

**NECTA INTERCOLLEGE SALON 2018****Programme of Events****Tuesday 1<sup>st</sup> May 2018**

<b>Start time</b>	<b>Class</b>	<b>Class content</b>		<b>Duration</b>
09.00	Class 1	<b>Vegetarian</b> Tasted class	Prepare and present two portions of the same original HOT vegetarian dish suitable for a main course  All ingredients are to the competitor's choice.	<b>30 mins</b> HOT LIVE THEATRE
09.40	Class 2	<b>Larder: Chicken Preparation</b>	Prepare and present 2 chickens @ 2½ lbs each, 1 for sauté and 1 for supreme. The removal and preparation of sauté and supremes according to NECTA specification. Competitor to provide chicken. Completed portions to be used in class 4	<b>30 mins</b> HOT LIVE THEATRE
10.00	Class 3	<b>Sugarcraft</b>	Assemble and decorate an 8" round 3 layered sponge gateau coated with buttercream or cream. All decorations must be edible. No other coatings allowed. Competitors must provide the sponge base and all their own materials, tools and equipment to be displayed on a 10" round board. Competitors to use Pritchitt's products i.e. Millac or Millac gold  Judged 50% on taste and 50% on decoration. Theme: Competitors Choice	<b>35 mins</b> SUGARCRAFT THEATRE
10.20	Class 4	<b>Chicken Dish</b> Tasted class	Cook & present two portions of the same restaurant dish, original or classical, using the chicken supreme prepared in class 2. The leg meat can also be used. All other ingredients are to the competitor's choice. No pre-preparation by the competitor is allowed except pre washed and peeled vegetables. Pre-prepared stocks and reductions will be allowed. No other assistance is to be given to the competitor during the class.	<b>30 mins</b> HOT LIVE THEATRE
11.00	Class 5	<b>Larder: Fish</b>	Prepare TWO WHOLE LEMON SOLE approx 500gm raw weight. Lemon sole to be prepared as Ciserani & Kinton's Practical Cookery. Cuts to be prepared in the following manner: <ul style="list-style-type: none"> <li>• 2 x Fillet for grilling</li> <li>• 2 x Fillets for gougons</li> <li>• 2 x Fillets for paupiette</li> <li>• 2 x Fillets for delice</li> </ul> Farce for the paupiette may be brought pre-prepared. List of ingredients and method of farce to be displayed Cuts and trimmings to be presented on a tray.	<b>25 mins</b> HOT LIVE THEATRE
11.10	Class 6	<b>Mille Feuille</b>	Prepare and present 2 portions of the same individual mille feuille.  Base, layer and filling to competitor's choice	<b>30 mins</b> SUGARCRAFT THEATRE
11.35	Class 7 Restricted to 1 <sup>st</sup> year students	<b>Knife Skills</b> NECTA Specification	Produce and present @ 30G of the following: - <ol style="list-style-type: none"> <li>1. Brunoise of Carrot, Turnip and Onion</li> <li>2. Jardiniere of Carrot and Turnip</li> <li>3. Paysanne of Root Vegetables, Carrot, Turnip.</li> <li>4. 4 Pieces of Turned Carrot, suitable for garnish</li> <li>5. 4 Pieces of Turned Potato, suitable for garnish</li> <li>6. Finely chopped chives</li> </ol> Peeled and prepared vegetables to be supplied by competitor. Cuts to be presented in individual dishes for judging. All finished cuts must be presented on dishes provided by the competitor	<b>25 mins</b> HOT LIVE THEATRE

12.10	Class 8	<b>Hot Starter</b> Tasted class	Prepare and present a hot starter of the same dish for 2 people.  Ingredients are to the competitor's choice. No preparation will be allowed	<b>30 mins</b> HOT LIVE THEATRE
12.50	Class 9	<b>Original Hot Dessert</b> Tasted class	Produce, decorate and present two portions of the same original dessert.  Ingredients are to the competitor's choice. No preparation allowed.	<b>30 mins</b> HOT LIVE THEATRE
13.30	LCH1	<b>Future Chef</b>  SPONSORED BY SOUS VIDE TOOLS	Open to preselected college students from the North East of England. Competitors will be allowed 60 minutes to prepare one main course, 2 covers of the same original dish. Ingredients to be confirmed before the competition	<b>60 mins</b> HOT LIVE THEATRE
14.40	Class 10	<b>Team Event</b> Tasted class	RESTAURANT COOK & SERVE CLASS OPEN CLASS FOR COLLEGE TEAM To Include Team Manager(Lecturer), Commis & Waiter  BOX CLASS 4 covers  Competitors will be issued the list of ingredients in the box at the start of the event and must produce the menu for printing 1 hour before the start of the class. 60 minutes will be allowed to cook and serve a starter, main course, flambé dessert and coffee to two seated guests. The crepes provided in the box must be used for the flambé dessert, no other ingredients additional to the box will be allowed. A central mis-en-place table of provisions will be provided. No mise en place prior to the start of the class will be allowed. Four dishes of the same are to be produced, two dishes are to be tasted by the guests at the table, two are required for judging and the presentation table.  Team managers (lecturers) & commis will produce the starter and the main course; waiters will produce the flambé dessert and coffee. The waiting staff will lay a restaurant table in an appropriate manner, only tables will be provided.  Each team will attend a wine class. A master class on hospitality will be provided on the morning of the competition to the waiting staff. They will also make a suitable wine selection from wines provided and submit a written reasoning for their choice, this element will be judged.  The calibre of the waiter is key to the success of this class. They will need to communicate effectively with the kitchen brigade regarding timings and show good table etiquette.  It is recommended that the starter be presented 20 minutes into the class, main course be presented 35minutes into the class and the dessert and coffee to be presented 50 minutes into the class. All the dishes to be presented to the table within the 65 minutes allowed.	<b>65 mins</b> HOT LIVE THEATRE
15.45	Finish		<b>Final Results Declared</b>	

## Display Classes

Class	Class Content	
Display 1	Schools Link Plated Scone	A plate of 4 scones of the same variety
Display 2	Restaurant Table Setting  All competitors to be in the room and ready to start by 10.00am.	20 minutes will be allowed to prepare a themed table setting of competitor's choice for 2 covers. Competitors will be provided with an unclothed table. There will be a separate worktop area to be used as a work station. Competitors may set up their workstation in advance of competition start. Competition will be judged from bare tables. All setting will be judged, including napkin folding. No decoration outside of the table will be judged.

**The following display classes are open to all chefs of all levels within the industry**

Class	Class Content	
Display One	Restaurant Meat Plate	2 main course plates of meat
Display Two	Restaurant Fish Plate	2 main course plates of fish
Display Three	Restaurant Dessert Plate	2 desserts
Display Four	Restaurant Canapes: Variety of 4 x 6	A display of canapés, 4 x 6 varieties, 24 pieces total. Not tasted. Some canapés can be prepared cold intended hot, therefore can be glazed.
Display Five	Galantine of Chicken	A classical galantine of chicken to be glazed and decorated to competitor's choice.
Display Six	Speciality Bread	A selection of 3 different types of bread rolls. Tasted.

## Competition Winners

Class Prize	Award
Best Dressed Student	
Best Student	
Overall Event Winner	