



Trainee Team of the Year 2010

Entry Form

Sponsored by
Hospitality Standards Institute



In association with the following sponsors

NZ Specialty Cheeses



Beef and Lamb New Zealand



Barker Fruit Processors



Guidelines for Participants

This event is to be held in Hall Two, ASB Showground's, Greenlane, Auckland Tuesday 24th August 2010.

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.

This competition is not open to secondary schools years 1 - 13.

This is a team event consisting of three (3) hospitality students - two (2) kitchen and one (1) restaurant service team participant.

Competitors are required to prepare and serve an Entree, Main and Dessert. Six (6) portions of each dish are to be prepared, three (3) are for guests, two (2) presented to the judges and one (1) for display.

All competitors and the team manager are to be present at the briefing

The time timetable for 2010 is as follows:

11:15	Kitchen team may bring in equipment to competition area to set up. The kitchen team, may be assisted by the Restaurant service team member and one team manager only Unpack and set up only No Mise-en-place
11:30	Team briefing. (Three team members and team manager only)
11:45	Kitchen competition starts (Pacific Kitchen) Restaurant competitor may bring in equipment to competition area to set up. (Competitor and Team manager only) Unpack only. No Mise-en-place (Culinary event Rules apply.)
12:00	Restaurant competition starts (Tui Restaurant)
12:45	Guests arrive and await seating
13:00	Entrée to be served from Main served at appropriate time.
14:15	Dessert must be served. Kitchen judging is completed. (Kitchen competition area must be cleared by 14:30)
14:45	Coffee must be served. Restaurant judging is completed. (Restaurant competition area must be cleared by 15:00)

Rules of competition

All rules and conditions in the 2010 National Culinary Event Schedule and this document form part of this competition rules

Each team is to provide five (5) menus, three (3) for guests and two (2) for judges. No reference must be made on the menu of the establishment that the competitors represent.

Presentations will be made in the following categories:

- Best overall Performance
- Best overall Restaurant Service
- Best overall Kitchen Service (food preparation and presentation)

For the best overall performance the kitchen and restaurant marks will be added together with a weighting of 2/3 Kitchen and 1/3 restaurant service.

Any questions must be directed to the NZ Culinary Fare Salon Director prior to the competition or on the day or to the Chief Judge of the section involved.

Kitchen & Restaurant Skills:

Judges will be looking at specific 'skills' for both Restaurant Service and Kitchen Service over the course of the competition. The following skills and service attributes are included in the judges scoring and comments sheet:

Kitchen Guidelines:

A power outlet G56D Blue Seal 6 Burner Gas Range with gas oven and electric fan, Simply Stainless bench 1800 x 700 x 900. The following are shared as is normal practice a Delta glass door chillier, Delta glass door freezer, No Salamander

The teams are to cook and serve six portions of an entrée, featuring NZ Specialty Cheeses, main course using Sirloin and dessert using Barker's products – 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 to be provided by the team 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, professionalism and attentiveness. The winning team will receive a trophy and \$4000.

Bread.

Competitors are able to supply a pre-made bread product and accompaniments,

Kitchen : The product itself will not be judged.

Restaurant : As part of the competition the restaurant competitor **MUST** prepare the bread item as part of their Mise en place. Collecting the bread item from the kitchen. Followed by preparation of any or all of the following butter. Oil, chutney or dips. **Must be silver served when required.**

Entrée.

To feature 25gms NZ blue cheese per portion. A list can be found in the attached appendix.

Contact Dianne Kenderdine 09 309 9913

Main.

Beef 1.2kgs of Sirloin per team Provided on the day only in vacuum packed bags (meat only no bone)

Kitchen : One starch and at least two vegetable must be prepared.

Restaurant: The same starch and two vegetables **will be silver served**

Judges Plates The starch and vegetables must be placed on the plates.

Dessert.

To feature 2 Barker's products. A selection of Barker's products will be sent to confirmed competitors.

Contact Clinton Gates 027 227 5029

Coffee and Tea service.

Coffee and Tea must be in a plunger format. Presented when ready, but not poured.

Kitchen Skills:

Competency in basic knife skills - that is: how to hold, use of the appropriate knife for the particular task. Demonstrate the ability to slice, dice or chop items.

Set up Mise-en-place - organised and methodical approach paying attention to hygiene practices throughout.

Demonstrate in their cooking, the ability to be able to poach or steam.

Demonstrate in their cooking, the ability to be able to sauté or shallow fry.

Demonstrate in their cooking, the ability to bake a pastry product.

Competitors are to supply all ingredients and consumables, kitchen equipment, table settings. Only basic stocks and sauces, peeled and washed vegetables (no pre shaping or blanching) may be brought into the competition with the exception of puff paste, filo pastry and spring roll wrappers. All other preparation must be done on site during the event. This includes marinating and butchery.



Special note:

Marking of Food Safety & Hygiene 2010

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 the class. Separate marking sheet will be available on the Restaurant Association Website.

Restaurant Guidelines:

A sideboard area (trestle table), a 900mmx 900mm table and three (3) chairs will be provided for the restaurant service.

Bottled water is to be served and one (1) bottle of wine either cork or Stelvin Cap with the main course only, **NO other liquor will be judged.** Competitors to serve wine of their own choice suitable to accompany the main item.

Restaurant service competitors will be asked questions related to their knowledge of the wine and main course match.

Restaurant Skills:

Mise-en-place sideboard and table	Organised, methodical approach to task, hygiene practice throughout, utensil placement, cloth laying, efficiency.
Greeting and seating	Guests greeted in a friendly manner, presentation and introduction of self, etiquette used in seating of guests, napkin lay.
Menu presentation	Correct etiquette observed, verbal communication about the menu items is undertaken, not rushed and questions from guests sought.
General Service skills	Recognition of service protocols, unobtrusive and consistent, service of plated dishes and service when clearing, table is organised before next course served.
Silver service skills	Displays competency and confidence in task, etiquette is observed, service is as unobtrusive as possible. (See items to be served in menu above.)
Beverage service skills	Relating to all water, main course wine only and after meal hot beverages. Manages the following with ease: Presentation, opening and sample of wine is observed as uncomplicated with no spills. Accidents (if any) are well managed; consistent service and clearing from the right is observed. Knowledgeable communication about the wine and wine to food match if challenged by the guest or a judge. If observing silver service, traditional serving/clearing is expected, consistency of side and direction (clockwise/anticlockwise).

Each team may provide three (3) guests to partake in the meal experience. Please note they will not be sitting at your table but will be asked to sit at another table. Please supply three (3) names and telephone numbers by 19th July 2010 4pm on the entry form supplied. Your team manager must inform your guests to be at the restaurant entrance by 12:45 on the day of the competition. Indicate also by same date if you are unable to provide guests and we will organise.

Prizes & Prizegiving:

The overall winning team will receive a trophy and \$4000.00 cash. Prize giving will be on Tuesday at 8pm at the Ellerslie Event centre.

**Trainee Team of the year
Entry Form 2010**

Competitor Number

Team Names (BLOCK CAPITALS)

Kitchen names	1.
	2.
Restaurant name	1.

Name of Establishment			
Postal Address			
Contact person/Team Manager			
☎ Team Manager			
☎ Fax		☎ Mobile	
E-Mail:			

Guest Names	☎ Mobile
1.	
2.	
3.	

OR, I am unable to provide guests.
Please return the completed form to the Restaurant Association office by **19th July 2010 4pm**

Please ensure competitors names are spelt correctly. Payment must be received for acceptance into this competition. The entry cost for this class is \$115.00 including GST for Non- Members **OR** \$105.00 including GST for Members of the Restaurant Association.

Credit Card Payment:

Please debit my: Visa MasterCard Diners Amex (Please tick one)

Card No

Expiry Date:

Name on Card: _____ Signature: _____

OR:
Cheque number/ Bank stated _____

I have enclosed a cheque (made payable to: Restaurant Association of New Zealand)

The Team Manager must sign this entry form and doing so accepts all competition rules, conditions. I accept all competition rules and conditions on behalf of the above entrants.

Signature of Team Manager _____

PRINTED NAME : _____ Date _____

BLUE CHEESES

Cheese-makers/Companies who make Blue cheeses listed geographically from North to South

- ✚ **Puhoi Valley Cheese** - Auckland – *Pakiri Beach Blue, Pioneer Blue, Kawau Blue, Matakana Blue, Distinction Blue ,PV Blue Brie, Bouton d'or Blue Brie*, Ornelle Double Cream Blue**
- ✚ **Clevedon Valley Buffalo Company** – Auckland –*Clevedon Buffalo Blue*
- ✚ **Matatoki Farm Cheese** – Thames – *Coromandel Blue*
- ✚ **Te Mata Cheese** – Hawkes Bay –*Te Mata Vintage Reserve, Bay View, Port Ahuri Blue, Pacifica{sheep}, Te Mata French-style Blue {sheep}, Te Mata Creamy Blue*
- ✚ **Waimata Cheese** – Gisborne - *Waimata BlueVein*
- ✚ **Kaimai Cheese** –Waikato – *Kaimai Blue Brie, Kaimai Creamy Blue, Kaimai Crumbly Blue*
- ✚ **Over the Moon Dairy** – Waikato - *Blue Moon*
- ✚ **Cloudy Mountain Cheese** – Waikato – *Pirongia Farmhouse*
- ✚ **Fonterra Brands NZ** – Taranaki
 - Kapiti – *Kikorangi, Baby Kikorangi, Awa Blue, Kahurangi Creamy Blue, Tiraki Blue, Trig & McKenzie Blue,*
 - Ferndale – *Blue Supreme, Shades of Blue, Maestro Blue*, Ferndale Bleu de Montagne*, Ferndale midi Bleu de Montagne**
 - Galaxy – *Blue Vein, Creamy Blue*
 - Mainland Special Reserve – *Blue Brie, MSR Blue Vein, MSR Creamy Blue*
- ✚ **Kingsmeade** – Wairarapa – *Tinui Blue {sheep}*
- ✚ **Barry's Bay Traditional Cheese** - Akaroa – *Bleu de Baies*
- ✚ **Talbot Forest** – Geraldine - *Mesopotamia, Wood Brie Blue, Mt Peel Blue*
- ✚ **Whitestone Cheese** – Oamaru –*Highland Blue, Windsor Blue, Moeraki Bay Blue*
- ✚ **Evansdale Cheese** – Waikouaiti –*Bay blue*
- ✚ **Gibbston Valley Cheese** - Queenstown – *Kawerau Blue*
- ✚ **Blue River Dairy Products** – Invercargill – *Brydone Blue Feta {sheep}*

* Available as retail only