

Test Project Trade 34 - Cooking

New Zealand National Competitions
Christchurch 2010

Project Designer: Stephen Pope

DESCRIPTION OF PROJECT AND TASKS FOR COMPETITORS

- The Test Project for Cooking will be carried out in Modular format over a 3 day period, total project time 22 hours. A competition kitchen module rotation system which will be finalised by means of a draw by the Chief Expert prior to competition commencement.
- All Competitors will work through the Modules over the three days of their competition – three modules to be competed over three days.
- All competitors will have a Mystery Module on day two.
- The 2 course mystery module will be chosen by the Chief Judge and issued on the day of the competition.
- All food preparations will commence and conclude on the same day. Competitors are not permitted to do preparations in advance.
- A common ingredients list will be available for both days of competition and a specific module ingredients list will be available for each individual day of competition.
- A mystery component will be contained within two of the three modules

MODULE OVERVIEW 100 %

Module 1	25% of Total Marks divide total marks by 4 Vegetarian Menu
Module 2	50% of Total Marks divide total marks by 2 Mystery Game Main course and plated dessert
Module 3	25% of Total Marks divide total marks by 4 Brunch service

TIMING FOR MODULE 1, 2 & 3 (COMPETITORS & JUDGES)

3 DAY COMPETITION OVERVIEW

Time	Hours	DAY 1	DAY 2	DAY 3
8:00		Information	Information	Information
9:00 start in kitchen	Prep time in kitchen	Vegetarian Menu Starter Module 1	Mystery Box Module 2	Brunch Finger Food Module 3
12:00 noon	Lunch 30 mins	Lunch 30 mins	Lunch 30 mins	Lunch 30 mins
12:30 Start in kitchen		1 Service times First Course 13.30 Second Course 14.30 Kitchen cleaned & Finish 15.30	2 Service times Main Course 13.30 Dessert 14.00 Kitchen cleaned & Finish 15.00	3 Service times First Course 13.30 Second Course 14.30 Kitchen cleaned & Finish 15.30
Project Time 22hrs		total 7.5 hours	total 7.0 hours	total 7.5 hours

MARKING SUMMARY MODULES 1-3

Objective Marking	Subjective Marking
<p>HYGIENE – (MAX 10 POINTS)</p> <p>PERSONAL – (6 points)</p> <ul style="list-style-type: none"> • Hands • Tasting Fingers • Bad Habits • Correct and clean uniform <p>WORK STATION - (4 points)</p> <ul style="list-style-type: none"> • Floor, Fridge, benches 	
TOTAL 10	
<p>PREPARATION – (MAX 30 POINTS)</p> <p>WASTAGE – (4 points)</p> <ul style="list-style-type: none"> • Commodities • Burnt/ spoilt <p>SERVICE TIME – (4 points)</p> <p>USE OF COMPULSORY INGREDIENTS – (2 points)</p> <p>CORRECT SERVICE TEMPERATURE – (1 points)</p>	<p>KITCHEN SKILLS DEMONSTRATED - (8 points)</p> <p>QUALITY OF FOOD PRODUCED (5points)</p> <p>ORGANISATION SKILLS – (6 points)</p> <ul style="list-style-type: none"> • Planning • Efficiency • workflow
TOTAL 11	TOTAL 19
<p>PRESENTATION – (MAX 20 POINTS)</p> <p>DISH MEETS CRITERIA – (5 points)</p> <ul style="list-style-type: none"> • Correct Elements • Correct size portion <p>CLEAN PLATES – (2 points)</p> <ul style="list-style-type: none"> • No Spills • Finger Prints 	<p>VISUAL APPEAL – (8 points)</p> <ul style="list-style-type: none"> • Colours • Balance <p>STYLE & CREATIVITY – (5 points)</p>
TOTAL 7	TOTAL 13
	<p>TASTE – (MAX 40 POINTS)</p> <p>COMBINED HARMONY – (15 points)</p> <p>TEXTURE – (15 points)</p> <p>INDIVIDUAL FLAVOURS – (10 points)</p>
	TOTAL 40

Module 1 7.5 hours total		Vegetarian Menu 6 hours kitchen time	Skill 34 DAY 1
Description	Prepare two (2) varieties vegetarian food: <ul style="list-style-type: none"> • 1 starter – Must be vegan (4 portions) • 1 main course – must be lacto/ovo vegetarian (4 portions) • Dishes can be served hot or cold • Minimum one sauce (1) included in each course • Must include an identical garnish/decoration on each plate 		
Service Details	Portion size of starter course- 80g minimum Portion size of main course- 180g minimum Service temperatures for courses served hot must be 60°C minimum ,for cold max 15°C 4 portions of each course must be served in bowls or plates provided as per the infrastructure list.		
Main Ingredients required for starter or Main	<ul style="list-style-type: none"> • Tofu – firm and soft to be used • Lentil 		
Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table • Use ingredients from the module table 		
Special equipment required	<ul style="list-style-type: none"> • No service equipment permitted other than that provided as per the infrastructure list 		

Module 2 7 hours		GAME MAIN COURSE MYSTERY BOX /PLATED DESSERT 5.5 hours kitchen time	Skill 34 DAY 2
Description	<p>Part 1: Main Course (Mystery box)</p> <ul style="list-style-type: none"> • Prepare one (1) main course –Mystery Box format using – game meat - 4 portions <p>Each plate must include:</p> <ul style="list-style-type: none"> • Two cooking preparations of the mystery meat (game) • Two accompaniments minimum • One sauce minimum • One starch <p>ALL Ingredients for mystery box will be provided by the Chief Judge competitors. Only these ingredients must be used to make this main course</p> <p>Part 2: Plated Dessert</p> <ul style="list-style-type: none"> • Prepare four portions of the plated mystery dessert to include (one) 1 component of choice. • Each plate must also include one sauce minimum • Each dessert must also include an identical garnish/decoration Instructions for this will be given on the day by Chief Judge. • Recipe for the dessert will be provided by the Chief Judge, and be presented by the competitor in his/her own choice 		
Service Details	<p>Portion size of game main course- 180g minimum total weight</p> <p>Service temperatures for game main course- 60°C minimum</p> <p>Portion size for dessert- 120g minimum.</p> <p>If dessert is served warm, temperature must be 35°C minimum and if served cold max 15°C</p> <p>4 portions to be served in bowls or plates provided as per the infrastructure list</p>		
Main ingredients required	<ul style="list-style-type: none"> • Game Meat • Dessert ingredients as per recipe given 		
Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table • Use ingredients from the module table 		
Special equipment required	<ul style="list-style-type: none"> • No service equipment permitted other than that provided as infrastructure list 		

Module 3 7.5 hours		Brunch Service 6 hours kitchen time	Skill 34	Day 3
Description	<p>Part 1: Prepare three types of finger food sized brunch style items (warm or cold of choice) including the following components: (30 pc total)</p> <ul style="list-style-type: none"> • Shellfish (10 pieces) • Cheese (10 pieces) • <i>Mystery ingredients (10 pieces)</i> <p>Each piece should be a two bite size.</p> <p>Part 2: Prepare four portions brunch plate to include the following warm components:</p> <ol style="list-style-type: none"> 1. Poached quail eggs 2. Hollandaise based sauce – variation of choice 3. Potato preparation 4. Hot Smoked salmon – self smoked 			
Service Details	<p>Part 1: Served on two (2) platters (530X330mm)+-15mm temperature will not be judged if warm items selected Portion size for finger food items should range from 30-60g</p> <p>Part 2: Served on four separate plates</p> <p>Portion for brunch plate – 180g minimum (30g min of each main component)</p>			
Mystery ingredients required	Mystery ingredients required will be provided on the day			
Basic ingredients	<ul style="list-style-type: none"> • Use ingredients from the common table • Use ingredients from the module table 			
Special equipment required	<ul style="list-style-type: none"> • No service equipment permitted other than that provided as infrastructure list 			

Common table list ingredients and module main ingredients to be ordered from SM, CE one month prior to competition,

These Ingredients are available

BUTCHERY	Unit	Quantity
Cooked ham	Kg	
Pork fat	Kg	
Prosciutto ham or similar ham	Kg	
Bacon	Kg	
DAIRY PRODUCTS		
Soya milk		
Skimmed milk	L	
Whole milk	L	
Fresh cream 35% (whipping)	L	
Ricotta cheese	Kg	
Salted butter	Kg	
Unsalted butter	Kg	
Large eggs Size 8	Piece	
Grated cheese	Kg	
Grated Parmesan cheese	Kg	
Whole Parmesan cheese	Kg	
Sour cream	L	
Plain yogurt	Kg	
FRESH VEGETABLES & HERBS		
Aubergine	Kg	
Avocado	Piece	
Beetroot (small, raw)	Kg	
Bok Choy (small)	Piece	
Broccoli (average head)	Piece	
Carrots	Kg	
Celeriac	Kg	
Celery	Bunch	
Cherry tomatoes	Kg	
Chillies (fresh)	Kg	
Courgette (green)	Kg	
Cucumber (long telegraph)	Piece	
Fennel bulb	Kg	
Fresh ginger	Kg	
Fresh White	Kg	

Mushrooms		
Garlic (fresh)	Kg	
Green asparagus	Kg	
Green asparagus (500g)	Bunch	
Green cabbage (Savoy)	Piece	
Large tomatoes	Kg	
Leeks	Kg	
Lemon grass	Bunch	
Mange tout (flat snow peas)	Kg	
Onions	Kg	
Potatoes (two different 1 red)	Kg	
Pumpkin	Kg	
Red cabbage	Piece	
Red onion	Kg	
Red pepper (Capsicum)	Kg	
Shallots	Kg	
FRESH VEGETABLES & HERBS		
Spinach	Kg	
Spring onion	Bunch	
Yellow pepper (Capsicum)	Kg	
Basil	Bunch	
Bay leave	Bunch	
Chervil	Bunch	
Chives	Bunch	
Coriander	Bunch	
Dill	Bunch	
Mint	Bunch	
Oregano	Bunch	
Parsley	Bunch	
Rosemary	Bunch	
Sage	Bunch	
Tarragon	Bunch	
Thyme	Bunch	

FRESH FRUITS		
Black grapes	Kg	
Fresh Strawberries	Kg	
Red apples (Sweet)	Piece	
Lemons	Piece	
Orange	Piece	
Pear	Piece	
Ripe Bananas	Piece	
DRY FOODS		
Almonds powder (meal)	Kg	
apricot jam	Kg	
Arborio rice	Kg	
Baking powder	Kg	
Balsamic vinegar	L	
Black olives	Kg	
Black sesame seeds	kg	
Bread Crumbs	Kg	
Brown sugar	Kg	
cacao butter	kg	
Capers	Kg	
Castor sugar	Kg	
Chocolate 50 %	Kg	
Chocolate 75 %	Kg	
Cocoa powder	Kg	
Coconut grated		
Coffee Bean	Kg	
Cooking oil	L	
Cornstarch (starch)	Kg	
Dark chocolate 70/75 %	Kg	
Dijon mustard	Kg	
Filo pastry	Kg	
Fresh yeast	Kg	
Gelatine leaves	Piece	
Glucose	Kg	
Green olives	Kg	
Hazelnuts	Kg	
Honey	Kg	
Icing sugar	Kg	
Isomalt sugar	Kg	
Kidney bean	Kg	
Long rice	Kg	
Maple syrup	Kg	

DRY FOODS		
Nori	l	
Olive oil	L	
Pastry flour	Kg	
Pine Nuts	Kg	
Pistachio nuts	Kg	
Polenta	Kg	
Red wine vinegar	L	
Rice wine vinegar	L	
Sesame oil	L	
Sliced almonds	Kg	
Smoking chips	Kg	enough
Soya sauce	L	
Spring roll skin	Packet	
Strong flour	Kg	
Sushi rice	Kg	
Tabasco	L	
Thai fish sauce	L	
Tomato paste	Kg	
Vanilla pod	Piece	
Vegetable oil	L	
Very fine semolina	Kg	
Wonton skin	Packet	
Wasabi paste	Tube	
Wheat Flour	Kg	
White slice bread	Kg	
White wine vinegar	L	
Whole almonds	Kg	
Wild rice	Kg	
Worcester sauce	L	
Rice flour	kg	
Durum flour	Kg	
FROZEN FOODS		
Blueberries	KG	0.300
Purée of passion fruit	Kg	
Raspberry	Kg	
Strawberry	Kg	

PREPARED STOCKS		
Brown stock	L	
Fish stock	L	
White chicken stock	L	
WINES & ALCOHOL		
beer	L	
Cognac	L	
Grand Marnier	L	
Madeira	L	
Noilly Prat	L	
Port	L	
Red wine	L	
Rum	L	
Whiskey	L	
White wine	L	

Each candidate will be provided with the following ingredients of dry spices:

Spices			Module
Black pepper corns			
Cinnamon sticks			
Cloves, whole			
Curry powder			
Nutmeg whole			
Paprika			
Saffron	Gr		
Salt			
Maldon Sea salt			
Star anise			
White pepper			

The competitor must bring the following equipment

Kitchen – Chef knife
Filleting knife
Boning knife
Office – vegetable knife
Saw-edged knife
Palette knife
Parisienne spoons
Spatula
Whisks
Piping bag and nozzles
Wooden spoons
Vegetable peeler
Kitchen tongs
Pastry cutters
Pastry brush – tasting spoons
Set of weighing scales – recommended
Food Processor – recommended
Paper
Pens
Marker pen

It is recommended that you bring with you any additional small equipment that you may require i.e. moulds, tartlet cases, silicone mats, pasta machines etc.

You may not bring any food products apart from a pepper and salt mill, wood chips or sawdust for smoking will be allowed.

Clothing to be brought by competitor

- 1 chef's jacket
 - 1 chef's trousers
 - 1 apron
 - 1 tea towels
 - 1 chef's hat / cap – skull caps OK
 - 1 neckerchief
- Approved working shoes

Books

Competitors should bring any recipe books / personal recipes they wish to use.
No recipes will be given.

Equipment to be supplied for each Competitor

COOKING APPLIANCES

- 1 stove with 4 burners / plates – 1 oven
- 1 bench

KITCHEN EQUIPMENT

- 1 Kenwood or equivalent per 6 competitors
- 1 Scale for every 6 competitors
- 1 Food Processor for every 6 competitors
- 1 Deep Fryer per 10 competitors

REFRIGERATION / DEEP FREEZER

To be shared

- 1 Ice cream machine per 6 competitors

Note: Ice is available for all competitors

COOKING UTENSILS FOR EACH COMPETITOR

1 Fish slice	1 Omelette pan
2 Sauté pans – various sizes	2 2 litre saucepans
1 3 litre saucepan	1 4 litre saucepan
2 1 litre saucepans	1 Chinois
1 Colander	4 Butcher trays
1 Sieve	1 Rolling pin
2 Ladles – various sizes	1 Chefs spoon
1 Slotted spoon	1 Grater
1 Chopping board	6 Stainless steel bowls – assorted sizes
1 Measuring jug	1 Baking sheet
1 Cooling wire	1 Triangle
4 Dariole moulds	4 Ramekins

Plates and bowls will be provided, choose from a selection available on the day.

Day One Vegetarian Menu

COMPETITOR - - - - -

MENU

FIRST COURSE	
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MAIN COURSE	
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Day Two Mystery Box

COMPETITOR - - - - -

MENU

MAIN COURSE	
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PLATED DESSERT	
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Day Three Brunch Service

COMPETITOR - - - - -

MENU

FINGER FOOD	
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BRUNCH PLATE	
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Placing Information for First, Second & Third place.

<h2 style="margin: 0;">Placing Information for First, Second & Third place.</h2>	
<p>First place: _____</p> <p>Name: _____</p> <p>Address: _____</p> <p>Phone No Cell: _____</p> <p>Date of Birth: _____</p> <p>Company: Address & Phone No: _____</p>	<p>Mark Awarded: _____</p> <p>Phone No Home: _____</p>

<p>Second place: _____</p> <p>Name: _____</p> <p>Address: _____</p> <p>Phone No Cell: _____</p> <p>Date of Birth: _____</p> <p>Company: Address & Phone No: _____</p>	<p>Mark Awarded: _____</p> <p>Phone No Home: _____</p>
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<p>Third place: _____</p> <p>Name: _____</p> <p>Address: _____</p> <p>Phone No Cell: _____</p> <p>Date of Birth: _____</p> <p>Company: Address & Phone No: _____</p>	<p>Mark Awarded: _____</p> <p>Phone No Home: _____</p>
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2009/2010 Competition Rules / Criteria

1. ACCESS TO THE WORLDSKILLS REGIONAL / PRELIMINARY COMPETITIONS

1.1 In Training

Individuals of any age living in New Zealand are eligible to compete at regional level provided they are currently undergoing training in the industry, or training towards a career directly related to the skill category being entered. *(Regional competitors who are over 21 are not eligible to go on to the National Finals.)*

1.2 Out of Training

Individuals having completed training and currently employed are eligible to compete provided they are employed in the industry or in a career related to the skill category being entered and are under the WorldSkills International competition age restriction for that skill category.

The following restrictions are applicable:

As at 31 December 2010:

- 21 years or under ie born in 1989 or later - all Skill Categories (except Skill Category 4: Mechatronics)
- 24 years or under - Skill Category 4: Mechatronics

1.3 When a category is not being run in a region or where nominations have closed it is permissible for competitors to participate in a neighbouring region running that category.

1.4 Past regional and national competitors within the age limit (except International Competitors) may enter again.

1.5 Competitors are not permitted to enter the same category in more than one region in the same year.

2. DURING THE COMPETITION

2.1 Competitors who arrive late for the competition will not receive additional time.

2.2 Competitors start and finish work as instructed by Judges.

2.3 During the familiarisation period prior to the commencement of work the project is to be distributed. Judges may be asked questions at this time.

2.4 Competitors are reminded to commence their job plan as part of familiarisation.

2.5 Equipment and materials may be tested during the familiarisation period by competitors.

2.6 Marking Scales are to be distributed during the familiarisation period and collected from competitors before they commence work. Competitors may make notes from the marking scale.

2.7 Should a competitor feel at a disadvantage for any reason prior to or during the competition, the competitor should bring it to the Chief Judge's attention immediately.

2.8 During the competition work time competitors are not permitted to speak to other competitors or members of the public.

2.9 Competitors wishing to leave the competition area during work time must seek the permission of the Judges.

2.10 Competitors who need to repair their own tools or equipment during the competition will not receive additional time.

2.11 Outside the competition, competitors must not discuss their competition projects or seek advice and do so at the risk of disqualification.

2.12 Competitors are NOT permitted to take written notes, sketches, special aids, or other information relevant to the project, into the competition area, unless these are specified in the project information.

2.13 Competitors who need to have equipment that is supplied by judges repaired will receive additional time or compensation as determined by judges in consultation with chief judge.

3. SAFETY

3.1 A safety check of the work site must be undertaken prior to commencement of competition.

3.2 All competitors, judges and volunteers are to receive a site induction prior to the competition.

3.3 Competitors are required to wear appropriate work clothing, and safety items such as glasses, boots and earmuffs.

3.4 Safe work practices must be adhered to at all times.

4. AFTER THE COMPETITION

4.1 Competitors will receive computerised marking assessments from their Regional Organising Committee.

4.2 The Judges' decision will be final. There will be no appeals once the results are announced.

4.3 The completed project work is the property of WorldSkills New Zealand (WSNZ).

5. OVERALL RESPONSIBILITY

5.1 Responsibility for the overall conduct of the competitions rests with the Regional Skill Category Coordinators.

6. ACCESS TO THE WORLDSKILLS NEW ZEALAND NATIONAL FINALS

6.1 Competitors must not be older than 21 in the year of the National Finals (ie for 2010 the must have been born in 1989 or later (unless given approval by WSNZ).

6.2 As part of the selection process to the National Finals regional place-getters will be asked to complete a CV & Profile form and provide a digital photo. Upon receipt of the completed CV & Profile form and photo WSNZ will confirm a place has been allocated to the competitor at the National Finals.

6.3 There will be some skill categories where feeder competitions to the National Finals are run outside the auspices of WorldSkills NZ. Rules 6.4-6.7 apply to those regional competitions run under the auspices of WSNZ.

6.4 Where a region does not have six eligible competitors in a category, it is at WSNZ discretion to invite the winning age-eligible competitor to enter the National Finals.

6.5 Where six or more competitors competed at a regional competition the winner will be invited to compete at the National Competition providing they are within the WorldSkills International competition age restriction for that skill category and their selection is endorsed by WSNZ.

6.6 Overall next best, on actual results from all regional/preliminary competitions, providing they are within the WorldSkills International competition age restriction for that skill category, may be invited to compete should a minimum number of competitors be required.

6.7 Each skill category must be competed at 4 regions, unless given an exemption prior to the National Competition.

7. ACCESS TO THE WORLDSKILLS INTERNATIONAL COMPETITION

7.1 All competitors, contesting a WorldSkills NZ National Final in a skill category identified on the WorldSkills New Zealand website

(www.worldskills.org.nz) as potentially being contested at international level, are eligible for consideration as members of a New Zealand WorldSkills team should they meet the following criteria. They must:

7.2 Be residing in New Zealand for the time between the National Final and the International Competition unless undertaking approved training overseas.

7.3 Achieve a WorldSkills National Final competition result, which meets the minimum standard set by WSNZ for that skill category.

7.4 Fall within the WorldSkills International skill category age restriction applicable at that time.

7.5 Provide written confirmation of their intent and commitment to:

- Undertake and complete all facets of the WorldSkills International competition advanced Training,
- Attend team training camps, and
- Attend the WorldSkills International competition itself

7.6 Have the written support of their employer with regard to leave of absence requirements as specified in 7.5 above. Any subsequent employers should be fully informed of WSNZ requirements as part of the job application process and agree to abide by these.

7.7 Accept responsibility to raise the balance of funds as may be required for WorldSkills competition travel and accommodation.

7.8 Be of good character, deemed to be befitting that of a representative of New Zealand in an international environment.

7.9 Not have any impediment against them obtaining a passport, or that will prevent them from travelling to another country.

8. COMPETITION CRITERIA

8.1. Skill categories will be set by WorldSkills New Zealand along with the appointment of a National Skill Expert and the details thereof advised by the WorldSkills New Zealand CEO.

8.2. New, or other, skill categories identified by a region as having potential or relevance to the region, may be submitted for inclusion by WorldSkills New Zealand.

8.3. Competition in all skill categories must be completed by a date set in consultation with and agreement by the WorldSkills New Zealand.

8.4. A regional/preliminary skill category competition is only valid if a minimum of 6 competitors participate on the day of competition. (See 8.5 for exemptions to this clause.)

8.5. New skill categories and skill categories adversely affected by the number of apprentices and trainees available in the skill may be given exemption from the minimum competitor criteria by WorldSkills New Zealand.

8.6. Skill categories must have a major sponsor and/or support from the ITO or industry.

9. GRIEVANCE PROCEDURE

9.1 In the first instance, complaints should be referred to the Chief Judge of the category concerned.

9.2 In the event that satisfactory resolution cannot be achieved, the Grievance Committee will be convened comprising of :

- a. Technical representative of regional committee
- b. Independent Chief Judge from an unrelated category
- c. Nominated representative of complainant.

9.3 If a satisfactory resolution cannot be achieved by the Grievance Committee, the matter shall be referred to the Chief Executive Officer, WorldSkills New Zealand, who will in consultation with the Technical Delegate make a final determination.

9.4 The objective of each step of the Grievance Procedure is to seek an immediate, agreeable, negotiated resolution.

9.5 All grievances raised by any party after the conclusion of the competition will be considered by the Chief Executive Officer, in consultation with the Technical Delegate, whose decision will be final.

