

2012 VANUATU SALON CULINAIRE **CLASSES AND DESCRIPTIONS**

30 October - 02 November 2012



COLD DISPLAY CLASSES – class descriptions

1. Two course dinner showcase presented cold (Open) *Junior Chef of the Year

2 servings of a two course meal presented cold.

Must include a starter and dessert course accompanied by a recipe and menu description. – Aspic work is a requirement for the Junior Chef of the Year competition. Junior is not required to produce a main course.

2. Three course dinner showcase presented cold (Open) *Senior Chef of the Year

2 servings of a three course meal presented cold.

Must include a starter, a main and a dessert course accompanied by a recipe and a menu description. Aspic work is a requirement for Senior Chef of the Year competition.

3. Buffet Centre-piece (Open)

An Inter-venue competition. Centerpieces must be prepared at your premises. Maximum space available is 100cm x 100cm with no height restrictions, internal supports are permitted but should not be visible. Centerpieces can be made from breads, fruits, margarine, pastry or chocolate.

4. Special Occasion Cake (Open)

A decorated celebration cake. Maximum Space allowable is a footprint of 100cm x 100cm, there are no height restrictions. Cake garnish must be edible and internal supports are permitted if desired.



LIVE COOKING CLASSES – class descriptions

5. Live Dessert served hot or cold (Open)

2 servings of one dessert presented hot or cold with a recipe card and menu description.

Pastry dough **cannot** be prepared in advance it must be made on site.

75 minute duration

6. Live Breakfast (Open)

2 servings of one dish suitable for breakfast/brunch service. Dishes to be accompanied by a recipe card and a menu description. Everything must be prepared on site except for bread which can be brought in for the class.

30 minutes duration

7. Island Kaikae (Open)

2 servings of one main course that should contain ingredients or produce that are grown or produced locally in Vanuatu. Dish is to be of restaurant standard and quality – and should be representative of Vanuatu cuisine – or have a pacific influence. Dish is to be accompanied by a recipe card and a menu description. (imported ingredients are allowed – best kept to a minimum if possible)

60 minutes duration

8. Café Style Soup & Sandwich Class (Open) NEW

2 servings of a two course cafe style soup & sandwich. (4 dishes total) A class designed to test two simple skills all chefs should have. A soup entrée and sandwich main course. Soup may be served hot or cold – Prepared stock can be brought in for the soup. Bread and butter/margarine can be brought in for the Sandwich. All other ingredients to be brought in unprepared. All meals to be accompanied by a recipe card and a menu description.

60 minutes duration

9. Live Beef (Open) *Junior Chef of the Year Requirement

2 servings of a main course using Vanuatu Beef of any cut. Prepared stock can be brought in for the use in preparing a sauce or jus. No pre-made, completed jus or sauces are allowed. Dish must be prepared at the venue and served with a recipe card and menu description.

60 minutes duration

10. Live Beef (Open) *Senior Chef of the Year Requirement

2 servings of a main course using Vanuatu Beef of any cut. Prepared stock can be brought in for the use of preparing a sauce or jus. No pre-made, completed jus or sauces are allowed. Dish must be prepared at the venue and served with a recipe card and menu description.

60 minutes duration

11. Live Pizza (Open)

2 pizzas, maximum size 300 mm to be prepared and served at the venue, should be presented with a recipe card and menu description. Prepared pizza dough **can** be brought in but not rolled. Pizza stones may be used – but will not be provided.

45 minutes duration

12. Live Main and Dessert (Open) *Junior Chef of the Year Requirement

2 servings of a main course and dessert prepared at the venue. Presented with recipe and a menu description. Dessert may be served hot or cold, main course can be of any protein.

90 minutes duration

13. Live main and dessert (Open) *Senior Chef of the Year

2 servings of a main course and dessert prepared at the venue. Presented with recipe and a menu description. Dessert may be served hot or cold, main course can be of any protein.

90 minutes duration

14. Live Pasta (Open)

2 servings of a pasta main course prepared and served at the venue, dish should be presented with a recipe and a menu description. Prepared pasta dough **can** be brought in but not rolled. Packet pasta will not be marked.

45 minutes duration

15. Restaurant Challenge – The Origin Energy Restaurant Challenge – NEW FORMAT!!!!

A New format of competition to ensure a high standard of quality & professionalism is achieved. A team event - where teams will comprise of 2 chefs and 2 wait staff. Chefs must present a three course lunch, an entrée, main and dessert. 6 serves of each course are to be plated and served (1 for judging, 5 to be served). Teams will produce their own menus in advance (**THIS IS THE CHANGE AWAY FROM THE MYSTERY BOX FORMAT**) – allowing Restaurant teams to design and practice the dishes in the lead up to the Salon (existing dishes from current menus/signature dishes etc can be used in the competition). Thus producing a professional and refined menu for judging & service to tables, showcasing their skills & their establishments' standard. Wait staff will be required to set a table for 5 people suitable for an a la carte service, competently explain the menu and then serve the 3 course meal to guests, serve a selection of red and white wines and water which will be provided by the Association. Competing teams are to provide, ingredients, cutlery, glassware and tableware – a round table and white table cloth with 5 seats will be provided.

3 Hours – (180 minutes) duration

FRONT OF HOUSE AND HOUSEKEEPING – classes & description

16. Themed table setting display – Theme - “Romantic Table for Two”

2 place table setting for a la carte service to include wine and water glasses. Competitor is to set the table with their own cloth and tableware, a themed table centerpiece can be designed and used, this may be made at your establishment.

30 minutes duration

17. Cocktail Maker of the Year Competition

Competitors will be required to make 2 Margarita cocktails (may be served shaken with ice, on the rocks or blended) and 1 signature cocktail x 2 servings of their own choice (this may be their own design if desired). Cocktails must be accompanied by a recipe card and method description. All ingredients & equipment including glasses, straws & garnish to be provided by competitor. Ice & bar blenders will be provided for the competition.

2 minutes set up, 5 minutes to make 2 x Margaritas - 2 minutes to reset - 5 minutes to produce 1 x signature cocktails (2 servings) - 2 minutes clean up.

TOTAL 16 minutes duration

18. Housekeepers Bed making Competition

Make a king single bed from a bare mattress with under blanket, sheets, 2 pillows and counterpane, bed runner or bedspread. Then decorate the bed making it ready for the arriving guest. Pillows, under blanket, pillowcases and sheets will be provided. Competitors to provide bed decorations & Counterpane/bed runner or bedspread. Bed decoration and theme may be of competitors choice.

8 minutes duration