

Competition Rules & Conditions

All entry fees are non-refundable

Training, Secondary School & All Static Competitions	Non-member	\$ 45.00
	Restaurant Association member	\$ 35.00
Open Competitions	Non-member	\$ 65.00
	Restaurant Association member	\$ 55.00
Team Events & "Of the Year" 2010 Classes	Non-member	\$ 115.00
	Restaurant Association member	\$ 105.00
Restaurant of the Year	Non-member	\$ 500.00
	Restaurant Association member	\$ 450.00
Sommelier of the Year	Please refer to class Y625 for entry details	

Please Note: Current Students or Employees of a training provider/establishment who are a current financial member of the Restaurant Association are eligible for the member entry price.

All competitors are advised to read the rules & conditions carefully, in paying for entry into any class the competitors & all persons assisting those entering state they abide by the rules below.

Loading, Unloading & parking

If unloading, proceed to the rear of Hall 2 as directed by the security personal. Once unloaded, all vehicles must be moved to the nearest available car park. Failure to do so will result in your vehicle being towed at your expense.

There will be a charge of \$6.00 for all day parking for all competitors, judges & spectators who use any of these car parks. Please keep your daily car park ticket for re-entry.

Open & Training Status

Open Classes

Open to any person within the Hospitality Industry regardless of age, experience or hours worked.

Trainee

Any hospitality person

- Under training whether in an Educational Institute, or in the Industry.

Or

- Who has completed their training. In all cases no more than 4000 hrs work experience must have been completed.

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 years 1 - 13.

Participation in Open & Training classes

- Competitors in Training cannot compete in both Training & Open events. Should they wish to compete in Open events, they may do so providing they only compete in Open events.

General Information – All Classes

Professional Integrity

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

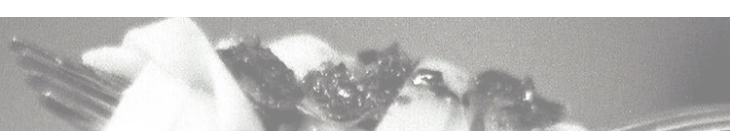
Entries

All entries must be on the official entry form available from the Restaurant Association website www.restaurantnz.co.nz & be received by organisers no later than 4pm on Friday 23rd July 2010. An entry fee must accompany each entry form.

Entries into some classes are limited & it is in the competitor's best interest to apply early.

No more than two entries per class per establishment (Establishment means: school, hotel, restaurant, café, out catering, teaching environment or any other such place that produces food for consumption).

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



No entry will be accepted for processing without payment regardless of circumstances.

The organisers reserve the right to limit the number of entries per class or cancel any class should there be a need.

The Entry fee is non refundable in cases of cancellation or withdrawal by the competitor.

If a '2010 of the Year class' is selected & confirmed, you will automatically be entered into any required classes.

Statement of confidentiality

All information supplied to the Restaurant Association of New Zealand, as part of this Culinary Fare Entry Form will be kept entirely confidential. It will not be revealed to any one or used for any purpose other than internal record keeping & the class sponsor.

Please note: no changes to confirmed entries/classes will be permitted after 4pm on Friday 23rd July 2010. If changes after this date are required, these must be by email. NB: An administration fee may be charged.

If a competitor enters by email or fax (on 09 638 4209) an invoice will be sent & payment must be received by 4pm on Friday 23rd July 2010, otherwise entries will not be accepted. All entries with larger than ten entries must use the bulk entry form contact Salon Director by email.

Registration on the day

- Competitors are to supply the required recipe (Including precise weight, ingredient & method of cooking (short version). A description card should also be supplied (As you would wish the dish to be described on a menu). Both must be computer generated & written in English.

- Failure to supply these will deem the competitor disqualified from the class.

- A downloadable form (word format) is available from the New Zealand Culinary Fare website www.restaurantnz.co.nz/CulinaryFare.asp One copy will be presented at the registration desk on arrival.

- When you provide your recipe/description card for any class, that recipe becomes the property of the Restaurant Association of New Zealand. It may be reproduced for promotional purposes by the sponsor of the class involved or used on the Restaurant Association Website. www.restaurantnz.co.nz

- Competitors in all classes are required to report to the Registration Desk, located on the Ground Floor, Main Entrance (Hall 2), ASB Showground's (Greenlane) 30 minutes prior to their event & to the Competition Registration Area 15 minutes prior to their event.

General

- The decision of the judges in all matters relating to the competitions is final & no correspondence will be entered into.

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

- Once a live competition in any arena has started no communication may take place between the competitors or between the competitors & support outside the arenas. If communication does take place then the competitors will be disqualified immediately.

- Once a live competition has started no equipment, food, liquids or other associated items for the class may be brought into the arenas for the competitors to complete the task under any circumstances.

- When the allotted time is up competitors will be asked to "step back from your work station." If you have not presented all your dishes, set up your static display or completed all your service elements, you will not be judged & a DNC or DNP (did not complete or did not present) entered on the judging sheets. With live competitions ALL plates must be off the bench & in transit. Note: This rule does not apply to New Zealand Junior Hospitality Challenge for both the Front of House & Live Kitchen competitions.

- In order to properly train & prepare the up & coming stars of tomorrow the same standards will be applied to their exhibits/dishes as would to an Open Class. This will eliminate the often-encountered dilution effect & will help keep all scores & awards in proper perspective.

Health & Safety

Promoting food safety & hygiene excellence

- Regulations as per a workplace must be followed in all competitions.

- In the following competitions, Restaurant of the Year, Pastry Team of the Year, All Live Kitchen classes for Chef of the Year & Commis Chef of the Year, Complete Chef along with the cookery part of the Training Team Skills & the BIDVest Regional Challenge a qualified food safety inspector will be monitoring & marking your work.

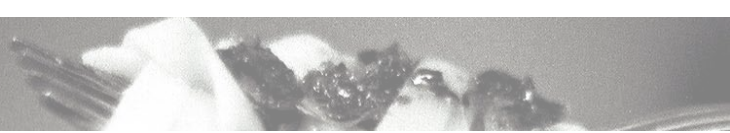
- Competitors will not only be judged on the standard & quality of their food, but also monitored on their efficient use of energy in creating a winning dish. Here are a few simple tips to help you be more efficient:

- Use the correct equipment for the job – utensils, pots & pans must be of appropriate size for the heating ring or oven.

- Avoid over-filling saucepans, use lids & covers to retain heat, steam & fumes.

- Do not switch on equipment too soon.

- When pans come to the boil, turn hobs down to the minimum to simmer (boiling does not speed up the cooking process).



Communication

• No conferring is allowed between opposing competitors or between competitors & their Coach/Tutor/Manager or anyone outside of the arena, while the competition is underway. All enquires during the competition should be directed to the Head Judge of the competition. No conferring is permitted in any form. Confering between parties will result in disqualification from the event.

Liquid nitrogen

• May only be used in a class in accordance with the material safety data sheet #0048 as issued by BOC Limited. Any use of this material outside these guidelines will disqualify the competitors immediately.

“Guidelines for Culinary Arts & Restaurant Service Competitions”

• Competitors are to refer to the latest version of the Competition Guidelines for details of marking criteria. 8th Edition published 2008. \$22.50 per copy includes post & packaging. To order a copy please send a cheque made out to “NZCA- PO BOX 58 756, Greenmount, Auckland 2141, New Zealand or call Carmel on 0800 692 433

Static Classes

Set up & break down

• Static entries must be completed by 7.45am & the area cleared by exhibitors & helpers for judging. Judging will commence at 8.00am sharp.

• Static exhibits will be provided with table space under the Mezzanine level, on Sunday, Monday & Tuesday, appropriately numbered for each class. The steward will allocate each competitor an area. Competitors must unpack & display their own exhibits in the allotted space. The table space under the mezzanine floor is under no circumstance to be used to do final preparation work. If this takes place in this area your work will be disqualified immediately.

• Competitors with entries for all Static Classes should report to the steward between 6.00am - 7.30am on Sunday 22nd August.

• The judges shall have the right to test, taste (except class S120 Celebration Cake Open) & examine all exhibits, if deemed necessary to identify products used & 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 place of work in any form (name of the establishment, emblem, insignia or badge).

• All work must be done by the individual competitor & if required, the competitor may be asked 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 competitors number & 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 & these have not been adhered to, disqualification will take place.

Hygiene for statics

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

Removal of statics

• These may be removed between 12.00 -2.00pm on Tuesday 24th August. Permission must be sought from the Salon Director for removal of static displays prior to this time. Entries removed prior to 12.00 pm, Tuesday 24th August, without permission may be disqualified. ALL entries not removed by 3.00pm will be disposed of without further warning to the competitor.

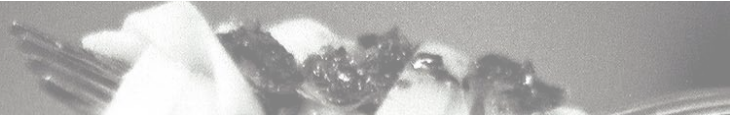
Live Classes- Kitchen

The competition rules specify that each competitor must prepare four (4) covers for judging unless stated otherwise. Of these, two (2) are used for tasting by the judging panel & two (2) are presented for display. Competitors are advised not to bring additional display materials, as these will not be marked.

• Competitors in all classes are required to report to the Registration Desk, located on the Ground Floor, Main Entrance (Hall 2), ASB Showground's (Greenlane) 30 minutes prior to their event & to the Competition Registration Area 15 minutes prior to their event.

Equipment & wash up area

• ALL platters, props, plates equipment & product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor's number & 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.



- Although a wash up area is provided at the back of Hall 2. No equipment under any circumstances will be stored in there overnight or at the end of the final day. All equipment will be discarded 30 minutes after the end of judging of the final competition each day. So please remove ALL equipment.

- Competitors are advised to mark the underside of plates for ease of identification in the back of house following judging. Please remember to collect your equipment from the back of house “wash-up” area located at the rear of Hall 2 before leaving the building.

The Pacific & Tasman Kitchens

- Both are equipped with twelve kitchen workstations each comprising of a Blue Seal Evolution Series Convection oven range with 6 gas hobs & an adjacent Simply Stainless workbench 1800L x 700D x 900 H.

- Refrigeration, some deep freeze space & cold water are provided. Competitors must supply their own utensils & ancillary equipment. Each station is provided with 1 x 10 amp supply with a 3-way multi-box. The competitor may bring in 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). The trolley must not be used for preparation. Its use is for storage only.

- No equipment must be added to the stove or the bench that will make the height of the stove or bench greater than 150cm from the floor to the top of the attachment. Any addition must be securely attached & not interfere with the working or cause damage to the stove or anybody in the vicinity. The Salon Director, Chief Judge, Assistant Chief Judge, Head Judge or the Safety Officer will have the right to have the equipment removed at any time of the competition.

- Competitors are required to clean their stoves & equipment at the end of the competition. Marks will be deducted if this is not carried out.

- The time allocation for the Live Kitchen classes will be strictly enforced. Provided there are no unforeseen difficulties ¼, ½ & ¾ times will be given. A 10 minute to go call & from 5 minutes to go, every minute will be called.

Temperature of food served & the use of temperature probes

- Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with class, competitor & bench number) & kept until after the competition has been completed. Temperature probes may be used by the judges to test suitable temperature of served food items.

Practical Classes- Front of House

To assist you in the mise en place for your competition please note the following:

Set up

Allowed

All equipment can be taken from the boxes, unwrapped & laid out on the table in the five (5) minutes set up period.

Trolleys (as per kitchen trolley) for transportation to the working arena.

Assistance can be given to bring in equipment

Not Allowed

No cleaning, polishing, preparation or associated work may take place in this time. No aprons or gloves are to be worn.

They must be removed prior to the start of the competition. Points will be deducted for non-adherence to this.

No written checklists or information can be brought into the competition area.

Non competing personnel must vacate the arena prior to competition start.

Start of competition

A minimum standard of dress is required for all food & beverage service events:

- Uniforms or Industry standard black & whites.
- Trousers/skirts shall be in “as new” condition & well pressed.
- Shirts/blouses shall be in “as new” condition, well pressed & appropriate for the competition.
- Aprons if worn shall be in “as new” condition & well pressed.
- Footwear shall be black, fully enclosed, highly polished & 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 & restrained if longer than the top of the collar; the restraint shall be suitable to competition standards.

Restaurant Work station

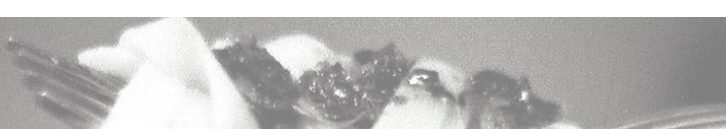
• 900mm x 900mm square table / 4 Stackable chairs as required / 1 x 2.4m trestle table clothed as a side table.

Items available

• Hot water boiler / filter coffee / ice / cold water / limited refrigeration / limited dishwashing facilities.

Equipment & wash up area

• See Live Kitchen notes.



Awards

The World Association of Chefs Society (WACS) Guidelines is used for all Static & Live 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 & Bronze medals with certificates in each class. Medals & 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	Gold Medal
80-89	Silver Medal
70-79	Bronze Medal



Special note:

Marking of Food Safety & Hygiene 2010

In the following competitions, Restaurant of the Year, Pastry Team of the Year, All Live Kitchen classes for Chef of the Year & Commis Chef of the Year, Complete Chef along with the cookery part of the Training Team Skills & the BIDVest Regional Challenge a qualified Food Safety Inspector will be monitoring & marking your work. Marks will be awarded by a Food Safety & Hygiene Inspector. These will be based on 25 marks weighted down to 5 as a bonus on the Maximum allowed as above. All competitions will also be judged on food safety & hygiene, by the chef judges for that class. Separate marking sheet will be available on the Restaurant Association Website.

Of the Year classes

To achieve an "Of the Year" class the competitor must enter all classes nominated. To be classed the "Of the Year winner" the competitor must achieve at least 80% (Silver Medal) or greater as an average of all classes to be nominated the "Of the Year class" winner. If this is not achieved then the title "Of the Year" will not be awarded. The overall winner of the following classes will only be named. Restaurant of the Year, Pastry Team of the Year, Chef of the Year, Commis of the Year, Service Professional of the Year, Training Food & Beverage Service Person of the Year, Sommelier of the Year, Bartender of the Year & Training Team of the Year.

Marking sheets

All Marking sheets are available on request for all competitions along with Food Safety & Hygiene marking sheet.

Results

- Results of each competition will be posted, once the Chief Judge has signed them off. NB: Results pertaining to "of the Year" classes will not be posted until 8pm on Tuesday 24th.
- Results will be displayed on the Competitors Results notice board (beside registration desk as soon as possible after judging is completed & on the award cards in Display alongside static exhibits.

Prize-Giving

ALL RECIPIENTS FOR AWARDS ARE TO BE IN CLEAN HOSPITALITY UNIFORM

This is important for presentation purposes & for the sake of class sponsors & photographs.

- Prize-Giving for the New Zealand Junior Hospitality Challenge will be held at 2.30pm on Tuesday 24th August in the meeting rooms on level 1 above the Culinary Fare Hall 2 ASB Showgrounds.
- Daily Prize-Giving will be held each day at 4.00pm in the meeting rooms on level 1 above the Culinary Fare Hall 2 ASB Showground's.
- All "Of the Year 2010" classes will be presented at the final prize giving on Tuesday evening at 8.00pm at the Ellerslie Event Centre.
- Any medals or certificates that are not accepted by the competitor or his/her assistant at the presentation ceremony will be withheld, unless prior arrangements are made with the organizers. No medals or certificates will be given out at the registration desk under any circumstances.

- To obtain uncollected awards, competitors must apply to the Restaurant Association of New Zealand office with class number, competitors name & address in writing or by email to cfresults2010@restaurant.assoc.co.nz after 30th August 2010. (No phone calls).