Altura Coffee


NorthTec

The Northland Salon Culinaire had its inaugural beginnings in 2007 and has quickly become an important event in our regions Industry calendar as it involves such a wide range of people and skills from industry and educational institutes. This event will bring together our training providers, tutors, students and secondary schools also, chefs and food & beverage staff in industry most of which are small to medium sized enterprises that employ, collectively, the greatest number of people in the industry.

We acknowledge that schools are our target market for the future of our industry. This event gives our young people the opportunity to benchmark themselves against others from across the region, compete for regional titles and see the standard at tertiary and industry level. Promoting our industry as a career pathway and offering scholarship opportunities for training is a start to reducing skill shortages in a region that dramatically increases in population 8 months of the year.

We are expecting over 150 of Northland's top performing hospitality and culinarian competitors to come together and compete in front of live audiences and industry judges. The Northland Salon Culinaire is a unique opportunity to see around 30 competitions over two days featuring the very best emerging talent in Northland's hospitality industry.

We welcome you to join us in celebrating some culinary and hospitality action at NorthTec's Hospitality and Tourism Block, Raumanga Valley Rd, Whangarei
8am – 4.30pm 30th & 31st May 2010.



Hughie Blues
Salon Director
Northland Salon Culinaire 2010

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“Sharing a passion for all things culinary”



KEY PERSONNEL

Hughie Blues

Salon Director NSC 2010

An English trained chef whose career has seen him work in Scotland, England, South Africa & New Zealand. For the last 12 years he has been the chef & co owner of Waikokopu Cafe on the Treaty Grounds Waitangi from where he celebrates & profiles local talent and produce. Hughie is currently an active member of the Northland branch of the NZCA, he sits on the national executive of the New Zealand Chefs Association & is actively involved in a push to support, promote & grow local industry and the profile of Northland. In 2009 he was voted by industry as Northland's hospitality ambassador in the Mataariki Hospitality Awards.

Anita Sarginson

Chief Judge – Culinary

I am really looking forward to attending Northland's Salon again this year as the Chief Judge and President of the NZCA. I am keeping busy in my role as group chef for the Flying Burrito Brothers, General Practitioner and The Tasting Room. To date my career highlights include being the Executive Chef of Bellamys Parliamentary Caterers, The Southern Cross Hotel, 95 Filluel Street, and Sous Chef at The Sydney Opera House and prestigious Wharf Restaurant, home to the Sydney Dance and Theatre Company.

I am committed hard to training and development of our young practitioners and I believe that culinary and restaurant service competitions have a great role to play in this. I am excited by the prospect of networking with my fellow judges and by bringing fairness and transparency to the judging process through good communication and being able to uphold our industry standards and principles of professionalism.

Janine Quaid

Chief Judge – Restaurant Service

Northland born and raised, Janine has several decades of experience in the hospitality industry that incorporates key front of house management positions. In recent years, Janine has combined that experience and passion for service into one outlet by creating and continuing to manage the Spear Training Company. Still Northland based but covering a range of nationwide clients, Janine continues to be focused on raising the standard of hospitality service and knowledge throughout New Zealand. The National Culinary Fare provides her with an opportunity to assist with setting this standard and to cultivate and grow our NZ talent.

Janine has been involved with both national & regional culinary fares for the past 9 years and is honoured to be back for a third year as Chief Judge in the restaurant arena.

The Committee

Pete Nicholl is an Army trained chef which has taken him to many parts of the world. During his duty in the force he spent time in the Army Catering School in Waiouru training cadets. Pete has extensive experience in industry including Executive Chef at DB, Industrial Catering at NZ Refinery and running his own restaurant successfully for 12 years. Pete is currently Senior Chef Tutor at NorthTec teaching Level 4 Professional Cookery. He is regional co-ordinator for World Skills NZ (Cookery) and has judged at national level for the past 10 years. A NZCA member and president of the Northland branch, Pete has been accepted into the prestigious 'La Chaine des Rotisseurs'. Pete maintains ongoing contact with industry nationally.

Noel McRae is the Centre Manager / Head Tutor of The Culinary Institute of New Zealand in Kerikeri. Noel is passionate about teaching but still yearns for the adrenaline rush of service and as a keen fisherman usually has the freshest of fish to cook with. He delights in seeing his students grow as chefs and enjoys following their continued successes once they enter the world of a professional chef.





THE COMPETITIONS



The Northland Salon Culinaire is confirmed to take place at NorthTec Polytechnic on **30th & 31st May 2010**. The Salon is designed to create a friendly competition as well as being a steppingstone to New Zealand's national competition.

The Northland Salon Culinaire incorporates other competitions; the New Zealand Junior Hospitality Challenge (NZJHC) and the Northland Barista Championships, these competitions combined make up 1 exciting event over 2 days and is for the betterment of the whole Hospitality Community in Northland.

New Zealand Junior Hospitality Challenge. In it's fourth year and sponsored by the HSI, NZCA and Southern Hospitality. A national schools competition aimed at secondary schools and private training establishments that deliver up to level 2 qualifications and aimed at students aged between 15 and 18 years of age. Cookery and F&B classes and a regional schools challenge winner that will compete nationally at the 2010 NZ final in October.

The Altura Northland Barista Championship. Prizes for 1st, 2nd and 3rd place to the value of \$2500 and recognition Northland wide via various media channels.

The Northland Salon Culinaire. Each competition class covers specific areas of professional kitchen and food & beverage with the aim of creating both, an individual and team approach. The classes are in-line with national competitions that will allow the competitors to further their success. Class medal winners will know their results on the day of competition and medals will be awarded at the prize giving held late afternoon on the final day.



COMPETITION RULES AND CONDITIONS

All entry fees are non-refundable

Secondary school (per person)		
Northland Chefs members		\$ 20.00
Non-members		\$ 25.00
Trainee (per person)		
Northland Chefs members		\$ 30.00
Non-members		\$ 40.00
Open (per person)		
Northland Chefs members		\$ 40.00
Non-members		\$ 50.00
Barista Championships		\$ 40.00
Training Team of the Year 2010		
Northland Chefs members		\$ 90.00
Non-members		\$ 95.00
Commis Chef of the Year 2010 (inc. Class 7, 8 & 24)		
Northland Chefs members		\$ 85.00
Non-members		\$ 95.00

ALL COMPETITORS ARE ADVISED TO READ THE RULES AND CONDITIONS CAREFULLY!

Trainee Status

Any hospitality person under training whether in an educational institute, or in the industry, or who has completed their training with less than 4000 hrs work experience. Proof of hours must be able to be verified prior to the competition if requested. Your hours are as at the date of your participation at the culinary fare.

Training classes are not open to secondary schools.

GENERAL INFORMATION – ALL CLASSES

All entries must be on the official entry form if by mail and be received by organizers no later than **21st May 2010**. An entry fee must accompany each entry form.

If a competitor enters by email or fax, the payment must be sent and received to confirm your place, otherwise entries will not be accepted.

New Zealand Junior Hospitality Challenge (NZJHC)

The classes within this document that pertain to the NZJHC are classes: **1, 2, 3, 4, 13, 14, 15, 16, 29, 30, 35 & 40**. Entry forms for these classes can be downloaded from the HSI website www.hsi.co.nz/NZJHC.

PLEASE NOTE: NO CHANGES TO CONFIRMED ENTRIES / CLASSES WILL BE PERMITTED AFTER 21ST MAY 2010.

Competitor numbers and confirmations will be communicated prior to the competition. In any class that has more than one heat; competitors will be advised prior to the competition of their heat and time.

Competitors in the practical classes are required to register at the Registration Desk 30 minutes prior to their event and to be near the Competition Area 15 minutes prior to their class.



The organizers reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final. The organizers also reserve the right to limit numbers and entries in any one class, or cancel a class should there be a need to.

Results of each competition will be posted, once the Chief Judge has signed them off.

When you provide your recipe/description card for any class, that recipe becomes the property of Northland Chefs and may be reproduced for promotional purposes by the sponsor of the class involved or used on the Northland Chefs or New Zealand Chefs Association new website www.northlandchefs.co.nz.

ALL equipment and product to be provided by competitors unless otherwise stated in the class schedule. Competitors are responsible for their own equipment at all times. The organizers do not accept any responsibility for loss or damage to any equipment or associated items of display within the Salon.

The decision of the judges in all matters relating to the Salon competition is final and no correspondence will be entered into.

Competitors are to refer to the 8th Edition of the "Guidelines for Culinary Arts and Restaurant Service Competitions" for a sample marking criteria and any additional information not covered within.

STATIC CLASSES

Static exhibits will be provided with table space on the 1st floor, on Sunday and Monday, appropriately numbered for each class. The steward will allocate each competitor an area. Competitors must unpack and display their own exhibits in the allotted area.

Competitors with entries for static classes should report to the registration desk where they will be advised of the location of the static room and the steward.

Set up and any work on entries must be completed by 9.00am and the area cleared for judging. Judging will commence at 10.00am sharp.

Competitors must remove their entries between 3.00 – 5.00 pm on both days. Permission must be sought from the Salon Director for removal of static displays prior to this time. Entries removed prior to 3.00pm without permission will be disqualified.

Each entry will be provided with a competitor number card, to be displayed with the entry. 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.

Where there is restricted size of entry – points will be deducted for not keeping within the specified size.



The judges will test, taste and examine all exhibits. All competitors must adhere to all food safety processes prior to, during and after mis en place. Transporting static displays in chilled boxes or similar must be adhered to. Any product deemed not suitable due to these reasons will not be marked.

The organizers reserve the right to refuse entries they consider to be below acceptable standard.

PRACTICAL CLASSES – HOT KITCHEN

Competitors are to supply three recipe/description cards with each class entry. Each confirmed competitor will be sent a copy of the format required. One copy must be produced at the registration desk on arrival. The other 2 will be presented with your dishes to the judges.

The competition rules specify that each competitor must prepare four covers for judging unless stated otherwise. Of these, two are used for tasting by the judging panel, two are presented for display.

Competitors are advised not to bring additional display material, as this will not be marked.

Competitors are advised to mark the underside of plates for ease of identification in the back of house following judging, the organizers take no responsibility for any lost or damaged equipment. **Please remember to collect your equipment from the back of house area at the end of the competition day.**

The training kitchen is equipped with nine hot kitchen workstations, each comprising an oven range with 4 gas hobs and stainless workbench. Refrigerated shelf, microwave and some deep freeze is provided. Competitors must supply their own utensils and ancillary equipment. Each station is provided with 2 x 10 amp electrical power sockets. The competitor may bring in and use one (1) trolley per competitor/team. Trolleys must be a standard kitchen trolley not exceeding 3 tiers, 110cm long, 60cm wide, 100cm high (unless otherwise stated).

Mis en place/preparation

In all hot kitchen individual and team classes where service or portions is for less than 20 covers, the following maximum levels of mis en place will apply:

All fruit and vegetables: Washed and peeled, not cut, shaped or trimmed

Main component meat & fish: Must come in 1 piece (not portioned) in its raw state and must not be cured, marinated or cooked in any way.

Base stocks and sauces: Not all foundation stocks and sauces can be brought in, and they must be used to make a derivative end component.

It is the responsibility of the competitor to seek advice from the Chief Judge or Salon Director prior to the competition date to confirm levels of mis en place that are unsure or not covered above as marks deducted may offend.

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.

The time allocation for the hot kitchen classes will be strictly enforced. Provided there are no unforeseen difficulties ½ and ¾ times will be given. A 10 minute to go call and from 5 minutes to go, every minute will be called.



FOR ALL HOT KITCHEN CLASSES:

(Secondary School Culinary, Junior and Open) **excluding** NZJHC and Secondary School Culinary classes.

Competitors will be asked to stand back from their bench at the fulltime call.

To meet class timeframes, all dish portions must be off your bench.

PRACTICAL CLASSES – RESTAURANT SERVICE

A 5 minute set up time will be allowed prior to the start of each competition to allow for the unpacking of boxes. All equipment must remain packed until that time. Trolleys (as per kitchen trolley) may only be used to transport boxes, but will be required to be removed from the arena prior to the start of the event. Points will be deducted for non-adherence to this.

No written checklists or information can be brought into the competition area. Contestants in the second or subsequent heats will, after any briefing from the judge, be escorted from the competitor arena and chaperoned until their heat.

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

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.

Each workstation in the Restaurant Service competition area will consist of:

900mm x 900mm square table / stackable chairs as required / 1 x 1.8m trestle table clothed as a side table.

YOU WILL BE SHOWN ACCESS TO: Hot water boiler / filter coffee / ice / cold water / limited refrigeration / limited dishwashing facility.

FOR ALL CLASSES

Trainees cannot compete in both Trainee and Open events. Should they wish to compete in Open events, they may do so providing they only compete in Open events through out. The same rule applies to secondary schools.

No conferring is allowed between opposing competitors during each event. All enquiries during the competition should be directed to the Head Judge of the competition.

No conferring is permitted in any form between competitors and their coach/tutor/manager or anyone outside of the arena, while the competition is underway. Conferring between parties may result in points being deducted from the competitor and possible disqualification from the event.

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AWARDS

The World Association of Chefs Societies (WACS) guideline is used for all static classes, and live hot and cold competitions. In this marking system all competitors start with 100 (“Gold with Distinction”), with marks deducted for non-compliance with the guidelines.

Competitors can receive gold, silver and bronze medals or a certificate in each class. Medals and certificates will be awarded to competitors who achieve the following marks in each class. A certificate of merit can be awarded at the discretion of the Chief Judge.

100 marks	Gold Medal with Distinction
90-99 marks	Gold Medal
80-89 marks	Silver Medal
70-79 marks	Bronze Medal
69 Below	Certificate of Participation



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STATIC CLASSES

Class 1

FRUIT FLAN - NZJHC

Competitors are to present a whole, glazed fruit flan between 18-20cm. The flan shell must be made of pastry and must be filled with "crème Patisserie" but the fruit may be of the competitor's choice. The presented flan must have one portion cut to assist in tasting and assessment by the judges.

Class 2

AFTERNOON TEA - NZJHC

Competitors are to present to a judging table, two individual portions of afternoon tea. The portions must include scones with accompaniments; these to be a sandwich and one sweet item i.e. a biscuit, cupcake or gem.

Class 3

BLUEBERRY MUFFINS - NZJHC

Competitors are to present four standard blueberry muffins. Blueberries used may be fresh or frozen. The recommended size and weight for a "standard" blueberry muffin is: 7cm in diameter and weigh between 75 and 100 grams.

Class 4

QUICHE - NZJHC

Competitors are to present a whole cooked quiche between 18-20cm. The quiche may be any style and use the competitor's choice of filling. The presented quiche must have one portion cut to assist in tasting and assessment by the judges.

Class 5

COLD FRUIT DESSERT – SECONDARY SCHOOLS CULINARY

Competitors must present, on white plates, 2 identical portions of a cold fruit based dessert of their choice. At least half of the portion must consist of cold fruit. Portion size is to be between 125g and 150g.

Class 6

GLAZED FRUIT FLAN - TRAINING

A Fruit Flan of the competitor's choice for six covers. Maximum size 200mm, minimum size 180mm. Competitors can choose the fruit fillings for their flans but must use Barker's ready to use glaze to finish their entry. Fresh Fruit must be used and all products will be tasted. Two recipe and one description cards are to be supplied.

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Class 7

COLD DESSERT - TRAINING

**This is a compulsory class for Northland Commis Chef of the Year 2010.*

To display two portions of the same dessert each individually plated. Tamarillos must feature prominently throughout the dessert and the use of Tamarillos either on top or to the side of the cold dessert is encouraged. The judges reserve the right to cut into your food items. Two recipe and one description cards are to be supplied.

Class 8

HOT MAIN PRESENTED COLD - TRAINING

**This is a compulsory class for Northland Commis Chef of the Year 2010.*

The total weight of the meal size should be no more than 220g, per plated main course. Particular attention should be paid to the balance of proteins, starch, vegetables, fat and carbohydrates. Note - The judges reserve the right to cut into your food items. Competitors are to demonstrate an application of practical skills through the dish with attention to detail on clear and even glazing techniques. Two recipe and one description cards are to be supplied.

Class 9

CHOCOLATE DESSERT - TRAINING

A restaurant dessert presented as two portions each individually plated. The use of chocolate must be prominent throughout the dessert concept.

Class 10

NORTHLAND CHEFS BEST NORTHLAND PIE – OPEN

Competitors will be required to present 4 identical savoury pies that utilise and showcase at least 2 Northland produced/grown ingredients. The judges reserve the right to cut into your food items.

Class 11

CHOCOLATE DESSERT – OPEN

A restaurant dessert presented as four portions individually plated. The use of Valrhona Grand Cru chocolate must be prominent throughout the dessert concept. Information and details of the Valrhona Grand Cru chocolate range is available from Sabato on 09-630 8751. Samples will be supplied to confirmed competitors. Two recipe and one description cards are to be supplied. The judges reserve the right to cut into your food items.

Class 12

INNOVATIVE TAPAS – OPEN

To display five different kinds of tapas, bite size, six separate portions of each (Total 30 pieces). Presented cold represent hot where applicable. At least two tapas need to incorporate Northland olive oil and must be identified on the recipe card. 90% of the marks are allocated to composition and presentation. Two recipe and one description card are to be supplied per tapas.



HOT KITCHEN CLASSES

Class 13

INNOVATIVE FILLED OMELETTE – NZJHC

Competitors are to prepare, cook and serve, 2 individually plated, identical innovative filled omelettes using the base recipe provided in the entry pack. The dish should be garnished appropriately and be completed within 30 minutes. The omelette may be rolled or folded but are not to be served flat.

Class 14

PASTA MAIN - NZJHC

Using ready-made pasta competitors are to prepare, cook and serve 2 individually plated identical main course portions of a dish where pasta is the principal ingredient. The pasta must be dressed with a sauce, which may include one or more of the following: meat, poultry, fish or vegetables and be completed within 45 minutes. Each portion is to be approximately 120g.

Class 15

REGAL SALMON MAIN - NZJHC

Competitors are to prepare, cook and serve 2 individually plated identical main course portions of Regal Salmon. The main course must also contain: 1 starch item and at least 2 other components and be completed within 30 minutes. Each Salmon portion will be 150g and will be provided, pre portioned on the day to the competitor at the event.

Class 16

NZ PORK MINCE MAIN COURSE – NZJHC

Competitors are to prepare, cook and serve, 2 individually plated identical main course portions using NZ Pork Mince. The main course must also contain: 1 starch item and at least 2 vegetables and be completed within 45 minutes. Each mince portion will be 125g and will be provided on the day to the competitor at the event.

Class 17

CAFÉ BREAKFAST – SECONDARY SCHOOL CULINARY

Prepare and present a café style hot cooked breakfast for two covers to be individually plated within 45 minutes. The breakfast must include bacon and sausages, tomato and your choice in style of eggs. Three recipe and two description cards are to be supplied.

Class 18

CONTEMPORARY CAFÉ-STYLE SANDWICH – SECONDARY SCHOOL CULINARY

Competitors have 45 minutes to create four covers of a sandwich using Artisan bread (i.e. ciabatta and focaccia) and using a minimum of three salad leaf products.

Class 19

SOUP DISH - SECONDARY SCHOOL CULINARY

Four portions of the competitor's choice to be individually plated within 45 minutes. Three recipe and two description cards are to be supplied



Class 20

KNIFE SKILLS CHALLENGE – SECONDARY SCHOOL CULINARY

Each competitor is to produce 20g of each of the five cuts of vegetable and two turned potatoes within 30 minutes. Vegetables and presentation containers will be supplied. Competition details will be made from the following traditional cuts of vegetables.

(Julienne: Size 4cm x 2 x 2mm thin strips Paysanne: Size 1cm x 1mm Jardinière: Size 3mm x 3mm x 18mm Macedoine: Size 5mm dice Brunoise: Size 2mm dice Turned Potato: Size 2.5cm x 1.5 x 5.5cm)

Class 21

KNIFE SKILLS CHALLENGE - TRAINEE

Each competitor is to produce 20g of each of the five cuts of vegetable and two turned potatoes within 30 minutes. Vegetables and presentation containers will be supplied. Competition details will be made from the following traditional cuts of vegetables.

(Julienne: Size 4cm x 2 x 2mm thin strips Paysanne: Size 1cm x 1mm Jardinière: Size 3mm x 3mm x 18mm Macedoine: Size 5mm dice Brunoise: Size 2mm dice Turned Potato: Size 2.5cm x 1.5 x 5.5cm)

Class 22

SOUP DISH – TRAINEE

Four portions of the competitor's choice to be individually plated within 45 minutes. Three recipe and two description cards are to be supplied

Class 23

PASTA MAIN – TRAINEE

A main course of four covers to be individually plated within 45 minutes featuring your choice of fresh pasta.

Class 24

SALMON DISH - TRAINEE

**A compulsory class for Northland Commis Chef of the Year 2010.*

A main course of four covers individually plated within 60 minutes featuring fresh salmon fillet. Three recipe and two description cards are to be supplied.

Class 25

BEEF MAIN COURSE - TRAINEE

A Main Course of four covers, using beef product, to be individually plated within 60 minutes. Each dish must be accompanied with three (3) fresh New Zealand grown vegetables, one of which must be potato, and overall must reflect a balance of protein and vegetables.

Class 26

LIVE DESSERT - TRAINING

A hot or cold dessert of four covers to be individually plated within 60 minutes.



Class 27

MEAT MAGIC BOX – OPEN

A main course of four covers, using the mystery cut of beef or lamb, to be individually plated within 60 minutes. You will have an additional 15 minutes prior for menu planning or setting up.

Class 28

PERFECT PAV - OPEN

If you are a creative soul with a piping bag then this fun class is for you. Competitors have 20mins to decorate 1 large Pavlova from the ingredients supplied in the magic box. Competitors are expected to bring their own equipment. However, note that no electricity will be supplied. Competitors will have the first 5 mins of the 20 mins to come up with their theme. A written description of the theme is to be supplied with the presented dish. Please note no medals will be awarded in this class as it will not be formally judged. 1st, 2nd and 3rd prizes will be awarded.

RESTAURANT SERVICE

Class 29

RESTAURANT ASSOCIATION OF NZ TABLE SETTING- NZJHC

Competitors have 30 minutes to complete a standard full table d'hôte restaurant setting for 4 covers, including: water and wine glasses, cruets & butter dish. There needs to be a centrepiece arrangement which **does not** need to be prepared in the competition arena. The settings are to include the following napkin folds: 1 x Fan, 1x Bishop's Mitre, 1 x Cockscorn and the final fold may be of the competitor's choice. A 900mm square table, four chairs, trestle table and hot water will be provided; competitors are to supply **all other** equipment.

Class 30

HITNZ NOVELTY TABLE SETTING AND DECORATION- NZJHC

Competitors will have 45 minutes to set a table with linen, crockery, glassware and accessories. Competitors must produce, prepare and present a theme representative and relevant to their region to enhance or define the table setting. Competitors must design an appropriate menu to compliment their theme and display a menu card with each setting. The competitor will be judged on their mis en place, professional and technical skills displayed, imagination and creativity in the table setting, personal presentation and flair.

Class 31

TABLE SETTING – SECONDARY SCHOOL CULINARY

Competitors have 30 minutes to complete a standard full Table d'hôte restaurant setting of four covers including glassware, the preparation of a bud flower arrangement and a serviette fold. 900mm square table, chairs, trestle table and hot water will be provided. Competitors are to supply all other equipment.

Class 32

NOVELTY TABLE SETTING AND DECORATION - TRAINEE

Competitors have 45minutes to complete a table setting of their own choice that demonstrates innovation, diversity, practicality and style. Setting is to include a centerpiece and napkin folds.

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Class 33

NOVELTY TABLE SETTING AND DECORATION - OPEN

Competitors have 45 minutes to complete a table setting of their own choice that demonstrates innovation, diversity, practicality and style. Setting is to include a centerpiece and napkin folds.

Class 34

TABLE SETTING, CLEARING AND CRUMBING DOWN - TRAINEE

Competitors have 30 minutes to complete a standard full Table d' Hote restaurant setting of four covers including the preparation of a bud flower arrangement and a serviette fold. One metre square table, chairs, trestle table and hot water will be provided. Competitors are to supply all other equipment. Competitors then have 15 minutes to clear the laid table (customers will be provided for competitors to work around) and prepare it for the service of a sweet. This is to include the clearing of "dirty" main course, side plates, cutlery, glasses, cruet and butter, crumbing down and preparation for the dessert.

COCKTAIL COMPETITIONS

Class 35

MOCKTAIL MIXOLOGY - NZJHC

Competitors have 15 minutes to produce 2 glasses of one non-alcoholic cocktail (mocktail). All ingredients, equipment and garnishes must be supplied by the competitor. Please supply a recipe card with name of the mocktail at the time of presentation. Competitors will work on a clothed trestle table and will have 5 minutes to set up their mise en place. Note: Electricity will not be supplied to the work station.

Class 36

ORIGINAL/INNOVATIVE NON-ALCOHOLIC COCKTAIL - SECONDARY SCHOOL CULINARY

Competitors are required to produce one classic and one innovative non-alcoholic cocktail (two glasses of each) in 15 minutes. It is essential to provide a recipe card and the name and description of the creation at the time of presentation.

Class 37

WINE AND BEVERAGE SERVICE - TRAINEE

Competitors have 30 minutes to serve iced water, a bottle of white wine and a bottle of sparkling wine to a table of four seated guests and one judge. Judges glasses to be laid on the side table. Tables, chairs and all wines will be supplied. Competitors to supply all other equipment including glasses. Ice and water may be collected 5 minutes before the start of the class.

Class 38

ORIGINAL/INNOVATIVE COCKTAIL - TRAINEE

Competitors are required to produce one classic and one innovative cocktail (two glasses of each) in 15 minutes. Ingredients and garnishes are to be supplied by the competitor. Please supply a recipe card and the name for the creation at the time of presentation. Be prepared to provide a verbal explanation of your creation to the Judges on request.



Class 39

ORIGINAL/INNOVATIVE COCKTAIL – OPEN

Competitors are required to produce one classic and one innovative cocktail (two glasses of each) in 15 minutes. Ingredients and garnishes are to be supplied by the competitor. Please supply a recipe card and the name for the creation at the time of presentation. Be prepared to provide a verbal explanation of your creation to the Judges on request.

TEAM EVENTS

Class 40

THE VEGETABLES.CO.NZ SECONDARY SCHOOLS CHALLENGE - NZJHC

A team of two competitors will prepare, cook and present, individually plated (four) portions of an entrée and 4 (four) portions of a main course within 90 minutes. The entrée portions **must contain fresh N.Z. grown tomatoes** as the principle component of the dish. The main course portions **must include at least three (3) fresh New Zealand grown vegetables, one of which must be potato**, and overall must reflect a balance of protein and vegetables.

Courses are not to be repeated from other live kitchen classes.

Class 41

MAGIC BOX TEAM EVENT - TRAINEE

This is a 3 hr competition. Competitors will be given their box of ingredients to come up with a 3 course menu within the first half hour. The team of two Chefs will then prepare, cook and serve four portions of a starter, main and dessert within 2.5 hours. Ingredients will be provided. Service times Entrée 75 mins, Main 105 mins, Dessert 135 mins Clean up 150 mins.

Class 42

TRAINING TEAM OF THE YEAR 2010

A training team event comprising of three members (two chefs and one restaurant service person) (All products to be identified with specs). Each team is to cook and serve six portions of an entrée, featuring NZ specialty cheeses, a main course using salmon and a dessert. Two portions are for judging, one for presentation, and the other three portions to be served to seated guests in the dining area. A matching table wine and bottled water should be presented and served. In addition to basic service skills, judges will be looking to observe: silver service to guest requirements, consistent beverage service and professionalism and attentiveness.

Chefs
www.northlandchefs.co.nz



“Of the Year” Classes

Class 43

THE HSI TOP SCHOOL AWARD NORTHLAND 2010 - SECONDARY SCHOOL CULINARY

The winner of this title is awarded to the school with the most marks allocated by individual entries (excludes team events) in all categories.

Class 44

COMMIS CHEF OF THE YEAR 2010 – TRAINEE

This is a triathlon event judged on a variety of skills. The winning entry for this title would have scored highest over the 3 classes listed below and displayed ingenuity, creativity and professionalism using New Zealand product. The winner of this title will receive the Northland Commis Chef of the year trophy.

Compulsory classes for Northland Commis Chef of the Year:

Class 7: **COLD DESSERT - TRAINING**

Class 8: **HOT MAIN PRESENTED COLD - TRAINING**

Class 24: **SALMON DISH - TRAINEE**

Class 45

THE ALTURA NORTHLAND BARISTA CHAMPIONSHIPS 2010 – OPEN

You will be judged on Espresso, Cappuccino & Latte

This competition is judged on the criteria set by the World Barista Championship (WBC). Info on judging criteria can be sought from their website

www.worldbaristachampionship.com/downloads.htm

During competition time competitors must talk about their routine, what beverages they are presenting to the judges and what blend of beans they are using. Mis-en-place and grind adjustment are part of the competition. Details and criteria will be sent out to confirmed competitors.



NORTHLAND
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