



NECTA

HOSPITALITY SALON

SCHEDULE OF CLASSES 5TH – 6TH APRIL 2017

NEWCASTLE RACECOURSE

NEWCASTLE UPON TYNE

NECTA HOSPITALITY SALON
SCHEDULE OF COMPETITION 5TH – 6TH APRIL 2017
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The NECTA Salon is open on Wednesday and Thursday from 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 2017.

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 photographers.



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 **Continental Chef Supplies**

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	5.4.17	17.00	6.4.17
ICDC2	Restaurant Table Setting	1 days	09.00	5.4.17	17.00	6.4.17

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

WEDNESDAY 5 TH APRIL 2017		
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 CONTINENTAL CHEF SUPPLIES
14.40 – 15.45	ICC10	TEAM EVENT: COOK AND SERVE
16.00	AWARDS CEREMONY	

SUGARCRAFT THEATRE

WEDNESDAY 5 TH APRIL 2017		
10.00 – 10.35	ICC3	SUGARCRAFT CLASS J
11.10 – 11.40	ICC6	MILLE FEUILLE

NECTA INTER COLLEGE FLORISTRY

Programme of Events

Wednesday 5th April 2017

Start time	Class	Class content		Duration
	Class 1 ICFL1	Table centre Level 2	For students who have achieved or are studying at Level 2. Design and construct a themed table centre for an anniversary to include accessories. Fresh flowers and foliage must predominate.	
	Class 2 ICFL2	Buffet design Level 2	For students who have achieved or are studying at Level 2. Design and construct an arrangement for a buffet table to incorporate fruit or vegetables. Fresh flowers and foliage must predominate	
10.00	Class 3 ICFL3	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 ICFL4	Contract Design Level 3	For students who have achieved or are studying at Level 3. Design and construct a contract design for a restaurant the design must include a minimum of two techniques. Fresh flowers and foliage must predominate	
	Class 5 ICFL5	Wedding table Centre Level 3	For students who have achieved or are studying at Level 3. Design and construct a wedding table centre. Fresh flowers and foliage must predominate	
11.00	Class 7 ICFL7	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 ICFL6	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	5.4.17	17.00	6.4.17
DC2	Restaurant Fish Plate	2 days	09.00	5.4.17	17.00	6.4.17
DC3	Restaurant Dessert Plate	2 days	09.00	5.4.17	17.00	6.4.17
DC4	Restaurant Canapes	2 days	09.00	5.4.17	17.00	6.4.17
DC5	Galantine of Chicken	2 days	09.00	5.4.17	17.00	6.4.17
DC6	Speciality Bread	2 days	09.00	5.4.17	17.00	6.4.17
OPEN EXCLUSIVELY TO STUDENTS WITH SPECIAL NEEDS						
DC7	Savoury flan	2 days	09.00	5.4.17	17.00	6.4.17

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 dessert. 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	5.4.17	17.00	6.4.17
SGB	Celebration Cake	2 days	No	09.00	5.4.17	17.00	6.4.17
SGC	Model	2 days	No	09.00	5.4.17	17.00	6.4.17
SGD	Floral	2 days	No	09.00	5.4.17	17.00	6.4.17
SGE	Celebration Cake	2 days	No	09.00	5.4.17	17.00	6.4.17
SGF	Miniature	2 days	No	09.00	5.4.17	17.00	6.4.17
SGG	Group Project	2 days	No	09.00	5.4.17	17.00	6.4.17
SGH	Floral: Students only	2 days	No	09.00	5.4.17	17.00	6.4.17
SGI	Single Tier Cake	2 days	No	09.00	5.4.17	17.00	6.4.17
SGJ/ICC3	Live Class: Students only	2 days	No	09.00	5.4.17	17.00	6.4.17
CHILDRENS CLASSES							
SGCA	Model	2 days	No	09.00	5.4.17	17.00	6.4.17
SGCB	Decorated Board	2 days	No	09.00	5.4.17	17.00	6.4.17
SGCC	Sugarwork	2 days	No	09.00	5.4.17	17.00	6.4.17

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

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 medium is 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 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 Celebration Cake

A 2 tier 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 16" (40.5cm) sq base. No height restriction

Theme: A Wedding Cake

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 10" (25cm) sq base. No height restrictions.

Theme Competitors Choice

CLASS SGD Floral

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

Can be an arrangement, a bouquet, and a handtied or wired spray.

The exhibit must fit within a 16" (40.5cm) sq base. No height restriction.

Theme: Competitors Choice

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: Birthday.

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: Competitors Choice

CLASS SGG Group Project

This exhibit is to be produced by more than one person working as a group.

Size to competitors choice but the size of the finished exhibit should be confirmed to the organizers the week before the exhibition. Extra marks will be given for eye appeal.

Dummies may be used. All covering and decoration must be edible with the exception of wires, tape, stamens and ribbons. Exhibit to fit within 36" (90cms) sq Base.

Theme: Competitors Choice

CLASS SGH Floral: STUDENTS ONLY

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 SGI

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 the exception of Class G are eligible for this award.

This prize will be presented at the Gala Dinner on the Evening of 6th April at Newcastle Racecourse. 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.

A model or models made with edible mediums. No non-edible mediums allowed.

Exhibit to fit within a 10" (25cms) sq base.

Theme: Animal / Animals

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: An Emoji

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

A Piece of sugarwork. Can be a Cake or model. No non-edible mediums allowed.

Exhibit to fit within a 12" (30cms) Square

Theme: My favourite game

OPEN CLASSES IN THE HOT LIVE THEATRE

THURSDAY 6 TH APRIL		
09.00 – 10.00	LCH1	ASIAN CHEF
10.15 – 13.00	LCH2	NECTA NORTH EAST CHEF OF THE YEAR
13.15 TO CLOSE		WORLD SKILLS UK

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.

LCH1 ASIAN CHEF

Entries are invited from teams of 2 chefs: 1 hour will be allowed to prepare, cook and present 2 courses, starter and 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.

LCH2 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.

WORLD SKILLS UK

The World Skills Competition is held every two years and is the biggest vocational education and skills excellence event in the world that truly reflects global industry. The Competitors represent the best of their peers and are selected from skill competitions in World Skills Member countries and regions. They are all under the age of 23 years (except for four skills that have the age limit of 25). They demonstrate technical abilities both individually and collectively to execute specific tasks for which they study and/or perform in their workplace

BARISTA THEATRE

SPONSORED BY PUMPHREYS COFFEE

INTERCOLLEGE BARISTA CLASS **10 am WEDNESDAY 5TH APRIL** Closed class.
Intercollege competition students

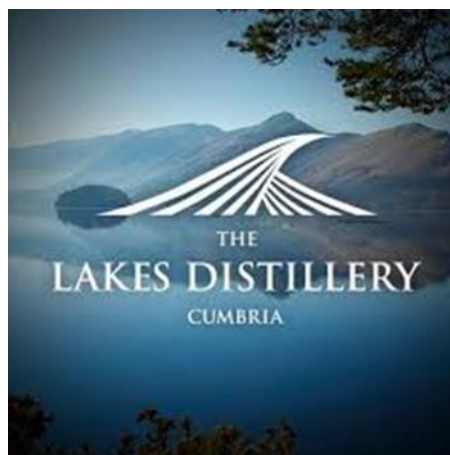
BARISTA CLASS **10 am THURSDAY 6TH APRIL** Open class

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 Pumphrey's Coffee.

COCKTAIL THEATRE

SPONSORED BY THE LAKE DISTILLERY



HOSTED BY ANTONY PEARMAN

INTERCOLLEGE COCKTAIL CLASS **10.30 am WEDNESDAY 5TH APRIL** Students only

COCKTAIL CLASS **10.30 am THURSDAY 6TH APRIL** Open class

10 minutes will be allowed to prepare and present 1 signature cocktail

Rules: Minimum 25ml gin, other ingredients to competitor's choice

Maximum 10 ingredients.

Think outside the box

Extra points for story, vessel and wow factor

All ingredients to be provided by the competitor.

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.