



competitors

FAQ

General (i.e. car parking where do I go for registration etc)

- ▼ What are the dates for the Hospitality Show?

31st August to 2nd September 2008

- ▼ Where is the 2008 being held?

Hall 2 ASB Showgrounds Greenlane Auckland

- ▼ What do I have to pay to enter?

No entry fee to view the Salon

- ▼ Where do I meet before the start of the competition?

Parking: is at a premium and you must adhere to all parking restrictions as laid down by the Show grounds. All entries are via the back of hall 2 for live and team competitions. All competitors must register by the front of hall two (see map in Culinary schedule Page 36)

- ▼ What age is a junior?

Under the age of 25 on the day of your competition.

- ▼ What date do my entries have to be in by?

4pm on July 25th 2008

- ▼ How can I pay?

Cash, credit card or cheque (made payable to Restaurant Association of New Zealand)

- ▼ What is the address for the Restaurant Association?

Postal address. PO Box 8287, Symonds Street, Auckland

Physical address 45 Normanby Road Mt Eden, Auckland

- 👉 **What is the telephone number?**

(09) 638 8403

- 👉 **What is the email address?**

martin@restaurantnz.co.nz

- 👉 **What does the Judging panel do?**

The judging panel assist the Chief Judges in maintaining an even playing field for all competitors and to work within the guidelines of the schedules and its rules

- 👉 **I hear that that the judges are being assessed what does that mean?**

All judges are assessed to maintain a high standard

Kitchen

- 👉 **How many kitchens are there?**

Two, The Pacific and The Tasman

- 👉 **What type of stove will I be using?**

G56D Blue Seal 6 Burner Gas Range with gas oven and electric fan and the use of a G91 Blue Seal Gas Salamander

- 👉 **What size is the bench?**

Simply Stainless bench 1800 x 700 x 900

- 👉 **Will I have access to a fridge?**

Yes Skope SK 1000 2 glass door chiller. You will have a shelf allocated within the fridge.

- 👉 **Will I have access to a freezer?**

Skope SKF 1000 2 glass door freezer. You will have a shelf allocated within the freezer

- 👉 **Will I access to a microwave?**

No

- 👉 **Is a deep fryer available?**

No. Deep Fryers are not allowed in the competitions

- 👉 **Where can I obtain a recipe card template from?**

By going to the following link [Recipe Card template.](#)

▼ **Where can I obtain a description card template from?**

By going to the following link [Description Card Template](#).

▼ **Where do I find out about any heat I may be in?**

This will be sent to you when we send you the final details but you have to confirm this on the day of the competition

▼ **How early should I arrive at the competition for my class?**

At least 30 minutes before the start due time you must confirm at the registration desk. Then report to your allotted area 15 minutes prior to the scheduled event.

Benches 1-14 Pacific Kitchen, Benches 15 -28 Tasman Kitchen
Restaurants Tui and Pukeko
Barista, Cocktails and Part three of the Sommelier competition Kea

▼ **Can I bring ready-made pastry as part of my Mise en place?**

Only puff and filo are allowed ready-made, other pastry types, sweet, sable etc... must be made during the competition

▼ **If using Rack of Lamb – can I pre-clean my rib bones?**

You may do this; no other pre-prep of the lamb rack may be carried out, outside of the competition kitchen

▼ **Can I bring fish in already filleted?**

The purpose of Culinary Competitions is to demonstrate learned skills – therefore the more skills you show the higher your marks are likely to be

▼ **Can I bring in my tomatoes pre-peeled for purposes of Concasse?**

Vegetables may be brought in pre-peeled but not shaped or turned; any further preparation of any vegetable product must be carried out during the competition

▼ **Where it says base sauces may be brought in, what is a base sauce?**

A base sauce is a Demi-Glace or Jus that needs to be extended further to become a finished sauce product. Sauces such as Beurre Blanc, Hollandaise or Cream Sauce reductions must be made on site

▼ **May I bring a trolley in with me for the purposes of storage?**

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

▼ **Are cleaning/sanitizing products available?**

All cleaning and sanitizing is the responsibility of the competitors

▼ **Can I use my establishments branded crockery?**

As with all competitions all branding must not be shown on any service equipment

▼ **Can I wear sponsors logos on my jacket?**

Yes but not your name or establishment

Restaurant

✍ **Is there a briefing for competitors?**

All competitors will have briefing before the start of a competition just before you start and after any set up period. This will be done by the senior judge of the class.

✍ **Where do I go to get ice/hot water etc?**

This will be indicated to you on the day.

✍ **How much Mise-en-place can I do in set-up?**

Look at the guide lines and also relevant to the class entered.

✍ **Where do I go to get results? When will the results be up?**

These will be posted in the Concourse area see plan on page 36
Results will be posted as soon as the Chief Judge has signed off the results.
At times these will take longer dependant on the time of day.

Sommelier

✍ **For more information contact: Cameron Douglas cameronjdouglas@gmail.com**

To be eligible for 'Sommelier of the Year' you must complete all three parts.

Of the year (Single Competitor)

When I enter an "of the year class" will I be entered into all my required classes?

Yes and this will be confirmed to you

Restaurant of the Year.

✍ **Where can I get information on this competition**

▼ [Restaurant of the year Entry Details](#)

Junior team skills

✍ Where can I get information on this competition?

▼ [Junior team Skills Entry Details](#)

Question with regard to

Toque d'or and the H.S.I Junior Hospitality Challenge Final Competitions.

Should be directed to the organisers of those competitions

Disclaimer. The Restaurant Association of New Zealand and The National Culinary Fare committee assumes no liability or responsibility for any errors or omissions within this FAQ section. Information found within this section should not be misconstrued; requests for clarification on these matters can be emailed to the Salon Director. martin@restaurantnz.co.nz