

# Sunday 22<sup>nd</sup> August 2010

TIME	Pacific Kitchen	Tui Restaurant	Kea	Pukeko Restaurant	Tasman Kitchen	TIME			
6.30am					Soup	6.30			
6.45	Café Breakfast Secondary Heat 1				TRAINING	6.45			
7.00					Heat 1	7.00			
7.15						7.15			
7.30						7.30			
7.45	Complete Chef OPEN (Entrée)				College Challenge Secondary	7.45			
8.00					Heat 1	8.00			
8.15						8.15			
8.30						8.30			
8.45		Apprentice Waiter	Café Beverages TRAINING	Table Setting Secondary Heat 1	Soup	8.45			
9.00	Café Breakfast Secondary Heat 2					TRAINING	9.00		
9.15						Heat 2	9.15		
9.30								9.30	
9.45				Table Setting Secondary Heat 2	College Challenge Secondary	9.45			
10.00	Restaurant of the Year Kitchen	Restaurant of the Year Restaurant	Barista TRAINING		Heat 2	10.00			
10.15						Table Setting Secondary Heat 3		10.15	
10.30								10.30	
10.45								10.45	
11.00								11.00	
11.15								11.15	
11.30								11.30	
11.45								11.45	
12.00							NZ Wine Knowledge Theory/Food Match		12.00
12.15								Live Dessert	12.15
12.30					TRAINING	12.30			
12.45						12.45			
1.00						1.00			
1.15						1.15			
1.30				Napkin Folding TRAINING		1.30			
1.45						1.45			
2.00					Live Main & Dessert OPEN	2.00			
2.15					Heat 1	2.15			
2.30				Table Setting TRAINING		2.30			
2.45				Heat 1		2.45			
3.00						3.00			
3.15	Complete Chef OPEN (Dessert)	Innovative Table Setting OPEN	Barista OPEN			3.15			
3.30						Table Setting TRAINING		3.30	
3.45						Heat 2	Cervena Dish OPEN	3.45	
4.00								4.00	
4.15						4.15			
4.30	Nga Kai ate Maori (Food of the Maori) OPEN			Table Setting TRAINING		4.30			
4.45				Heat 3		4.45			
5.00						5.00			
5.15						5.15			
5.30					Live Main & Dessert OPEN	5.30			
5.45	Egg Dish TRAINING	NZ Wine Knowledge Blind Tasting			Heat 2	5.45			
6.00							6.00		
6.15							6.15		
6.30							6.30		
6.45						6.45			
7.00	The Classics TRAINING				Fish & Seafood OPEN	7.00			
7.15						7.15			
7.30						7.30			
7.45						7.45			

# Monday 23<sup>rd</sup> August 2010

TIME	Pacific Kitchen	Tui Restaurant	Kea	Pukeko Restaurant	Tasman Kitchen	TIME		
6.00am						6.00am		
6.15	Chicken OPEN					6.15		
6.30						6.30		
6.45						6.45		
7.00						7.00		
7.15	Duck Dish OPEN					7.15		
7.30						7.30		
7.45						7.45		
8.00						8.00		
8.15			Fruit and Vegetable Carving OPEN	Pastry Presentation Area	Pastry team of the Year (5:30am start)	8.15		
8.30	Salmon Live OPEN					8.30		
8.45						8.45		
9.00						9.00		
9.15						9.15		
9.30						9.30		
9.45						9.45		
10.00								10.00
10.15						Set up Cocktails		10.15
10.30								10.30
10.45			10.45					
11.00	TOQUE d'Or Kitchen	TOQUE d'Or Restaurant			11.00			
11.15					11.15			
11.30					11.30			
11.45					11.45			
12.00					Original/Innovative Cocktail TRAINING Heat 1	12.00		
12.15						12.15		
12.30						12.30		
12.45						12.45		
1.00					Original/Innovative Cocktail TRAINING Heat 2	1.00		
1.15						Kapiti Cheese Experience OPEN	1.15	
1.30					1.30			
1.45					1.45			
2.00					2.00			
2.15			Classic Cocktail TRAINING Heat 1		2.15			
2.30				Public viewing of Pastry team work & removal at 3pm	2.30			
2.45					Lamb & Beef OPEN	2.45		
3.00					3.00			
3.15			Classic Cocktail TRAINING Heat 2		3.15			
3.30	Salmon Live TRAINING Heat 1				3.30			
3.45				Wine Beverage Service OPEN	3.45			
4.00					Molecular Gastronomy OPEN	4.00		
4.15						4.15		
4.30					4.30			
4.45					4.45			
5.00	Pork Dish OPEN			Wine Beverage Service TRAINING 1	5.00			
5.15			Mystery Box Table Setting OPEN		Pasta Dish TRAINING	5.15		
5.30						5.30		
5.45				Wine Beverage Service TRAINING 2	5.45			
6.00	Salmon Live TRAINING Heat 2				6.00			
6.15					6.15			
6.30			Beer & Food Match OPEN		Live Dessert OPEN	6.30		
6.45						6.45		
7.00					7.00			

# Tuesday 24<sup>th</sup> August 2010

TIME	Pacific Kitchen	Tui Restaurant	Kea	Pukeko Restaurant	Tasman Kitchen	TIME
6.00am						6.00
6.30					Sushi Masters OPEN	6.30
6.45						6.45
7.00						7.00
7.15	Formal Breakfast TRAINING					7.15
7.30						7.30
7.45						7.45
8.00					NZJHC Secondary School Challenge Final	8.00
8.15				NZJHC Mocktail Final		8.15
8.30	Wine & Food Match OPEN					8.30
8.45						8.45
9.00			Bartender of the Year Product Knowledge			9.00
9.15				NZJHC Table setting Final		9.15
9.30	Mystery Box OPEN					9.30
9.45						9.45
10.00						10.00
10.15						10.15
10.30					10.30	
10.45					Bidvest Team Event	10.45
11.00			Classic Cocktail OPEN			11.00
11.15						11.15
11.30		Brief with Kitchen		Table Service OPEN		11.30
11.45						11.45
12.00					12.00	
12.15					12.15	
12.30	TRAINING Team Skills Kitchen				12.30	
12.45				Original/Innovative Cocktail OPEN	12.45	
1.00			TRAINING Team Skills Restaurant.			1.00
1.15						1.15
1.30					1.30	
1.45					1.45	
2.00					2.00	
2.15					2.15	
2.30					High Tea Secondary Heat 1	2.30
2.45						2.45
3.00	High Tea Secondary Heat 2					3.00
3.15						3.15
3.30					3.30	

"Of the Year 2010" and Absolute Chef times				
	Class Name	Sunday	Monday	Tuesday
1	CHEF OF THE YEAR Y621	S124 K331	K322	K325
2	SERVICE PROFESSIONAL. Y624	R421	R422 R424	R423
3	PASTRY TEAM OF THE YEAR. Y603		Y622	
4	COMMIS OF THE YEAR. Y600	S 102 S103	K302	
5	FOOD AND BEVERAGE TRAINING. Y601	R400 R401	R403 C500	
6	SOMMELIER OF THE YEAR. Y625	<i>All parts held off site see main schedule</i>		
7	BARTENDER OF THE YEAR. Y626			C520 C521 C522
8	COMPLETE CHEF K337 All Sunday	7:45 Entrée (Pacific Kitchen)	11:00 Main (Tasman Kitchen)	3:15 Dessert (Pacific Kitchen)