



NECTA

HOSPITALITY SALON

SCHEDULE OF CLASSES 1ST – 2ND MAY 2018

HILTON HOTEL

NEWCASTLE GATESHEAD

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SCHEDULE OF COMPETITION 1ST – 2ND MAY 2018
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The NECTA Salon is open on Tuesday and Wednesday 08.30 to 17.30

Further information is available from:

NECTA Chairman

Douglas Jordan

Tel no. 0191 4477117

Mobile: 07538405492

E-mail: douglas.jordan@nectachef.org

Special Notes for Competitors

1. All competitors must carefully read the rules, conditions and specifications for those classes in which they wish to compete.
2. All entries must be submitted on the appropriate form, either by post or online and a separate form must be made out for each entry.
3. Each entry must be accompanied by the appropriate fee, payable online or by cheque:

JUNIOR:	£10	per person
SENIOR:	£15	per person
CHEF OF THE YEAR	£25	per person
SUGARCRAFT	£5	per person

Each entry for sugarcraft classes must be accompanied by a £5 entry fee.
Entrants will not be allowed to compete unless the appropriate fee has been paid.

Junior competitors must be 23 years of age or under on 1st January 2018.

Cheques and postal orders should be made payable to NECTA and sent to Susan Jordan, 62 Bowden Close, Great Park, Newcastle upon Tyne NE13 9GB or by e-mail to douglas.jordan@nectachef.org
Contact telephone no. 07714457515

4. **SUGARCRAFT:** Entry forms can be obtained from and should be submitted to Allison Wilkinson, 53 Dolphin Quays, Clive Street, North Shields, Tyne & Wear. NE29 6HJ or by e-mail to: allisonwilkinson@hotmail.co.uk. Contact tel no. 0191 2595659/07753267819. Cheques should be made payable to Allison Wilkinson and submitted with entry form.
5. ENTRIES SHOULD BE SUBMITTED AS SOON AS POSSIBLE.

Rules and Conditions

1. ENTRIES

Competitors must complete an entry form for EACH ENTRY, send it to Susan Jordan at the address shown. Entry forms are available online or from the Chairman of Judges, Douglas Jordan, 01914477117/Mobile: 07538405492/E-mail: douglas.jordan@nectachef.org

2. ENTRY FEE

Each entry must be accompanied by the correct fee.

3. LIVE CLASSES

All entries for Live Classes must be accompanied by a brief description of the dish.

All competitors must bring a description of the dish to be displayed on the work station during the competition.

Competitors should leave work stations in good order. This will be judged.

4. LIVE COMPETITION

Competitors for live classes must register their attendance at the NECTA office AT LEAST ONE HOUR prior to the timed start for the class. All equipment and ingredients must be in the place allocated as quickly as possible and cleared when instructed.

All competitors should provide a written description of the dish for display during the class.

5. PROFESSIONAL INTEGRITY

It is the responsibility of competitors to assure the judges that their work is unaided and is completed within the spirit of fair competition.

6. SALON DISPLAY

All competitors should register at the NECTA office on arrival.

7. DELIVERY OF EXHIBITS

All exhibits must be presented at the time stated, on the day specified. Competitors must arrange for their entries to be placed for judging in the position allocated.

8. COMPETITOR'S REFERENCE

SALON DISPLAY EXHIBITS: labels will be issued to be attached to the top, visual side of each entry. A second label will be attached underneath.

9. SECURITY OF DISHES

Whilst all reasonable care will be taken for the security of the dishes and equipment, the Committee of Management will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects. It is the individual's responsibility to cover this personal risk.

10. REMOVAL OF DISHES

All exhibits MUST be removed at the time stated – and NOT before. The Committee of Management have the right to remove and destroy exhibits remaining after such time. The Committee of Management may remove any exhibit deemed to be unhygienic or below standard.

11. JUDGING

All judges in the Live and Display Classes will mark independently. All judging in Display is blind, using reference numbers.

Competitors are asked to seek feedback from judges once results are known. All perishable exhibits will be judged on the day of entry.

12. RESULTS

Results will be displayed on the Competitor's Results notice board as soon as possible after judging is completed and on the award cards in Display alongside exhibits.

13. PRIZES

Gold, silver and bronze prizes will be awarded. All prizewinners will be presented with their award at approx 17.30 each day.

AWARDS CEREMONY

Competitors who will be attending to collect their awards should ensure that they are dressed in clean chefs' whites or, in respect of restaurant service, correct uniform. This is important for presentation purposes and for the sake of class sponsors and photographs.



INTER-COLLEGE HOSPITALITY SALON FOR PRE-SELECTED COLLEGES

ICC1 VEGETARIAN: 30 minutes will be allowed to prepare and present two portions of the same original hot vegetarian dish suitable for a main course. All ingredients to the competitor's choice.

ICC2 LARDER: CHICKEN PREPARATION: 30 minutes will be allowed to prepare and present 2 chickens @ 2 ½ lbs each, 1 for sauté and 1 for supreme, all in accordance with NECTA specification. Completed portions to be used in class ICC4

ICC3 SUGARCRAFT: 35 minutes will be allowed to assemble and decorate an 8" round 3 layered sponge gâteau coated with cream or buttercream. All decorations must be edible. No other coatings will be allowed. Competitors must provide the sponge base and all their own materials, tools and equipment. To be displayed on a 10" round board. Judged 50% on taste and 50% on decoration. Theme to competitor's choice.

ICC4 CHICKEN DISH: 30 minutes will be allowed to 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.

ICC5 LARDER: FISH: 25 minutes will be allowed to prepare two whole lemon sole approx. 500g raw weight. Lemon sole to be prepared as Cesarani & Kinton's Practical Cookery. Cuts to be prepared in the following manner:

- 2 x Fillet for grilling
- 2 x Fillets for goujons
- 2 x Fillets for paupiette
- 2 x Fillets for delice

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.

ICC6 MILLE FEUILLE: 30 minutes will be allowed to prepare and present 2 portions of the same individual mille feuille. Base, layer and filling to competitor's choice.

ICC7 KNIFE SKILLS: Restricted to 1st year students. 25 minutes will be allowed to produce and present 6 different cuts of vegetable according to NECTA specification. Peeled and prepared vegetables to be provided by competitor.

ICC8 HOT STARTER: 30 minutes will be allowed to prepare and present a hot starter of the same dish for two people. Ingredients to the competitor's choice. No preparation will be allowed.

ICC9 ORIGINAL HOT DESSERT: 30 minutes will be allowed to produce, decorate and present two portions of the same original dessert. Ingredients are to competitor's choice. No preparation allowed.

ICC10 TEAM EVENT: 65 minutes will be allowed to cook and serve a starter, a main course, a flambé dessert and coffee to two guests at the table. Team to comprise one lecturer, one commis student and one student waiter. Ingredients will be from a surprise box of ingredients.

LCH1 FUTURE CHEF 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.

INTER-COLLEGE HOSPITALITY SALON FOR PRE-SELECTED COLLEGES

DISPLAY PROGRAMME

ICDC1	Schools Linked Scone	1 days	09.00	1.5.18	17.00	2.5.18
ICDC2	Restaurant Table Setting	1 days	09.00	1.5.18	17.00	2.5.18

ICDC1 SCHOOLS LINK PLATED SCONE: A plate of 4 scones of the same variety. Tasted

ICDC2 RESTAURANT TABLE SETTING: 20 minutes will be allowed to prepare a themed table setting of competitor's choice for 2 covers

HOT LIVE THEATRE

TUESDAY 1ST MAY 2018		
09.00 – 09.30	ICC1	VEGETARIAN
09.40 – 10.10	ICC2	LARDER: CHICKEN PREPARATION
10.20 – 10.50	ICC4	CHICKEN DISH
11.00 – 11.25	ICC5	LARDER: FISH
11.35 – 12.00	ICC7	KNIFE SKILLS
12.10 – 12.40	ICC8	HOT STARTER
12.50 – 13.20	ICC9	ORIGINAL HOT DESSERT
13.30 – 14.30	LCH1	FUTURE CHEF SPONSORED BY SOUS VIDE TOOLS
14.40 – 15.45	ICC10	TEAM EVENT: COOK AND SERVE
16.00	AWARDS CEREMONY	

SUGARCRAFT THEATRE

TUESDAY 1ST MAY 2018		
10.00 – 10.35	ICC3	SUGARCRAFT CLASS I
11.10 – 11.40	ICC6	MILLE FEUILLE

NECTA INTER COLLEGE FLORISTRY

Programme of Events

Tuesday 1st May 2018

Start time	Class	Class content		Duration
	Class 1	Parallel arrangement Level 2	For students who have achieved or are studying at Level 2. Design and construct a parallel arrangement for the opening of an Italian restaurant Fresh flowers and foliage must predominate.	
	Class 2	Wired or glued accessory Level 2	For students who have achieved or are studying at Level 2. A wired or glued accessory to be worn at a May Ball. Fresh flowers and foliage must predominate	
11.00	Class 3	Floral Design Level 2	For students who have achieved or are studying at Level 2. Create a design with the materials provided.	40 mins Live Theatre
	Class 4	Contract Design Level 3	For students who have achieved or are studying at Level 3. Create a design including a structure, for the opening of a new cocktail bar Design must include a minimum of two techniques. Fresh flowers and foliage must predominate	
	Class 5	A Novelty design Level 3	For students who have achieved or are studying at Level 3. A novelty design for a 5 year old bridesmaid to carry at a wedding. Fresh flowers and foliage must predominate	
11.30	Class 7	Floral Display	For students who have achieved or are studying at Level 3. Create a design with the materials provided.	<u>30 mins</u> Live Theatre
	Class 6	Free standing Design Advanced (level3 or above)	For students with level 3 or above. Design and construct a free standing design to decorate the entrance of a function room	

OPEN DISPLAY PROGRAMME

CLASS DESCRIPTION		PERIOD OF DISPLAY	DELIVER EXHIBITS FROM		COLLECT EXHIBITS	
DC1	Restaurant Meat Plate	2 days	09.00	1.5.18	17.00	2.5.18
DC2	Restaurant Fish Plate	2 days	09.00	1.5.18	17.00	2.5.18
DC3	Restaurant Dessert Plate	2 days	09.00	1.5.18	17.00	2.5.18
DC4	Restaurant Canapes	2 days	09.00	1.5.18	17.00	2.5.18
DC5	Galantine of Chicken	2 days	09.00	1.5.18	17.00	2.5.18
DC6	Speciality Bread	2 days	09.00	1.5.18	17.00	2.5.18
OPEN EXCLUSIVELY TO STUDENTS WITH SPECIAL NEEDS						
DC7	Savoury flan	2 days	09.00	1.5.18	17.00	2.5.18

DC1 RESTAURANT MEAT PLATE

Two restaurant plates of the same. A suitable setting glaze may be used to enhance the presentation.

DC2 RESTAURANT FISH PLATE

Two restaurant plates of the same. A suitable setting glaze may be used to enhance the presentation.

DC3 RESTAURANT DESSERT PLATE

Two restaurant plates of the same dessert. A suitable setting glaze may be used to enhance the presentation.

DC4 CANAPES

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.

DC5 GALANTINE OF CHICKEN

A classical galantine of chicken to be glazed and decorated to competitor's choice.

DC6 SPECIALITY BREAD

A selection of 3 different types of bread rolls.
Tasted.

DC7 SAVOURY FLAN: OPEN EXCLUSIVELY TO STUDENTS WITH SPECIAL NEEDS

A savoury flan, filling and garnish to competitor's choice

Judging

Invited judges will be marking on the following guidelines: -

Craft skills, originality, proportion and balance, presentation and artistry.

NECTA SUGARCRAFT

CLASS DESCRIPTION		PERIOD OF DISPLAY	TASTED	DELIVER EXHIBITS FROM		COLLECT EXHIBITS	
SGA	Freestyle	2 days	No	09.00	1.5.18	17.00	2.5.18
SGB	Wedding Cake	2 days	No	09.00	1.5.18	17.00	2.5.18
SGC	Model	2 days	No	09.00	1.5.18	17.00	2.5.18
SGD	Floral	2 days	No	09.00	1.5.18	17.00	2.5.18
SGE	Celebration Cake	2 days	No	09.00	1.5.18	17.00	2.5.18
SGF	Miniature	2 days	No	09.00	1.5.18	17.00	2.5.18
SGG	Floral: Students only	2 days	No	09.00	1.5.18	17.00	2.5.18
SGH	Single Tier Cake	2 days	No	09.00	1.5.18	17.00	2.5.18
SGI/ICC3	Live Class: Students only	2 days	No	09.00	1.5.18	17.00	2.5.18
CHILDRENS CLASSES							
SGCA	Decorated Biscuits	2 days	No	09.00	1.5.18	17.00	2.5.18
SGCB	Decorated Board	2 days	No	09.00	1.5.18	17.00	2.5.18
SGCC	Sugarwork	2 days	No	09.00	1.5.18	17.00	2.5.18

Sugarcraft Classes:

Entry forms can be obtained from, and should be submitted with £5 entry fee to, Allison Wilkinson, 53 Dolphin Quays, Clive Street, North Shields, Tyne & Wear. NE29 6HJ. Contact tel no. 0191 2595659/07753267819

E-mail: allisonwilkinson@hotmail.co.uk

No entry fee is payable for Children's Classes

OPEN CLASSES Open Classes are open to all skill levels

CLASS SGA Freestyle

Free style

An imaginative piece of edible artistry. Can be a cake, model or flowers or any combination of all three. Any edible mediums are permitted for covering and decoration. Non-edible mediums may also be used in moderation at the competitor's discretion, but please remember this is a sugar piece. Dummies and inedible supports allowed.

The exhibit must fit within 36" (90cm) sq base No height restrictions.

Theme: There is no theme just as far as your imagination takes you

CLASS SGB Wedding Cake

A multi-tiered cake covered in sugarpaste. Any edible medium is permitted for decoration. Non-edible materials are not permitted with the exception of wires, tape, stamens, ribbons and dummies.

Stands, pillars and separators are permitted but must fit within the 18" (46cm) sq base.

No height restriction

Theme: A Wedding Cake fit for a Prince and his Bride

CLASS SGC Model

A model or a scene with model. Any edible medium is permitted. Edible supports only permitted

The Exhibit must fit within a 14" (35.5cm) sq base. No height restrictions.

Theme: Children Character/Characters

CLASS SGD Floral

A display of sugar flowers and foliage. Wires, tape, stamens, ribbon permitted.

An arrangement of handmade flowers and foliage for a formal dinner or buffet table

The exhibit must fit within an 18" (46cm) sq base. No height restriction.

Cold porcelain may be used in this class but must be declared on entry form and at staging of exhibit

Theme: A centrepiece for a Formal Dinner or a Buffet Table

CLASS SGE Celebration Cake

A single tier Celebration cake covered and decorated in any edible medium.
Non-edible mediums are not permitted with the exception of dummies.
The exhibit must fit within a 14" (35.5cm) sq base. No height restrictions
Theme: Competitors choice.

CLASS SGF Miniature

A miniature exhibit of sugar work. Any edible mediums allowed. No inedible supports or decoration allowed. This piece must be a miniature version.
The exhibit must fit within a 6" (15cm) cube. These Dimensions include the base or stand
Theme: Christmas

CLASS SGG Floral: STUDENTS ONLY

One Sugar flower with Leaves. Either a rose, Carnation or Sweet Pea
Wires, tape and stamens only permitted.
The Exhibit to fit within an 8" (20cms) sq base
Theme: Competitors Choice

CLASS SGH

A single tier cake. All covering and decoration must be edible. Dummies permitted.
The exhibit must fit within 12" (31) sq base.
Theme: Competitors Choice

CLASS SGJ/ICC3 LIVE CLASS: STUDENTS ONLY

35mins will be allowed to assemble and decorate an 8" (20cms) round 3 layered sponge gateau coated with buttercream or cream. All decorations must be edible. Competitors must provide the sponge base and all their own materials, tools and equipment. Finished gateaux to be displayed on a 10" (25cms) round board. Gateaux will be judged 50% on taste and 50% on decoration.
Theme: Competitors Choice

NECTA SUGARCRAFTER OF THE YEAR

All competitors in the open classes with are eligible for this award.
This prize will be presented at the Awards Dinner on the Evening of 2nd May at the Hilton.
The winner and a guest will be given tickets to this prestigious black tie event.

CHILDRENS CLASSES

All work must be the child's own

Class SGCA - 6 years and under old at time of exhibition.

3 Decorated Biscuits. Biscuits do not have to have been made by competitors, but all decoration must be.
No non edible mediums allowed.
Exhibit to fit within a 10" (25cms) sq base.
Theme: Competitors Choice

Class SGCB - 7 to 10 years old at time of exhibition.

An 8" (20cms) decorated Board. All covering and decoration to be made of sugar.
No non edible medium allowed.
Theme: My Favourite Computer Game

Class SGCC – 11 to 16 years old at time of exhibition.

A Piece of sugar work. Can be a Cake or model. No non edible mediums allowed.
Exhibit to fit within a 12" (30cms) Square
Theme: My Favourite Book

OPEN CLASSES IN THE HOT LIVE THEATRE

THURSDAY 2 ND MAY		
08.45 – 09.45	LCH2	TEAM CLASS Sponsored by Taylor Foods
10.00 – 12.45	LCH3	NECTA NORTH EAST CHEF OF THE YEAR
13.00 – 14.00	LCH4	ASIAN CHEF

LIVE THEATRE

Invited judges will be marking on the following guidelines:-

Craft skills, hygiene, originality/method, presentation and taste.

In order to properly train and prepare young students and apprentices, the same standards will be applied to their exhibits/dishes. This will eliminate a dilution effect and help keep all scores and awards in proper perspective.

LCH2 RESTAURANT TEAM CLASS **Sponsored by Taylor Foods**

Entries are invited from teams of 2 chefs from any hospitality establishment. 60 minutes will be allowed to prepare, cook and present 2 courses for 2 persons: starter and main course. The main course to include fish which can be ordered from Taylor foods. Other ingredients to be chosen and provided by the competitors. No pre-preparation by the competitor is allowed except pre washed and peeled vegetables, puff paste, pate a bric and pre-prepared stocks/reductions.

LCH3 NECTA NORTH EAST CHEF OF THE YEAR

Chosen finalists will be allowed 2 ¾ hours to prepare, cook and present three courses of four covers. No pre-preparation by the competitor is allowed except pre washed and peeled vegetables, puff paste and pre-prepared stocks/reductions. Apart from some permitted light equipment no other equipment will be allowed.

Chefs wishing to enter should submit a proposed menu for 3 courses of 4 covers using ingredients stipulated on the entry form.

LCH4 ASIAN CHEF

1 hour will be allowed to prepare, cook and present a main course, 2 plates each of the same. No pre-preparation by the competitor is allowed except pre-washed and peeled vegetables, and pre-prepared stocks/reductions. All ingredients to competitor's choice. Ingredients may be brought in marinated. Apart from some permitted light equipment no other equipment will be allowed.

BARISTA THEATRE

SPONSORED BY BLACK AND WHITE COFFEE CO



INTERCOLLEGE BARISTA CLASS **10 am TUESDAY 1ST MAY** Closed class.
Intercollege competition students

BARISTA CLASS **10 am WEDNESDAY 2ND MAY** Open class

10 minutes will be allowed to prepare 2 espressos, 2 cappuccinos and 2 signature beverages in accordance with Pumphrey specification.

All coffee machinery and tableware will be supplied by **BLACK AND WHITE COFFEE CO.**

COCKTAIL THEATRE

HOSTED BY ANTONY PEARMAN AND CHRIS FUMOLEAU

INTERCOLLEGE COCKTAIL CLASS **10.30 am TUESDAY 1ST MAY** Students only

COCKTAIL CLASS **10.30 am WEDNESDAY 2ND MAY** Open class

This year has a theme and that theme is cold compounding and cocktails

Cold compounding – Cold compounding is taking neutral grain spirit (vodka), adding juniper for a duration and extracting to make 'gin'. From this you have a base and we want you to make a flavoured gin / gin liqueur. E.g. Raspberry, chilli & ginger, pineapple & agave (please do not use these)

The competitor should make whatever flavour cold compound gin they would like and create a taster of that and transform that into a cocktail. Extra points for the uniqueness and story behind the infusion. We will need to see full workings out and the method used presented eg

250ml Smirnoff

15gramm dried juniper berries

72 hours infusion

Blended then fine sieved / extracted

250gm fresh raspberries added

Left for 1 week

Blended then fine sieved / extracted

Upon making this infusion we would like you to turn this into a cocktail of your choice that showcases the flavour profile of your gin but also demonstrates knowledge, story and confidence.

Judging sheet is as follows:-

Gin presentation, record of process and taste 50 points

Cocktail presentation, taste and pairing 30 points

Creativity and story behind your chosen flavour 20 points

LIVE THEATRE GUIDELINES

All competitors for live competitions should report to the NECTA office at least 1 hour before the start of the class.

Unless otherwise stated, competitors must supply all food items and the necessary equipment to prepare cook and serve, including all pans, light equipment and presentation equipment.

Work stations in the Hot Live Theatre will have two induction hobs, one electric oven, one adjustable salamander, one small fryer – all supplied by Rollergrill.

Work surfaces, shelving and sufficient sockets for light equipment will also be available. Refrigeration and freezer facilities are not on the station but will be available.

A brief menu description card should be provided for all appropriate live theatre classes and placed on your work station.

Competitors are requested to show as many craft skills as possible in front of the judges as time allows. Competitors will be judged on working methods, professional techniques, craft skills, originality, hygiene, timing, balance and quality of flavours and textures and presentation.

Competitors are encouraged to seek feedback after the results are announced.

GUIDANCE NOTES TO COMPETITORS

BEFORE THE DAY

Read the rules carefully and understand them thoroughly.
Ensure ingredients are of the best quality.
Check timings during practice and try to plan in a space at the end to taste.
Check service presentation.
Be careful with mise-en-place – do not over prepare.

Weigh and measure all ingredients.
Show as many craft skills that are feasible within the competition time.
Before leaving for the venue check that everything has been packed including service plates and dishes and any equipment that is required.
Ensure that all equipment, knives etc. are clean.
Do not set up for competition using dirty equipment or with dirty uniform and footwear.
Hygiene, although not a major source of marks, will be a consideration of the judges.

ON THE DAY

On arrival at the venue check out the working area and ensure that you are familiar with where cooking equipment is sited.
Look at the equipment available and if you are unsure how it works ask before you start.

THE COMPETITION

Lay out all ingredients and equipment neatly.
Refrigerate if necessary and unwrap goods from packaging.
Ensure your working methods are carried out in a professional manner.
Judges will be checking technical and craft skills, the correct knife being used, the way you hold and use your knives.
Hygiene and safety methods are important.
The food on the plate is important but in a live competition the methods used are also very important.
Remember to taste your food early for seasoning and flavour.
Ensure you have a supply of tasting spoons in clean water for this purpose.
Do not taste with your fingers.
Be aware of waste. Do not throw anything away that could be used again. Your marks will often reflect this.
Presentation is very important. Hot food on hot plates. Cold food on cold plates. Check before service.
Make sure plates and service equipment is spotlessly clean.
When saucing hot plates do not use plates that are too hot as the sauce will dry up very quickly. Take extra care with garnishing. The use of raw herbs in excess should be discouraged. Generally, if you cannot eat it should not be on the plate (apart from bones)

AFTER THE COMPETITION

When the result has been announced, successful or otherwise, do not disappear, ask a judge for a critique. All judges will be more than happy to talk to you and offer constructive comments on your working methods and finished dishes. It is important to you and to the future of your competition work to gather as much information as possible.