National Culinary Fare 2010 Judging Sheet.

S100 GLAZED FRUIT FLAN - TRAINING Sponsored by Barker Fruit Processors Ltd

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 predominant & all products may be tasted. Two recipe & one description cards are to be supplied.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S101 CHOCOLATE DESSERT – TRAINING Sponsored by BELCOLADE.

A restaurant dessert presented as two portions each individually plated. The use of Belcolade chocolate must be prominent throughout the dessert concept. Two recipe & one description cards are to be supplied.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S102 HOT MAIN PRESENTED COLD – TRAINING Sponsored by HERITAGE AUCKLAND *This is a compulsory class for New Zealand 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 & carbohydrates. Note: The judges reserve the right to cut into your food items. To display two portions of the same plated main course of the competitor's choice. Competitors are to demonstrate application of practical skills through the dish with attention to detail on clear & even glazing techniques. Two recipe & one description cards are to be supplied.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S103 COLD DESSERT - TRAINING Sponsored by NZ TAMARILLO GROWERS ASSOCIATION *This is a compulsory class for New Zealand Commis Chef of the Year 2010.*

To display two portions of the same dessert each individually plated. Tamarillos must feature prominently throughout the dessert & 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 & one description cards are to be supplied.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S120 CELEBRATION CAKE – OPEN Sponsored by STARLINE DISHWASHING SYSTEMS

Cake to be of a celebration theme i.e. wedding, birthday or anniversary. Dimension of the base of the cake is not to exceed 500mm across the widest part. No height restriction.
Two recipe & one description cards are to be supplied.

STATIC	Competitor Number												
Judges Name (PRINTED) (CELL ☎)	Allocated Marks												
Board Presentation	10												
Balance	5												
Colour Harmony	5												
Design	10												
Cake Covering	10												
Creativity/Degree of Difficulty	5												
Originality of Design	5												
PRESENTATION / VISUAL IMPACT TOTAL	50												
Piping Pettinice Work Flooding Moulding Painting Other	40												
Number of techniques used	10												
EXECUTION OF DESIGN TOTAL	50												
OVERALL TOTAL	100												

National Culinary Fare 2010 Judging Sheet.

S121 CONFECTIONERY SHOWPIECE & PRESENTATION - OPEN Sponsored by CHELSEA SUGAR

Chocolate models, sugar work, Pastillage, paste models etc. No internal material or supports. Each showpiece must include one choice of the following presentation: petit fours or chocolates (pralines). From this choice you must present a range of 6 items giving 8 portions of each, so your total number of pieces presented will be 48. The showpiece should indicate the theme or event of the items being served. Maximum space allocation is 100 cm x 100 cm. The show piece must not exceed 75 % of total space. Two recipe & one description cards are to be supplied.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S122 CHOCOLATE DESSERT - OPEN Sponsored by SABATO

A restaurant dessert presented as four portions individually plated. The use of Valrhona Grand Cru chocolate must be prominent throughout the dessert concept. Two recipe & one description cards are to be supplied. The judges reserve the right to cut into your food items.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S123 MARGARINE CARVING BUFFET SHOWPIECE – OPEN (LIVE ONLY) Sponsored by NZ BAKELS LTD

(Theme: Incorporating a Farm implement) Please note that the theme MUST be observed internal supports permitted but must not be visible. Maximum space allocation is 900mm x 900mm.

STATIC	Competitor Numbers												
Judges Name (PRINTED) (CELL ☎)	Allocated Marks												
Arrival: Full clean ironed uniform, completed frame, tools.	5												
Time keeping: Start and finish – to get max public exposure and making good use of time allotted.	5												
Station: Clean and tidy though out day and whole event	10												
Frame: Within size requirements, strong and with a clean clear concept of the theme, judge to view before starting	10												
Bulking up – Application of margarine, blending, cleanliness	5												
Whittling down: Removing of unwanted margarine to get desired shape, cleanliness.	5												
Detailing – Having an understanding of the extremes the margarine can go to, use of textures and techniques.	10												
Finishing – Glazed or unglazed to compliment the piece	10												
Presentation Subtle use of props to enhance the full concept,(not to be over powering or dominant)	10												
Poise and composure- Actions and behaviour throughout the whole event, communication with judges & the public, interaction.	10												
The final piece Clean clear concept, with a wow factor, well executed and well presented. Station cleared and ready to depart	20												
OVERALL TOTAL	100												

National Culinary Fare 2010 Judging Sheet.

S124 HOT ENTRÉE & MAIN PRESENTED COLD - OPEN Sponsored by ALFA ONE RICE BRAN OIL *This is a compulsory class for New Zealand Chef of the Year 2010.*

Modern, classical or original. Hot Entrée and Main Course - presented cold. Two plates of each course both Entree plates and both Main plates to be the same, prepared and displayed as individual servings. The total weight of the meal size should be no more than 120g per plated entrée and no more than 220g, per plated main course. Particular attention should be paid to the balance of proteins, starch, vegetables, fat and carbohydrates. Alfa One Rice Bran Oil must be used in the preparation of either the Entrée or Main Course. Note: The judges reserve the right to cut into your food items. Competitors are to demonstrate application of practical skills through the dish with attention to detail on clear and even glazing techniques. There must also be displayed two recipe and one description cards for each dish.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S125 GATEAU - OPEN Sponsored by HANSELLS

To display one Gateau (200 -250 mm) of either a classical or contemporary style. The Gateau must consist of a minimum of three layers of the competitor's choice (e.g. Genoise, Joconde, Meringue, Japonaise, Dacquoies, & Sweet Pastry etc). Competitors must use at least one Hansells Baking Product in the Gateau. The Gateau must be served, with one portion removed. This separate portion must be displayed on a white plate with no extra adornments & with an overall design for the theme. Competitors are encouraged to use imagination & creativity. There must also be displayed two recipe & one description cards & the competitor should state the theme & why they used the ingredients for that theme.

STATIC	Competitor Numbers														
Judges Name (PRINTED) (CELL ☎)	Allocated Marks														
Does the dish look appetising	10														
Clean, clear concept	10														
Pleasing & sensible colours	10														
PRESENTATION TOTAL	30														
Appropriate for modern tastes & trends	10														
Balance of textures	5														
Glazed correctly if applicable	5														
COMPOSITION TOTAL	20														
Evidence of correct basic preparation	10														
A variety of skills used in preparation	5														
A degree of difficulty	10														
Consistent quality of work	5														
Description corresponds to dish	5														
PROFESSIONAL PREPARATION TOTAL	35														
Arrangement clean & exact	5														
Practical serving possible	5														
Evidence of a new/clear concept	5														
ARRANGEMENT/ SERVING TOTAL	15														
OVERALL TOTAL	100														

National Culinary Fare 2010 Judging Sheet.

S126 INNOVATIVE TAPAS – OPEN Sponsored by SIMUNOVICH OLIVE OIL

To display five (5) different kinds of tapas, bite size, six (6) separate portions of each (Total 30 pieces). Presented cold represent hot where applicable. At least two (2) tapas need to incorporate Simunovich Olive Oil & must be identified on the recipe card. 90% of the marks are allocated to composition & presentation. Two recipe & one description card are to be supplied per tapas.

STATIC INNOVATIVE TAPAS														
		COMPETITOR NUMBER												
Judges Name (PRINTED): (CELL ☎)	Allocated Marks													
Does the dish look appetising	10													
Clean, clear concept	10													
Pleasing & sensible colours	10													
PRESENTATION	30													
Appropriate for modern tastes & trends	7													
Light & easily digestible	4													
Colour & flavour harmonise	8													
Balance of textures	8													
Glazed correctly if applicable	3													
COMPOSITION	30													
Evidence of correct basic preparation	5													
A variety of skills used in preparation	5													
A degree of difficulty	10													
Consistent quality of work	6													
Description corresponds to dish	4													
PROFESSIONAL PREPARATION	30													
Arrangement clean & exact	5													
Practical serving possible	5													
ARRANGEMENT/ SERVING	10													
OVERALL TOTAL	100													