

Regional competitions

A guide for teachers and judges

ServiceIQ celebrating student culinary excellence

ServiceIQ

Battle of the Pans: Regional competitions – A guide for teachers and judges

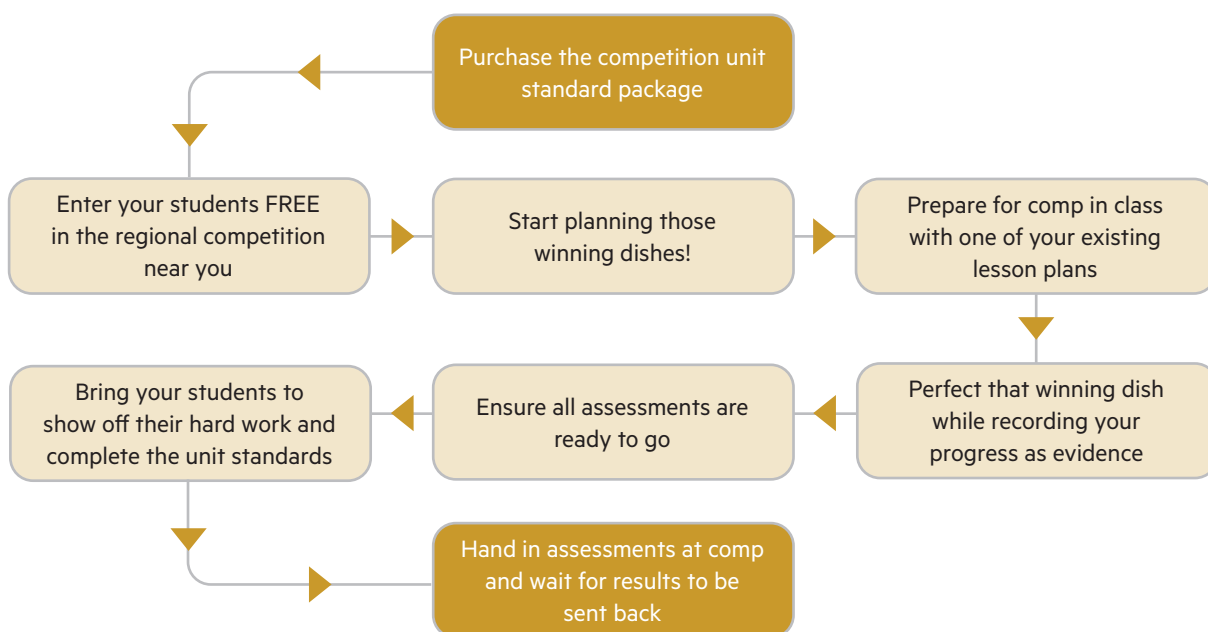
Introduction

ServiceIQ wants to provide a welcoming way to introduce students to culinary arts competitions without being too overwhelming. We are excited to announce the ServiceIQ Battle of the Pans: a fun, easy, cost-effective way for students to achieve credits and experience the hospitality competition environment while making connections with employers and industry. The Battle of the Pans is a series of regional competitions open to your Year 12/13 students.

What are the benefits for your students?

Fostering relationships between secondary schools and the hospitality industry helps students find pathways to careers and develops the next generation of culinary talent. Engaging in competition also helps students achieve credits across multiple unit standards in cookery or hospitality, as well as develop and hone skills and behaviours that will be valuable to them throughout life.

How does it work?



Purchase the competition unit standard package

Use the **Battle of the Pans** resource order form available on the [ServiceIQ Schools Noticeboard](#), to enter the details of students who will be completing competition unit standard assessments.

Enter your students

Read through the information below before you enter your students in the ServiceIQ Battle of the Pans categories.

How to enter

All student entries must be submitted by the school/teacher using the official entry form available for download from the [ServiceIQ Schools Noticeboard](#).

Cost per student

Entry is free.

This entry entitles the student to register for as many competition classes as they like at one of our regional competitions; please note: places will be limited for some classes. Confirmation of class entry will be made after entries have closed.

Entry limits

ServiceIQ reserves the right to limit entries to any class and/or event based on venue limitations. We recommend that schools spread their entries across different classes to avoid over-subscribing any particular class.

Closing dates for entries

Entries close Friday 10 May.

Confirmation of class entry will only be made after entries and by Friday 17 May.

Competitor numbers and class/heat times will be emailed to you by ServiceIQ.

Competition	Venue	Entries close	Entries confirmed	Competition date
Tāmaki Makaurau – Auckland	Rutherford College	10 May	17 May	13 June
Te Whanganui-a-tara – Wellington	Aotea College	10 May	17 May	18 June
Te Tai Poutini – West Coast	Westland High School	10 May	17 May	19 June
Ōtākou – Otago	John McGlashan College	10 May	17 May	21 June
Your school?	Talk to us: School@ServiceIQ.org.nz			

Start planning the dishes

Unit standards relevant to each class are listed under each category. These may be helpful when choosing which classes to enter.

Prepare for the competition in class

Practice the skills and start to put it all together.

Perfect the dishes

Students need to be able to comfortably prepare their dish within the time limit.

Ensure assessments are ready to go

If your students are completing units 28106 and 28107, work through all the theory questions and bring them to the competition for verification. There will be a ServiceIQ rep to receive student work for verification at each regional competition.

Bring students to the competition

We look forward to seeing you there!

On the day

Registration table information will be sent out in an information pack when entries are confirmed. Competitors will need to register at least one (1) hour before the start of their heat.



He kōrero mātuatua Important note

- ▶ Where a recipe card is required (attached as appendix), this should be handed in at the registration desk once the student has their competitor number and class information (this needs to be added to the recipe card).
- ▶ Students completing unit standards 28106 & 28107 can hand in their assessments that need verification at the registration desk.
- ▶ Competitors may have assistance in loading in their equipment for competitions, but any unpacking, display or other preparations must be done by the competitor alone.
- ▶ Students all start with 100 points. Judges deduct marks to obtain a competitor's final score. Food standard and quality, dress and personal presentation, and health and safety are some of the areas that may be considered in each class.

All classes (Live kitchen and static)

Dress and personal presentation

Personal presentation is an important part of hospitality competitions. For Live and Static classes, points will be deducted for incorrect uniform and other personal presentation errors (including hair, hands, and hygiene).

Acceptable uniform

Live classes:

- ▶ Full chef whites including hat, necktie and apron, OR
- ▶ Appropriate school uniform
- ▶ Appropriate footwear for a working kitchen (closed front and back, leather or similar).

Static classes; clean, tidy, and presentable is expected.

Health and Safety

Another area in which students will be judged, and one that's vital to industry for keeping staff and customers safe, is health and safety:

- ▶ Health and safety requirements for workplaces will apply to the competitions.
- ▶ Chilled food must always be at a safe temperature (below five degrees Celsius). There may be limited refrigeration available, so please consider this.
- ▶ Protein (meat, especially chicken) that is served raw will not be judged. Judges can use probes to make sure served food is at a suitable temperature.
- ▶ Equipment supplied by the competitor must be safe to use.
- ▶ All knives must be properly maintained and handled.
- ▶ Judges must be notified immediately of any spills or hazards.
- ▶ All tasting must be done hygienically and in accordance with safe food handling practices.

- ▶ Use of chopping boards and utensils will be monitored for possible cross-contamination.
- ▶ Hands and equipment must be washed and sanitised as appropriate.
- ▶ Allocated workspaces must be kept clean, tidy and organised and be cleaned down at the end of the class.

Live kitchen classes only

These are some of the categories that are in a traditional live in-kitchen cooking competition, and will be the core classes for the Battle of the Pans. Additional classes may be added where demand allows and will be included in the Information Pack sent in advance of the competition.

Live events will be a selection of those listed below, running of each class per regional event will depend on entries, and facilities. This information will be confirmed four weeks prior to competition.

Students must bring all ingredients and equipment they need except for items specified in the list below or in the specific class instructions. Refrigeration facilities may be limited, so cool self-storage of ingredients is advised. Students are judged on food safety, dish execution, appearance, and taste.



Tuhia ki te rae Key point

Responsibility for any loss or damage is solely with the competitor.

Rules and regulations for a live competition:

- ▶ Students must not communicate with anyone other than the floor manager. Doing so is likely to lead to immediate disqualification. The floor manager is tasked with helping the student if appropriate for the class and circumstances.
- ▶ Once a competition has started, no ingredients, equipment, or other items used in or needed for the class can be brought into the competition area or passed to a competitor.
- ▶ When competition time is up, the head judge or floor manager will tell the students to 'stand back'. This means that they must stop what they are doing and step back from their workstations:
 - ▶ For a student's plated dish to be considered 'complete', it must be off the bench and either at or on its way to the judging table when 'stand back' is called.
 - ▶ If a student has missed elements of their dish at 'stand back', five points will be deducted.
 - ▶ If the head judge thinks it's fair, competitors may be allowed up to five extra minutes to complete elements of their dish. If students decide to take advantage of the extra time, one point will be deducted per minute used.
 - ▶ If the student still has not finished their dish after the extra five minutes, they will be judged on what they have completed.

Equipment

There will be ovens, cooktops, hot and cold running water, hand washing facilities, refrigeration, and power available. All other equipment must be provided by the competitors.

Choose dishes

1. Creative Burger/Café Sandwich

Choose either a burger or a sandwich. These may be run at the same time.

Criteria: Prepare and serve two (2) identical burgers or sandwiches.

Creative Burger

- ▶ Any bun may be used, this can be brought in pre-prepared by you, or store bought.
- ▶ A recipe card and a description card must be presented.
- ▶ The burgers must be identical sized.
- ▶ Two (2) vegetables and one protein must be used – burger may be vegetarian/vegan.
- ▶ If meat is used ensure it is served at appropriate temperature.
- ▶ Burger should be appealing to look at and be well balanced visually.
- ▶ **Time allocation:** forty-five (45) minutes.



He āwhina mātuatua Hot tip

Related unit standards include:

- ▶ 13280: Prepare fruit and vegetable cuts in a commercial kitchen (Level 2)
- ▶ 13285: Handle and maintain knives in a commercial kitchen (Level 2)
- ▶ 13284: Clean food production areas and equipment (level 2)

Café Sandwich

Criteria: Prepare and serve two (2) portions of a sandwich suitable for service in a café.

- ▶ Any ingredients may be used, and one (1) vegetable cut must be presented, either in the sandwich or as part of the garnish: chiffonade, and julienne or brunoise.
- ▶ Any bread may be used.
- ▶ A recipe card and a description card must be presented.
- ▶ The sandwiches must be identical lunch-sized portions.
- ▶ Two (2) vegetable cuts must be presented, either in the sandwich or as part of the garnish: chiffonade, and julienne or brunoise.
- ▶ **Time allocation:** forty-five (45) minutes.



He āwhina mātuatua Hot tip

Related unit standards include:

- ▶ 13280: Prepare fruit and vegetable cuts in a commercial kitchen (Level 2)
- ▶ 13281: Prepare and assemble, and present basic sandwiches for service (Level 2)
- ▶ 13282: Prepare, assemble, and present complex sandwiches for service in a commercial kitchen (level 3)
- ▶ 13285: Handle and maintain knives in a commercial kitchen (Level 2)
- ▶ 13284: Clean food production areas and equipment (level 2)

2. Pasta and Vegetable

Criteria: Prepare, cook and present one (2) plated main pasta dish.

- ▶ Prepare, cook and present two (2) identical, individually plated main dishes featuring pasta and vegetables.
- ▶ The dish can reflect either contemporary or traditional Italian cuisine.
- ▶ Fresh or dried pasta can be brought in, but must be cooked during the competition.
- ▶ A recipe card and a description card must be presented.
- ▶ **Time allocation:** sixty (60) minutes.



He āwhina mātuatua Hot tip

Related unit standards include:

- ▶ 13280: Prepare fruit and vegetable cuts in a commercial kitchen (Level 2)
- ▶ 13316: Prepare and cook basic pasta dishes in a commercial kitchen (Level 3)
- ▶ 13285: Handle and maintain knives in a commercial kitchen (Level 2)
- ▶ 13284: Clean food production areas and equipment (level 2)

3. Barista

Subject to equipment availability

Criteria: There are two parts to this competition:

- ▶ Part 1: Competitors have five (5) minutes to prepare and condition the machine, as well as setting up any additional equipment.
- ▶ Part 2: Competitors have twelve (12) minutes to prepare and present two (2) portions of each of the following beverages:
 - ▶ Short black espresso
 - ▶ Latte
 - ▶ Flat White
- ▶ All coffees are to be double shot extractions.
- ▶ Your coffees must be presented as they would be served to a customer in a cafe.
- ▶ Your ability to interact with the judges is an important part of this class and you will be expected to answer one question from the judges relating to the preparation and presentation of your coffees.
- ▶ **Time Allocation:** part 1: five (5) minutes plus part 2: twelve (12) minutes.



He āwhina mātuatua Hot tip

Related unit standards include:

- ▶ 14425: Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment (level 2)
- ▶ 17284: Demonstrate knowledge of coffee origin and production (Level 3)
- ▶ 17288: Prepare and present espresso beverages for service (Level 3)

Static (display) categories/classes only

These categories are about the final product, with how it looks, and is displayed, but also taste, texture and quality (good examples include cake making and decorating).

4. Classic Kiwi Biscuits

Criteria: Produce two (2) batches of six (6) biscuits. Biscuits are Chocolate Chip and Belgium Biscuits.

- ▶ Biscuits must be displayed on one plate (or similar) and one of each type will be tasted during the judging.
- ▶ A recipe and description card must accompany the dish.
- ▶ Six (6) Belgium Biscuits and six (6) Chocolate Chip Biscuits.
- ▶ Chocolate Chip Biscuits should be between 65–75mm diameter and should weigh around 35–45g.
- ▶ Belgium Biscuits should be between 40–60mm diameter and should weigh around 20–30g (including icing).



He āwhina mātuatua Hot tip

Related unit standards include:

- ▶ 13272: Cook food items by baking (Level 2)
- ▶ 13284: Clean food production areas and equipment (level 2)

5. Iced Cupcake

Criteria: Produce four (4) same flavoured cupcakes of your choice.

- ▶ Cupcakes should be presented on a platter or similar.
- ▶ Cupcakes should be iced and may have additional decoration/s.
- ▶ Cupcakes should be of equal size, texture, and consistency, but do not need to be identical in presentation as long as there is an obvious theme in the differences. Example – four identical size and flavoured cupcakes could be decorated as – a pumpkin, a ghost, a gravestone, and a cauldron as a Halloween theme.
- ▶ A recipe and description card must accompany the dish.



He āwhina mātuatua Hot tip

Related unit standards include:

- ▶ 13272: Cook food items by baking (Level 2)
- ▶ 13325: Prepare and bake basic cakes, sponges, and scones in a commercial kitchen (Level 3)
- ▶ 13284: Clean food production areas and equipment (level 2)

6. Iced Café Cake

Criteria: Produce one (1) cake of your choice.

- ▶ A recipe card and a description card must be presented.
- ▶ The cake is to be decorated with an icing; additional ingredients can be added for decoration.
- ▶ This cake is to be created for presentation in a café cabinet so should show how the cake could be portioned into even sized pieces for sale.
- ▶ A recipe card and a description card must be presented.
- ▶ Cake must be 200–220mm diameter.
- ▶ The height must not exceed 100mm or be less than 50mm. Icing should not be more than 15mm thick. Your cake will be tasted during judging.



He āwhina mātuatua Hot tip

Related unit standards include:

- ▶ 13272: Cook food items by baking (Level 2)
- ▶ 13325: Prepare and bake basic cakes, sponges, and scones in a commercial kitchen (Level 3)
- ▶ 13284: Clean food production areas and equipment (level 2)

Recipe Card Template and Competitor Description Card

Competitors need to supply two sets of recipe cards and competitor description cards. The first set is given to the judges at the start of the competition. The second set is presented along with their dish.

- ▶ Recipe Card Template
- ▶ Competitor Dish Description Card

These templates are located on the following pages.



Battle of the Pans Recipe Card

Name of Class:

Competitor Number:

Portions:

Name of Dish:

Weight/ Unit	Ingredient	Weight/ Unit	Ingredient

Method –

READ AND THEN REMOVE THIS SCRIPT BEFORE PRINTING!

Competitors are to supply three copies of their recipes and one dish description card for each dish (two of each).

One copy is to be given to the judges at the **start** of the class, and the remaining recipe and dish description presented with your dish.

Failure to supply these will deem the competitor disqualified from the class.

- The recipe should include the weight of ingredients and method of cooking (short version).
- A Description card is how the dish would be described on a menu.
- Recipes, description cards and photos of dishes become the property of Service IQ for the use to promote and develop the regional competitions.



Battle of the Pans Competitor Dish Description

Name of Class:

Competitor Number:

Portions:

READ AND THEN REMOVE THIS SCRIPT BEFORE PRINTING!

Competitors are to supply three copies of their recipes and one dish description card for each dish (two of each).

One copy is to be given to the judges at the **start** of the class, and the remaining recipe and dish description presented with your dish.

Failure to supply these will result in significant loss of marks

- The recipe should include the weight of ingredients and method of cooking (short version).
- A Description card is how the dish would be described on a menu.
- Recipes, description cards and photos of dishes become the property of Service IQ for the use to promote and develop the regional competitions.