



## Rules and Regulations for **NSSCC 2018**

### **Enter Regional Events**

The **competitor** will prepare, cook and present, two [2] individually plated portions of an entrée course within 60 minutes. The entrée portions must contain fresh New Zealand grown **tomatoes** as the principal component of the dish. The dish must meet healthy eating guides. Further information can be found on our website: [www.nsscc.nz](http://www.nsscc.nz)

A description card & two (2) copies of the recipes must be presented and to be on the templates provided supplied on our website: [www.nsscc.nz](http://www.nsscc.nz)

The **Regional winner** and the **student in second place** will receive a **prize pack**.

## Entering a regional event

[www.nsscc.nz](http://www.nsscc.nz)

visit the regional competition page for all event information. Each competitor enters in their region and contacts the regional event organiser for further information and entry confirmation.

[www.nzchefs.org.nz](http://www.nzchefs.org.nz) for all events run by NZ Chefs, events please contact the local competition organiser.



Facebook - log in, search for NSSCC – National Secondary Schools Culinary Challenge

### 2018 NSSCC Regional competitions, venues and dates:

Regional Events	Event	Venue	Date	How to enter
Auckland – North/West	NZ Chefs Auckland	NZMA, Carbone Rd,	22 <sup>nd</sup> June 2018	<a href="http://www.nzchefs.org.nz">www.nzchefs.org.nz</a>
Auckland – South/East	MIT Secondary Schools	MIT, Otara, Manukau	19 <sup>th</sup> June 2018	<a href="mailto:Sandi.Eickhoff@manukau.ac.nz">Sandi.Eickhoff@manukau.ac.nz</a>
Waikato / Bay of Plenty	Waikato Culinary Fare	Wintec, Hamilton	6 <sup>th</sup> July 2018	<a href="http://www.waikatofare.co.nz">www.waikatofare.co.nz</a>
Hawke's Bay / Poverty Bay	Hawke's Bay Salon	EIT, Taradale	27 <sup>th</sup> May 2018	<a href="http://www.nzchefs.org.nz">www.nzchefs.org.nz</a>
Taranaki / Wanganui	Taranaki Salon	WITT, New Plymouth	18 <sup>th</sup> June 2018	<a href="http://www.nzchefs.org.nz">www.nzchefs.org.nz</a>
Wellington	Wellington Culinary Fare	WelTec, Wellington	20 <sup>th</sup> May 2018	<a href="http://www.nzchefs.org.nz">www.nzchefs.org.nz</a>
Canterbury / Tasman	Ara Culinary Comps	Ara, Christchurch	18 <sup>th</sup> June 2018	'Click Here'
Otago / Southland	Ara Culinary Comps	Ara, Christchurch	18 <sup>th</sup> June 2018	'Click Here'

Thanks to all the Regional event venues

In conjunction with NZ Chefs



HAWKE'S BAY  
*Te Whare Tokiura o Kahungunu*



Waikato Culinary Fare



MIT



# Competing at the NSSCC final



Each regional winner of the NSSCC event will represent their school and region, at the NSSCC National Grand Final. The teacher and competitor need to do the following:

- Ask another student to join the winner and transition into a two person Regional team for the final. [The school owns the right to the final and can nominate any registered school student to be in their NSSCC Grand Final Team]
- Be available to attend the NSSCC Grand Final and the NZ Culinary Journey
- Agree to photography and videography which will be used for promotional purposes

Each Regional winning school will receive a **\$500 Bidfood voucher** to assist with training, and **travel assistance** to attend the national final. The Regional team and their teacher will receive a NSSCC jacket to wear at the final and prize giving, a New Zealand Culinary Journey Chefs Jacket and/or polo shirt.

## The National Secondary School Culinary Challenge 2018

The NSSCC Grand Final is a team of **two competitors** who prepare, cook and present, individually plated, **four (4) portions** of an **entrée** and **four (4) portions** of a **main** course within **90 minutes**.

The entrée must contain fresh New Zealand grown **tomato** as the principal component of the dish.

The main course must include at least three (3) fresh New Zealand grown vegetables, one of which must be a **potato**. The protein component is to be from a chicken breast, skin on, and bone in (One (1) per portion).

**Note:** The chicken breast, bone in, skin on (the supreme cut) can be brought to the competition as either a whole chicken OR as a supreme. The team's designed dish may include the chicken with or without the bone and skin.

The NSSCC final is at MIT, Gate 14, Alexandra Crescent, Otara on the 4<sup>th</sup> September 2018. The Awards Dinner will be held at 6pm at MIT. All details will be confirmed to each regional winning team.

### The Prize Package details will be announced in February 2018

- The Regional winning school will be supplied with further information in July, prior to the National Grand Final.

### The National Winners:

- Competitors who win the National Title are not permitted to enter the NSSCC again. Students may enter the competition twice.



The NZ Culinary Journey will be held on Wednesday following the NSSCC Grand Final. All Regional winners who are in the NSSCC and their teacher/tutor are invited to this inspiring event. Return travel arrangements can be arranged late afternoon.



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# The competitions

- Competitors **must** supply all food items and necessary equipment to prepare, cook and serve during the NSSCC.
- Each competitor in the regional events must prepare **two [2] plates** of the **tomato** dish in the regional final. [Note: four (4) plates of each course are required for the NSSCC grand final event]
- Competitors are advised not to bring additional display materials, as these are not be marked.
- Once a live competition has started, there is no communication between the competitors or between the competitors and supporters outside the arenas.
- If communication does take place, the competitor/s will be disqualified immediately.
- Once a live competition has started no equipment, food, liquids or other associated items for the class may be bought into the arenas for the competitors under any circumstances.
- When the allotted time is up competitors will be able to continue finishing the event however the following penalties apply: **First minute late = 5 Marks removed**
- For every minute after, 1 mark removed (to a total of 5 minutes).
- If the competitor has not presented all dishes 5 minutes after allocated finish time, the competitor will receive a DNC or DNP (“did not complete” or “did not present” on the judging sheets). With live competitions **all plates** must be off the bench and in transit, within the competition allocated time.
- If a competitor serves RAW or uneatable food, they will receive a DNC (did not complete). Temperature probes may be used by the judges to test suitable temperature of served food items.
- All enquiries during the competition should be directed to the Head Judge of the competition. No conferring is permitted in any form. Conferring between parties will result in disqualification from the event.
- Grand Final: The competition jacket must be worn [supplied] with skull cap [supplied] and neck tie [supplied by competitor]. Marks are deducted for incorrect uniform. The Chief Judge or the safety officer will have the right to have the equipment removed at any time of the competition.
- Competitors are required to clean their stoves & equipment at the end of the competition. Marks will be deducted if this is not carried out.
- No trolleys will be allowed in the kitchen other than for transport into the kitchen. All trolleys must be removed to a safe place prior to start of the competition.
- Extreme care must be taken with all deep fryer style cookers – If Judges deem practice by a competitor as unsafe, they will ask the competitor to stop the practice.

## Equipment

- All platters, props, plates, equipment and product to be provided by competitors unless otherwise stated in the schedule. These must be marked with the competitor’s or schools name. Competitors are responsible for their own equipment at all times.
- The organisers are not responsible for any loss or damage to exhibits, dishes, equipment or personal effects. It is the competitor’s/school’s responsibility to cover this personal risk.
- 4 x Gas Hob Stove – Note: These will vary between Regional finals and only use as a guide. Examples of some of the ovens at regional events



**IMPORTANT NOTE:** If the NSSCC regional competition is part of the NZ Chefs local competition – NSSCC competitors are required to meet the NZ Chefs **entry criteria** and **fees**.

### Time Allocation

- The time allocation for the competition classes will be strictly enforced. Provided there are no unforeseen difficulties  $\frac{1}{4}$ ,  $\frac{1}{2}$  and  $\frac{3}{4}$  times will be given. A 10 minute to go call and from 5 minutes remaining, every minute will be called.

### Liquid nitrogen

- May only be used in a class in accordance with the material safety data sheet #0048 as issued by BOC Limited. Any use of this material outside these guidelines will disqualify the competitor immediately.

### Team Age

- Competitors must be 15 years + old at the time of the National Final in September 2018

### Recipe template and Description Cards.

- Competitors must provide two (2) recipes using the template from the NSSCC website. This includes weights, ingredients and methods.
- Two description cards must be supplied (as the dish to be described on a menu). This should be computer generated and written in English.

The two (2) Recipe templates and two (2) Description cards are taken into the kitchen for display with the competitors work on the Judges and display tables

- The recipes and dish description card, when provided, become the property of NSSCC. They may be reproduced for promotional purposes by the sponsors.

### Judging

- The decision of the judges in all matters relating to the competitions is final and no correspondence will be entered into.
- For more details on the competitions, competitors may refer to the latest version of “Guidelines for Culinary Arts & Restaurant Service Competitions.” This is available from NZ Chefs.

### Awards

- The World Association of Chefs Societies [WACS] marking system is used in this competition. All competitors start with 100 ('Gold with Distinction'), with marks deducted for non-compliance with the Guidelines. Competitors can receive Gold, Silver & Bronze medals with certificates in each class.
- Medals and certificates will be awarded to competitors who achieve the following marks in each class.

100	Gold Medal with Distinction.
90-99	Gold Medal.
80-89	Silver Medal.
70-79	Bronze Medal.

A certificate of merit can be awarded at the discretion of the Chief Judge.

### Security

- The Management team is not responsible for any loss or damage to exhibits, dishes, equipment or personal effects. Competitors are advised to suitably insure all personal equipment bought into the salon. It is the competitor's responsibility to cover this for personal use.
- No responsibility will be taken for equipment that has been left behind at the end of the competitions and any equipment left on site at the close of the competitions will be disposed of without further warning.
- The organisers accept no responsibility for loss or damages to personal property or injuries whilst competing.

### Sponsors & Ingredients

For use of sponsors products, please see the following recommendations:

- Vegetables.co.nz do not include fungi in their growing group. Marks are deducted if mushrooms are used.

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