



18TH ANNUAL WAIKATO

Culinary Fare 2023



A close-up photograph of a chef's hands grating a piece of cheese over a bowl of pasta. The chef is wearing a dark, patterned apron. The pasta is topped with mushrooms and a creamy sauce, and garnished with fresh green herbs. The background is dark and out of focus, emphasizing the chef's hands and the grating process.

Culinary Fare

The Waikato's leading culinary competition inviting secondary students to showcase their cookery, restaurant, and bar service skills.

Thursday 29 and Friday 30 June 2023

Hospitality Centre, L Block, Rotokauri Campus

Enter the competition today!

wintec.ac.nz/culinaryfare

Welcome to the 18th Annual Waikato Culinary Fare

Wintec has proudly held the Waikato Culinary Fare, in partnership with Cater Plus, since 2004. It has been exciting to see such an increase in involvement from secondary schools, tertiary providers, and the hospitality industry, both in the Waikato and across New Zealand.

The Waikato Culinary Fare has grown to become the largest regional competition of its type in New Zealand. This is made possible by the support of the event sponsors and the wider hospitality industry. The event committee remain appreciative of this backing and encourage you to support them in return.

This event allows our emerging hospitality stars to compete, gaining valuable skills and experience through participation. It is also an opportunity for the hospitality industry to come together under one roof, celebrating the sector at the leading-edge training facility at Wintec.

We wish all competitors the best of luck and look forward to seeing your skills and innovation shine through your efforts.

On behalf of the team at the Wintec Centre for Hospitality, we acknowledge all who have contributed to the Waikato Culinary Fare.

Peter Skelton – Team Manager, Hospitality, Centre for Trades

Waikato Culinary Fare Trust Committee

We would like to welcome all the competitors, teachers, families, and supporters to the Waikato Culinary Fare.

The trust committee continues to be impressed with the overall high standard of skills that the competitors display and the fantastic support and guidance their tutors and teachers give them.

The fare has grown each year, and that is due to your continued support. We acknowledge the help and assistance from our teams of judges, Wintec hospitality tutors, the Wintec technician team, all our sponsors and contributors. These people give their time generously so our students can experience the fun of competing – we thank you.

We hope you enjoy the event, and we welcome any feedback you may have.

Culinary Fare Trust Sponsorship

Any Waikato secondary school that enters a minimum of 10 competitors (excluding team events) will be eligible for The Waikato Culinary Fare Trust 'Best in Class - Food Technology' sponsorship to the value of \$100. This prize will be used by the individual school at their year-end prize-giving.

Competitor Categories

- ✓ Intermediate school student (Year 7 and 8)
- ✓ Secondary school student
- ✓ Junior Year 1 – studying Year 1 Cookery
- ✓ Junior Year 2 – studying Year 2 Cookery or a commis/apprentice in industry

Awards

- ✓ 100 Marks - Gold with Distinction
- ✓ 90 to 99 - Gold
- ✓ 80 to 89 - Silver
- ✓ 70 to 79 - Bronze
- ✓ 60 to 69 - Merit
- ✓ Up to 59 - Acknowledgement of Participation

An award ceremony will be held each day at 3.30pm. We will endeavour to award as many of the classes on the day as possible.

General Rules

During live classes, any competitor who does not present their dish on time will have 10% of their marks deducted with a further 5% for every minute up to five minutes late. Any later and the competitor will not be judged.

One copy of the dish description must be provided for all live and static events.

Competitors are to provide ingredients and all small equipment for the event.

The Centre for Hospitality offers equipment that may be borrowed on the day.





Static Buffet Presentation

- ✓ Competitors must present their entries on their own plates, platter, or dishes.
- ✓ It must be their own work, with only one competitor to take part per entry.
- ✓ Dishes must be assembled in the allocated workspace area provided (not at the display buffet).
- ✓ Entries must include a dish description - write the dish description on the entry form available on the event webpage.
- ✓ Include the competitor number with one of the dishes.

CLASS 1

Cupcakes (Secondary School)

Thursday 9am

Competitors create and present six cupcakes on one plate. The flavour of the cupcakes and plate presentation are the competitor's choice.

CLASS 2

Cold Dessert (Secondary School)

Thursday 9am

Competitors serve two portions of a dessert of their own choice, both presented on a suitable dessert plate.

CLASS 3

Cold Dessert (Junior)

Friday 9am

Competitors serve two portions of a dessert of their own choice, both presented on a white plate.

CLASS 4

Savoury Pie (Secondary School)

Thursday 9am

Competitors present a baked savoury pie with a filling of their choice. The pie must include a lid. It should provide four average portions or be approximately 20cm-diameter in size. The pie should be baked but left to cool. It will be reheated for judging.

CLASS 5

Cold Entrée (Junior)

Friday 9am

Competitors serve two portions of a cold entrée of their choice. Both portions should be the same entrée, served the same way.

CLASS 6

Café Cake (Secondary School)

Friday 9am

Competitors bake and serve one 20-25cm cake of either classical or contemporary style. Please note, this class **does not** include celebration cakes (such as birthdays or wedding cakes).

CLASS 7

Café Cake (Junior)

Friday 9am

Competitors bake and serve one 20-25cm cake of either classical or contemporary style. Please note, this class **does not** include celebration cakes (such as birthdays or wedding cakes).

CLASS 8

Cupcakes (Intermediate School Year 7 and 8)

Friday 9am

Competitors create and present six cupcakes on one plate. The flavour of the cupcakes and plate presentation are the competitor's choice.

Live Kitchen

CLASS 9

Mystery Box (Secondary School)

Thursday 12pm–2.30pm

Briefing in Windows Restaurant at 12noon.

Commodities list provided at 12pm.

Kitchens 1, 2 and 3.

Heat 1, 2 and 3. 1pm–1.30pm set up.

1.30pm–2.30pm to prep, cook, and serve.

A team of two cooks prepare, cook and serve a main course for two people (two plates) within one hour.

The main will consist of a meat, vegetables, a starch, and a suitable sauce.

The team will have 30 minutes to set up and one hour to prep, cook and serve.

You do not have to use all the ingredients supplied in the box.

A dish name and brief description must be handed into the judges at the beginning of the competition.

Wintec provides commercial kitchen facilities, however, all small equipment and presentation plates must be provided by the competitors.

CLASS 10

Creative Savoury Pizza (Secondary School)

Friday 10.30am–11.30am, Kitchen 1 and 2

Competitors prepare, cook, and serve a pizza of their choice using their own fresh, uncooked dough, which they should bring with them. Marks will be awarded based on knife skills, degree of difficulty, flavour combination, and presentation.

CLASS 11

Magic Box Team Event (Junior Year 1)

Thursday 8.30am - Team briefing and viewing of magic box in Windows Restaurant.

9.30am–12pm, Kitchen 3

Level 4 cookery students in teams of two will prepare, cook, and serve four portions of a main and dessert within 2 hours and 30 minutes.

All basic equipment is provided; any additional equipment being brought in must be declared to the judges before the class's commencement. An ingredients list will be available at the briefing for the team's dish development.

CLASS 12

Creative Burger (Secondary School)

Friday 1pm - 2pm, Kitchen 2, Kitchen 3

Competitors prepare two identical burgers, using any ingredients to create them. The dishes are to be individually plated within 60 minutes.

CLASS 13

Healthy Lunch (Secondary School)

Friday 12pm–1pm, Kitchen 1

Competitors create two portions of a lunch they consider to be healthy individually plated and presented within 60 minutes.

CLASS 14

Main Course (Junior)

Friday 9am - 10am, Kitchen 3

Competitors create two main-course portions of any meat, fish, or poultry, individually plated and served within 60 minutes. The dish must include a starch, vegetable, sauce, and garnish.

CLASS 15

Magic Box Team Event (Junior Year 2)

Thursday 8.30am - Team briefing and view magic box in Windows Restaurant.

9.30am–12pm, Kitchen 2

Level 5 cookery students (or equivalent), in teams of two, will prepare, cook, and serve four portions of a starter, main, and dessert within 2 hours and 30 minutes. A briefing will be held at 8.30am in the lecture theatre, where an ingredients list will be handed out for the team's dish development.

CLASS 16

Entrée Dish (Junior)

Thursday 8.30am–9.30am, Kitchen 1

Competitors create an entree dish of four portions, to be individually plated within 60 minutes.

CLASS 17

Chicken Dish (Secondary School)

Friday 9am–10am, Kitchen 1, Heat 1

Heat 2 (if needed) Kitchen 2

Competitors create a main chicken course of two portions, to be individually plated within 60 minutes and to include a starch and a vegetable.

CLASS 18

Dessert (Secondary School)

Friday 11am– 12pm, Kitchen 3

Competitors create two identical portions, each portion being their interpretation of a dessert.

The dessert must be plated and presented within 60 minutes.





Live Restaurant

CLASS 19

Creative Table Setting (Secondary School)

Thursday 10am–11am, Restaurant

Competitors have 10 minutes to unpack and 30 minutes to complete a creative or themed table setting of four covers, including a centrepiece of their choice and serviette folds.

A 90 x 90cm square table, 115 x 40cm sideboard, chairs, and hot water will be provided. Competitors are to supply all other equipment.

CLASS 21

Barista Junior + Industry

Friday 12.30pm, Restaurant

Heat times will be advised.

Competitors will be allowed a total of five minutes preparation time to condition the espresso machine, the grinder, and to set up any additional equipment, then 20 minutes to prepare and present two of each of the following beverages: double shot espresso; double shot cappuccino; double shot flat white.

Registered competitors will be given a list of equipment and ingredients available

Competitors are to supply any other requirements.

CLASS 22

Barista (Secondary School)

Thursday and Friday from 9am, Restaurant

Heat times will be advised.

Competitors will be allowed a total of five minutes preparation time to condition the espresso machine, the grinder, and to set up any additional equipment, then 20 minutes to prepare and present two of each of the following beverages: double shot espresso; double shot cappuccino; double shot flat white.

Registered competitors will be given a list of equipment and ingredients available.

Competitors are to supply any other requirements.

Cocktail Competition

CLASS 24

Smoothie/Frappé and Iced Tea (Secondary)
Thursday 12.30pm–2pm, Restaurant

Heat times will be advised.

Competitors are required to produce two portions of a Smoothie or Frappé and two portions of an Iced Tea.

Judges are looking for a modern healthy take on the traditional serving.

Competitors will have 5 minutes to setup with no preparation and 25 minutes to complete their items.

Competitors are encouraged to bring their own presentation items, however, blenders, ice, and other equipment can be made available upon request.

It is essential to provide a recipe card, and judges will ask for a spoken dish description to explain your creations and what has inspired them.

Bon Accord sample pack is available upon request for school practices.

Competitors must bring their own products to prepare and present their class entry.

Supreme Award

Wintec | Te Pūkenga Top Secondary School Award

The winner of this class is awarded to the individual school that accumulates the most marks for their school's top entry in each of the secondary schools' classes.

Notes:

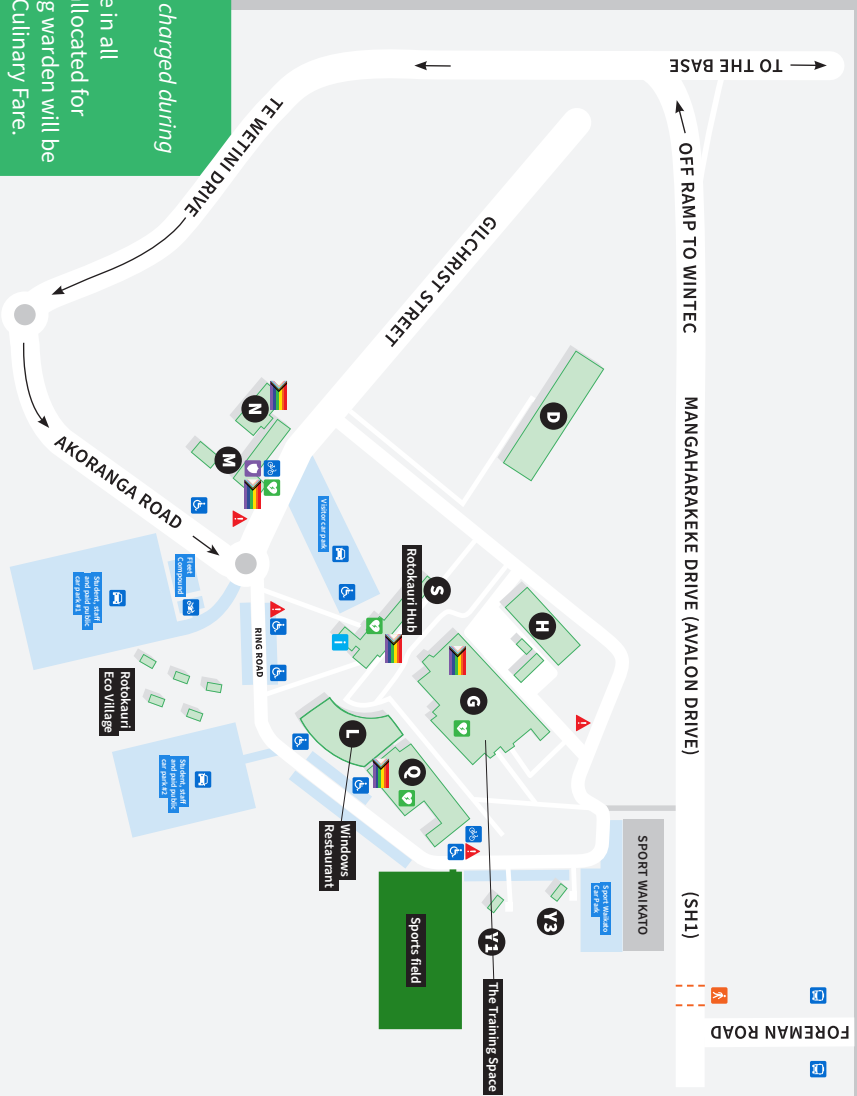
- All Schools qualify for this prize
- Only the highest individual score for each school and each class is used for the final calculation – includes team events
- Schools are encouraged to enter at least one competitor in each class



ROTKOKAURI CAMPUS MAP

	Security		Bus stop
	Pedestrian crossing		Parking
	Mobility parking		Bicycle racks
	Motorbike parking		Information
	Emergency assembly point		Dehballator
	All gender toilets		

- D Block**
 - Waikato Trades Academy
- G Block**
 - Engineering and Industrial Design
 - Trades
 - The Training Space
- L Block**
 - Hospitality
 - Windows Trainee Restaurant
- M Block**
 - Security
 - Outdoor Education
- N Block**
 - Animal Technology
- Q Block**
 - Biokinetic Clinic
 - Parenting Room
 - Sport Science and Human Performance
 - Waikato Human Performance Hub
- S Block - Rotokauri Hub**
 - Cafeteria
 - Computers
 - Health Services
 - IT Service Desk
 - Library
 - Prayer Room
 - Student Enrolment and Information Centre
 - Te Keke Manaaki
 - Study Rooms
 - Toilets
- Sport Waikato**
 - Physiotherapy



Parking
Parking will not be charged during the 2-day event.
 Parking is available in all designated areas allocated for parking. No parking warden will be on-site during the Culinary Fare.

Waikato Culinary Fare Entry Form

Full name	
Mailing address	
Home phone	
Mobile	
Date of birth	
Email	
Place of study/work	
Teacher's name	

Please note: multiple entries from secondary schools will be accepted if the student name, email, and class number are clearly listed in one email.

Class number	Class name

Fees for 2022 (incl. GST)

Class 8 (Intermediate)	\$10
Secondary School Individual Class	\$15
Junior Individual Class	\$20
Restaurant Classes 19-24	\$10
Class 9 Mystery Box (Secondary School)	\$25 per team
Class 11 Magic Box (Junior Level 3)	\$30 per team
Class 15 Magic Box Team	\$30 per team

Waikato Culinary Fare Entry Form

- ✓ Payment must accompany the entry form.
- ✓ Payment should be made to Westpac 03-1556-0435143-000.
- ✓ Please include your name in the reference section.

Competition rules and conditions

- ✓ Contact sue.delacy@wintec.ac.nz or paulh@caterplus.co.nz for any enquiries regarding registrations.
- ✓ Please contact joshua.kanara-bailey@wintec.ac.nz for any general enquiries.
- ✓ Entries close on Friday 16 June. No changes to entries will be actioned after Wednesday 21 June. Late entries may be accepted at the discretion of the committee.
- ✓ Please photocopy this form if you need additional entry forms.
- ✓ Visit wintec.ac.nz/culinaryfare for menu description forms and marking keys.
- ✓ The Trust reserves the right to cancel a class due to insufficient entries.

Statement of confidentiality

All information supplied to the organising committee as part of this Waikato Culinary Fare entry form will be kept entirely confidential. It will not be revealed to anyone or used for any purpose other than internal record keeping.

Results

Please note, results will be published.

Photography

All competitors must agree that the Waikato Culinary Fare, Wintec | Te Pūkenga can use all images captured for advertising or communication purposes.

I have read and accept all competition rules and conditions:

Signature:	
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Please complete this form and email to

sue.delacy@wintec.ac.nz



Health and Safety Information

Introduction

This is designed to be used as a guide to safety management during the Culinary Fare, which is to be held at Wintec Rotokauri Campus. The information in this section applies to all competitors, spectators, and staff attending the competition.

During the event and prior to the individual tasks, students will be briefed on the task specific safety requirements by the relevant Wintec personnel.

Failure to comply with the information in this section may result in the individual being asked to leave the Wintec Campus.

Health and Safety Briefing

Before your event, Wintec staff will ensure that you are familiar with the following information relevant to your specific class:

- ✓ Acceptable safe working practices
- ✓ Safety aspects of equipment
- ✓ The nearest emergency exit
- ✓ The nearest firefighting apparatus and how to use it
- ✓ The assembly point in the case of emergency evacuation
- ✓ The first aid facilities available

Personal Protective Equipment (PPE)

Wearing Personal Protective Equipment (PPE) minimises the risk of harm to individuals, and is a means of meeting the requirements of the Health and Safety at Work Act 2015, regulations and New Zealand standards of safe work practice.

The practice of utilising PPE is also reflected in various industry related and approved codes of practice and guidelines.

Footwear

All competitors will be required to wear relevant closed-in footwear. Spectators must wear footwear during the event.

There is no requirement for these to be closed shoes.

Accident/Incident Report

There is an electronic form which is to be used to report any accident or incident occurring during the Culinary Fare.

Near-miss incidents without injuries must also be reported. A Wintec staff member will assist you with the completion of this form.

The definition of an accident:

“An unexpected or undesirable event, especially one causing injury or damage.”

In the event of an accident

Assess the situation and consider your own safety.

Call for help and have someone locate a first aider, ask them to alert the ambulance (dial 111), and give details.

Talk to the casualty, reassure them. Do they respond?

Check ABCs, Airway, Breathing and Circulation of a non-responsive patient.

Do not move casualty with suspected spine injury unless in further danger.

Smoking

Wintec is a smoke-free environment and as such, smoking is not permitted on the campus. There are no areas available within the boundaries of the campus for those wishing to smoke. If you wish to smoke, please ensure you leave the campus.

Drugs and Alcohol

The Culinary Fare is a drug-free event. No drugs, alcohol, or illegal substances are to be consumed prior to or during a class regardless of where the class is conducted. Any person under the influence of any drug (including alcohol) will not be allowed into the event.

Unsafe or Unseemly Behaviour

Any person identified or acting in a manner perceived to be unsafe for themselves or others will be automatically asked to cease their behaviour. Further decisions will need to be made by the staff regarding the individual's ability to remain part of the Culinary Fare.

Any behaviour of a derogatory or disrespectful nature towards students, spectators, or staff will not be tolerated, and the individual will be removed from the campus.

First Aid

Qualified first aid personnel will be available during the competition, and first aid kits are located at a number of areas on the campus.

