

SOUTHERN LIGHT SALON CULINAIRE

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21st May 2016

Hosted By



**Salon opens to the public at 8am
Static display area from 12 noon Saturday**



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INTRODUCTION

The Otago Polytechnic Cromwell Campus invites you to take part in the 18th annual Southern Light Salon Culinaire. This year there are 18 classes of events consisting of live, static and overall categories, with the aim of promoting excellence within the industry. The competition is open to schools and all levels of Industry.

The rules, judging and award criteria are in line with the New Zealand Culinary Fare standards. This is to assist competitors to gain consistency in their work skills and competitiveness.

Southern Light is becoming a major drawcard on the South Island calendar and Otago Polytechnic Central is pleased to be your hosts and provide this opportunity for you. Enjoy the competitions, they are yours; bring your friends, your enthusiasm and your skills.

SPONSORS

Otago Polytechnic Central greatly appreciates the support given by our sponsors, not only at the Salon but throughout the year. These businesses are always willing to do that little extra to assist us with our goal of delivering quality training to our students.

Without the generosity of sponsors this event would not be possible. *Thank you.*

CONTACTS

If you have any questions regarding the classes, please contact:

Salon director-

Kitchen events co-ordinator: Bill McDonald

E-mail: william.mcdonald@op.ac.nz

Phone: 03 445 9917

Restaurant events co-ordinator: Jo-Anne Brun

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JUDGES

This year's judges have been selected from New Zealand Chefs Association, Industry Professionals and the School of Hospitality. Chief Judge is Graham Hawkes.

GENERAL INFORMATION

All entries must be received and paid for by 5.00 pm Friday 13th May and be on an official entry form. Fax or email entries are also accepted, but a place cannot be confirmed until payment is received. Confirmation will be sent prior to the event.

Registration on the day of the competition

Competitors for all events are required to register at Otago Polytechnic admin office, corner Erris & Ray Streets 30 minutes before their event and be at the designated event area 15 minutes prior to the commencement of their event. All hot kitchen events will be held in training kitchen, all static entries to be presented in Rooms 3 & 4 and all restaurant classes to be held in the Molyneux Restaurant.

Static events

All entries must be the sole work of the person entering and the food must be edible for all exhibits. There will be a setting/finishing area for static entries in Rooms 3 & 4. All static entries must be set up and displayed by 8am at which time the competitors will be asked to leave the area; failure to do so may result in disqualification.

Note: Judges reserve the right to cut into all static dishes to ensure all components are as stated on the menu description.

Hot kitchen events

Each competitor will be supplied with one (1) commercial oven, one (1) bench, and one (1) sink with hot and cold running water. All other equipment is to be supplied by the competitor.

Live events are limited to eight (8) competitors. Dishes must be presented within the allocated time with description cards as would appear on a menu, with a complete description to include all elements of the dish.

Competitors are only permitted to take into the kitchen pre-made stocks, aspic and demi glaze. No finished sauces. No other finished food items will be allowed.

Peeled vegetables are accepted, but not turned or blanched. Competitor's food containers and toolboxes are subject to inspection by the judges to ensure compliance with these rules. Pre-made doughs unrolled may also be brought in.

Competitors will be given 15 minutes prior to the event to set up their workstation and 15 minutes at the end of the event to clean down and remove personal equipment. Marks may be lost for stations left dirty.

All Competitors

Otago Polytechnic Central accepts no responsibility for loss or damage to competitor's exhibit, goods, dishes or personal effects. Whilst all reasonable care will be taken by staff, responsibility remains solely with the competitor. It is recommended that competitors label their own personal service dishes.

The Campus reserves the right to modify the rules and retains the right to limit entry numbers in any one class and/or cancel a class if there is a need to. The Judge's decision will be final and no correspondence will be entered into.

Guidelines for culinary arts and restaurant service competitions

Competitors are to refer to the latest version of the Competition Guidelines for details of marking criteria. 8th Edition published 2008. \$25.00 per copy plus post and packaging.

To order a copy please send a cheque made out to:

"NZCA - PO Box 24 057, Royal Oak, Auckland 1345 or call Carmel on 0800 692 433.

COMPETITION EVENTS

Static Display		Live Cooking		Restaurant Service	
1	Decorated Gateau Open	8	Soup Dish Training	14	Barista Training
2	Chocolate Fantasy Open	9	Chicken Dish Open	15	Restaurant Service Training
2A	Chocolate Fantasy Training	10	Pasta Dish Training	16	Classic Cocktail Training
3	Cold Dessert Open	11	Seafood Mystery Box Open		
3A	Cold Dessert Training	12	Salmon Training		
4	Hot Entrée and Main Presented Cold Open	13	Beef Dish Open		
4A	Hot Main Presented Cold Training				
5	Cup Cakes Senior School			Titles of the Year	
6	Fruit Flan Training			17	Southern Light Open Chef Classes: 2, 4, 11
6A	Fruit Flan Senior School (Years 11-13)			18	Southern Light Trainee Chef Classes: 3A, 4A, 12
7	Bread Selection Open			19	Southern Light Trainee Waiter Classes: 14,15 & 16

Static Classes

All static entries are to be set up in the designated areas by 8am Saturday 21 May 2016. Dish description is to accompany the dishes for all static classes. Static displays are to be removed by 4pm 21 May 2016.

Class 1

Decorated Gateau – Open

To display ONE Gateau (size 200-250 mm) of either classical or contemporary style. Gateau must consist of minimum of three layers of the competitor's choice (eg Genoise, Joconde, Cake, Meringue, Japonaise, Dacquoise, Sweet Pastry etc.) and a filling/fillings.

- Two sets of recipes and one description card are to be provided.

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Class 2

Chocolate Fantasy – Open

Display TWO identical portions of the same dessert, each individually plated. Chocolate must make up at least 50% of the complete dessert.

This is a compulsory event for Southern Light Open Chef.

- Two sets of recipes and one description card are to be provided.

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Class 2A

Chocolate Fantasy – Training

Display TWO identical portions of the same dessert, each individually plated. Chocolate must make up at least 50% of the complete dessert.

- Two sets of recipes and one description card are to be provided.

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Class 3

Cold Dessert – Open

Display TWO identical portions of the same dessert, each individually plated. Desserts should show balance of texture, colour and flavour.

- Two sets of recipes and one description card are to be provided.

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Class 3A

Cold Dessert – Training

Display TWO identical portions of the same dessert, each individually plated. Desserts should show balance of texture, colour and flavour.

This is a compulsory event for Southern Light Trainee Chef.

- Two sets of recipes and one description card are to be provided.

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Class 4

Hot Entrée and Main Presented Cold – Open

Display TWO portions of hot entrée and main course prepared hot but presented cold. Two plates of each course – both entrée dishes and main course dishes are to be identical but prepared and displayed as individual servings.

The total weight of components for one plated entrée should be 100-120 g, and for one plated main course 190-220 g. Dishes should show balance of proteins, carbohydrates, fats and vegetables. A suitable setting jelly should be used to enhance presentation. Competitors are to demonstrate application of practical skills through the dish, with attention to detail on clear and even glazing techniques.

This is a compulsory event for Southern Light Open Chef.

- Two sets of recipes and one description card are to be provided.

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Class 4A

Hot Main Presented Cold – Training

Display TWO identical portions of a hot main course, prepared by presented cold. The total weight of components for one plated main course should be 190-220 g.

Dishes should show balance of proteins, carbohydrates, fats and vegetables. A suitable setting jelly should be used to enhance presentation. Competitors are to demonstrate application of practical skills through the dish, with attention to detail on clear and even glazing techniques.

This is a compulsory event for Southern Light Training Chef.

- **Two sets of recipes and one description card are to be provided.**

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Class 5

Cup Cakes - Senior School

Competitors to present 2 cup cakes of competitor's choice. Cup cakes to be artistically decorated, these will be judged for freshness and texture.

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Class 6

Fruit Flan - Training

Must be made with sweet pastry and have a crème patisserie (Pastry cream) based filling. The size must be between 180 mm and 200 mm diameter and the flan must be removed from the tin/dish. Only fresh fruit is to be used, but this may be prepared, cut and arranged in the competitor's choice, however practicality for retail use should be considered. The flan must be glazed.

- **Two sets of recipes and one description card are to be provided.**

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Class 6A

Fruit Flan – Senior School

Must be made with sweet pastry and have a crème patisserie (Pastry cream) based filling. The size must be between 180 mm and 200 mm diameter and the flan must be removed from the tin/dish. Only fresh fruit is to be used, but this may be prepared, cut and arranged in the competitor's choice, however practicality for retail use should be considered. The flan must be glazed.

- **Two sets of recipes and one description card are to be provided.**

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Class 7

Bread Selection - Open

Competitors are to provide a display of breads to include: one five strand plait; a selection of three types of rolls, two of each; one spiced fruit loaf (oven bottom). These items may be displayed in competitors own style, eg baskets, boards etc.

Approximate weights:

Bread rolls 60-70 g raw weight (*These may be flavoured*)

Plait 600 g raw weight

Spiced fruit loaf 350-400 g raw weight

- **Two sets of recipes and one description card are to be provided.**

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Live Classes

Class 8 8.00 - 8.45am Soup – Training

Prepare and present a soup of competitor's choice for TWO (2) covers to be individually plated. The portion size may range between 200 and 250 mls, but this does not include breads or accompaniments. Competitors must supply all ingredients, utensils and plates.

- **Two sets of recipes and one description card are to be provided.**

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Class 9 9.15 – 10.15am Chicken Dish – Open

Prepare and present a main course of TWO (2) covers to be individually plated. Competitors will be supplied with TWO (2) chicken breasts just prior to the start of this class. Competitors must supply all other ingredients, utensils and plates.

- **Two sets of recipes and one description card are to be provided.**

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Class 10 10.45 – 11.30am Pasta – Training

Prepare and present a pasta main course of competitor's choice for TWO (2) covers to be individually plated. Competitors will be supplied with 300 g of fresh pasta sheets just prior to the start of this class. Competitors must supply all other ingredients, cooking utensils and plates.

- **Two sets of recipes and one description card are to be provided.**

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Class 11 12noon – 1.00pm Seafood Mystery Box – Open

Competitors will be provided with a mystery box of ingredients to create a main course of TWO (2) covers. It is not necessary to use all ingredients. A hand written description of the dish is to be submitted prior to starting.

Competitors will be able to view the ingredients for Mystery Box for 10 minutes, ONE (1) hour prior to the start of the class/competition.

Competitors must supply all cooking utensils and plates.

This is a compulsory event for Southern Light Open Chef.

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Class 12 1.30 – 2.30pm Salmon dish – Training

Prepare and present a main course of TWO (2) covers to be individually plated. Competitors will be supplied with two portions of salmon fillet (not pin boned) just prior to the start of this class. Competitors must supply all other ingredients, utensils and plates.

This is a compulsory event for Southern Light Training Chef.

- **Two sets of recipes and one description card are to be provided.**

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Class 13 3.00 – 4.00pm Beef Dish – Open

Prepare and present a main course of TWO (2) covers to be individually plated.

Competitors will be supplied with 500 gm beef sirloin from which 2 portions can be cut, just prior to the start of the class.

Competitors must supply all other ingredients, utensils and plates.

- **Two sets of recipes and one description card are to be provided.**

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Class 14

Barista - Training

This event incorporates:

- Industry standard espresso construction
- Personal signature espresso presentation

Equipment can be unpacked before judging begins but no machine checks until judges indicates to start.

Competitor must supply all ingredients and small equipment. Espresso coffee beans will be provided. Espresso machine supplied is a Wega (two head group, manual machine)

There are THREE (3) parts to this competition:

Part 1 - Duration 5 minutes

- Mise en place. Cleaning if required, and checking the espresso machine and adjust grinds.

Part 2 – Duration 15 minutes

Prepare and present the following industry standard beverages:

- One (1) Double shot espresso
- One (1) Double shot latte
- One (1) Double shot cappuccino
- One (1) Espresso beverage as requested by the judging panel from the following list (Macchiato, Long Black (double shot), Flat White, Latte Macchiato, Mochaccino, Hot Chocolate)

Part 3 – Duration 5 minutes

- Espresso station clean down.

This is a compulsory event for Southern Light Trainee Waiter of the Year

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Class 15

Restaurant Service – Training

This event incorporates basic:

- Table setting
- Table service / Customer service
- Beverage service

Equipment can be unpacked before judging begins but no mise en place to begin until judges indicates to start.

Competitor must supply all service equipment and ingredients required for the task. A 900 mm x 900mm square table, 2 (2) chairs, trestle table, hot water and filtered coffee and milk will be provided.

There are FIVE (5) parts to this competition:

Part 1 – Duration 45min

Prepare a standard full table d'hôte restaurant setting for three (3) courses for two (2) covers. The preparation of a bud flower arrangement and your choice of serviette fold to be included.

Part 2 to part 5 – Duration 30min

Part 2: Greet guests, seat and napkin. Inform guests of the order of service. Serve water and bread with accompaniment.

Part 3 Remove entrée cutlery. Serve a bottle of the competitor's choice of wine and providing guests with appropriate product knowledge and explanation of choice.

Part 4: Serve two (2) empty cold main course plates. Guests will place knife and forks on plates as though they have finished eating. Clear the table and prepare for the service of dessert... Crumbing down skill must be shown.

Part 5: Set table for coffee service. Serve filtered coffee at the table. Thank guests for their participation.

This is a compulsory event for Southern Light trainee waiter

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Class 16

Classic Cocktail – Training

There are THREE (3) parts to this competition:

Part 1: Prepare Mise en place.

Part 2: Prepare and present two (2) glasses of each of the following Classic cocktails:
Total four (4) glasses
Two (2) Vodka Martini and Either two (2) Cosmopolitan or two (2) Bloody Mary

Part 3: Each competitor will be asked a cocktail related question.

All equipment, ingredients and garnishes are to be supplied by the competitor.

This is a compulsory event for Southern Light Trainee Waiter of the Year

Competition duration

Part 1: 5 minutes;

Part 2: 15 minutes;

Part 3: 2 minutes

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Titles of the Year Awards

Class 17

Southern Light Open Chef

The Southern Light Open Chef will be determined by the highest combined score from results in three different classes.

Competitors are required to compete in the following three classes: **2, 4, 11.**

By entering Class 17, competitors will automatically be entered into all relevant classes.



Bidvest Foodservice proud sponsor
Open Chef of the Year

Class 18

Southern Light Trainee Chef

The Southern Light Trainee Chef will be determined by the highest combined score from results in three different classes.

Competitors are required to compete in the following three classes: **3A, 4A, 12.**

By entering Class 18, competitors will automatically be entered into all relevant classes.



Akaroa Salmon proud sponsor
Trainee Chef of the Year

Class 19

Southern Light Trainee Waiter

The Southern Light trainee waiter will be determined by the highest combined score from results in four different classes.

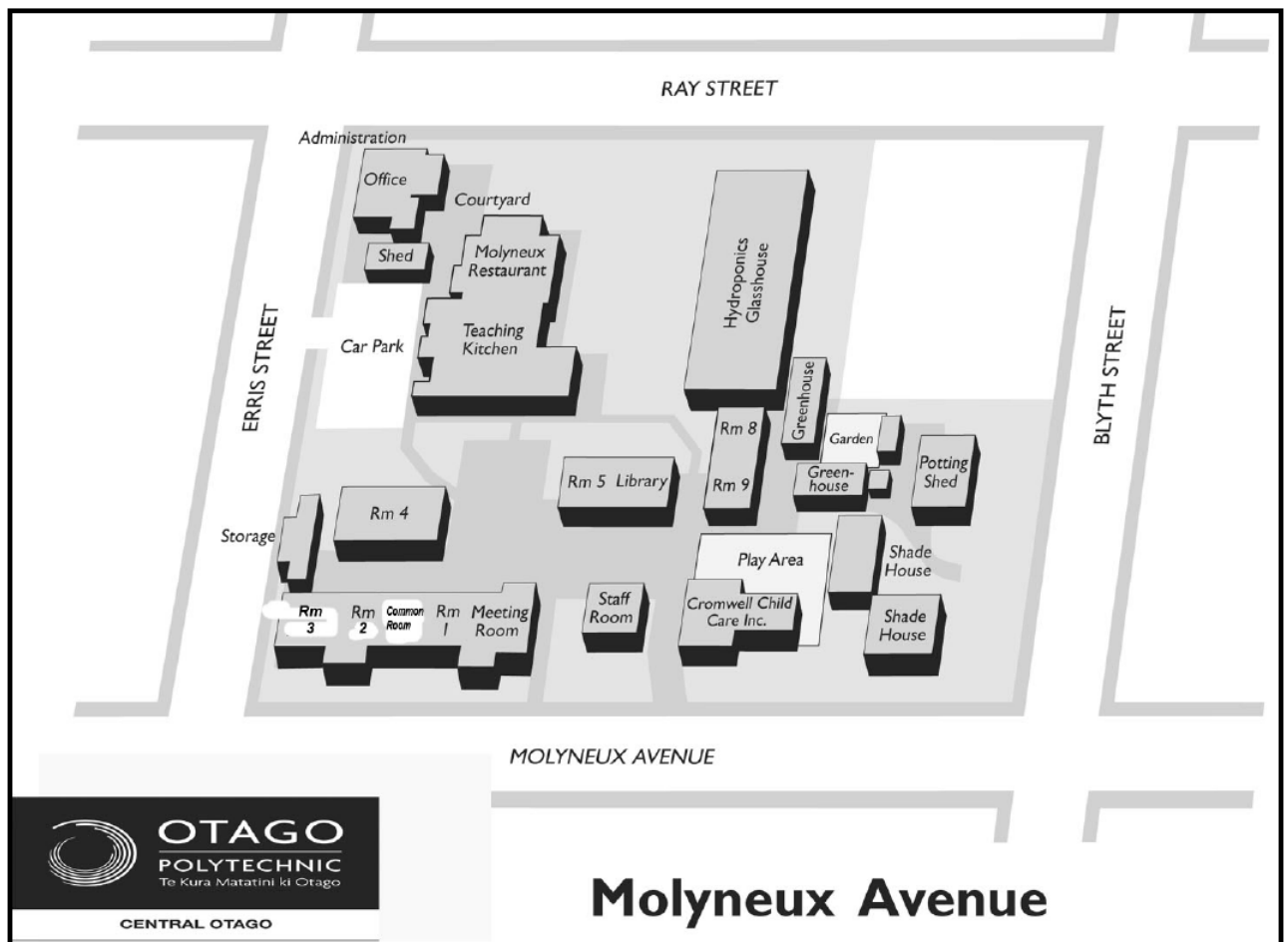
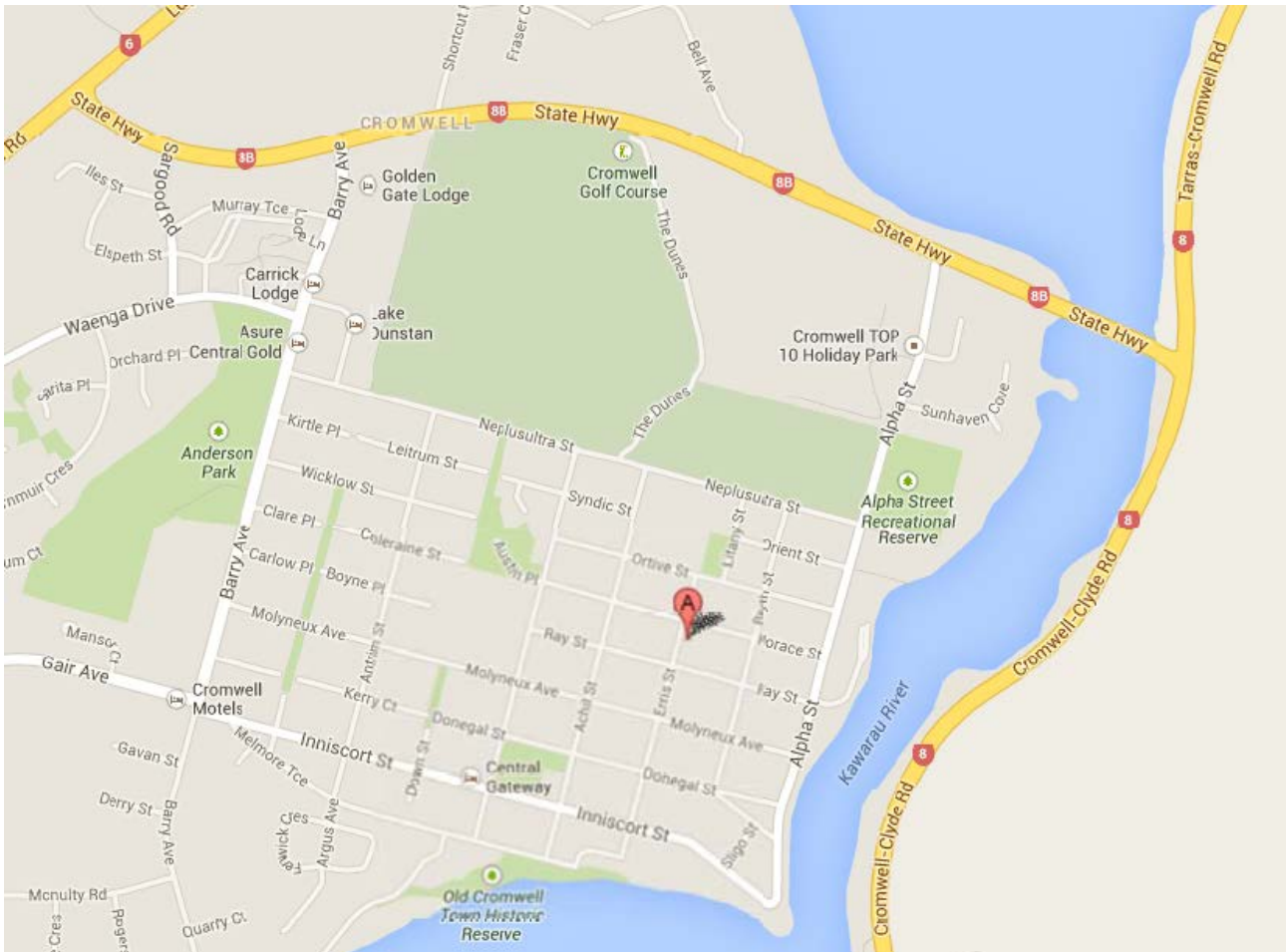
Competitors are required to compete in the following two classes: **14, 15 & 16**



Central Otago Winegrowers Association and Cromwell Super Liquor proud sponsors
Trainee Waiter of the Year

SCHEDULE OF LIVE EVENTS

Saturday 21 st May 2016			
Training Kitchen		Molyneux Restaurant	
Time	Event	Time	Event
8.00 am	Soup - Training	TBA	Front Of House – Restaurant Service
9.15 am	Chicken - Open	TBA	Front Of House - Barista
10.45 am	Pasta - Training		
12.00 Noon	Seafood Mystery Box - Open	TBA	Classic Cocktail
1.30 pm	Salmon - Training		
3.00 pm	Beef - Open		
		TBA	National Secondary Schools Culinary Challenge Senior school (Years 12-13)



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