

**Woodhaven Gardens
Cooking Competitions
&
Kiwi Kids Can Cook**

Saturday 24th November 2018



Forward

Kia ora and welcome to the 2nd Annual Woodhaven Gardens and NZ Chefs Association cookery competition held as part of the Horowhenua Taste Trail.

This year we have added a new competition to the Woodhaven Gardens Cooking Competition, introducing the NZChefs Kiwi Kids Can Cook Class.

This is a brilliant way to showcase the regional product and culinary skills of our great province and I encourage you to visit or participate in the competition this year.

I look forward to seeing the participants in action - may you achieve great things!



Damian Peeti, President, Central Branch, NZ Chefs Association

I would like to welcome everyone to the 2nd Woodhaven Garden Cooking Competition and NZ Chefs Association Cookery Competition as part of the Horowhenua Taste Trail.

I am looking forward to acknowledging the skills and talent of each contestant with their presentation of a dish not only showcasing their skills and technique but also promoting our excellent produce from the Horowhenua region.

I wish each competitor success with their dish, but more importantly, have fun and enjoy the day!

John Clarke, Woodhaven Gardens



Guest Chefs

Grant Kitchen

Award winning Chef Grant Kitchen hails from Feilding in the Manawatu. As an apprentice at the Park Royal Hotel in Wellington he quickly developed a reputation as a “hospitality all-rounder” with designations to the Sultan of Brunei, Prime Ministers and other VIPs. Grant has worked with the New Zealand Defence Force, Accor Hotels and Tertiary Training Establishments. Grant judges at Culinary Events around NZ and is a Member of the NZ Chefs Association.

Currently Grant heads the kitchen team at Brew Union Brewing Company in Palmerston North where provenance and local produce is the key to its success as well as their local brew.

“My philosophy: my food is about perfection – flavour, appearance, texture; my motto - savour, service, simplicity; my attitude - trust, responsibility, innovation, professionalism and transparency.”



Sonya Martin

Sonya Martin is a Food Business Consultant who has created her food consulting company **gate28** (gate28sonya.weebly.com), assisting the food business in setting up systems, writing menus, designing food control plans and providing staff training, with a focus on sustainability, seasonal, local and organic produce.

With over thirty years’ experience in the hospitality industry, Sonya is a National Food Judge and breeds Kunekune pigs on her off-grid lifestyle property at Waikawa Beach, Levin.

For twenty two years Sonya has taught all facets of the kitchen to her Professional Cookery and Bakery students and enjoys being part of their growth, including training them successfully for culinary competitions.

“I see competitions as professional development for the competitor, and an opportunity to push their boundaries – as if they were Head Chef. The competitor learns so much in this process”. Sonya is a qualified National Culinary judge and is also qualified as a Supervisor of Culinary Fares.

“I am very excited to be invited to Judge at Woodhaven Gardens and to be part of the Horowhenua Taste Trail which has already proven that in the Horowhenua, we have so much amazing local produce and talent.”



Classes

Woodhaven Gardens Cooking Competition

Competitors are to cook and present two (2) identical plated dishes within sixty (60) minutes; one for the judges to taste and one to showcase to the public. The dish must have at least one (1) protein (meat, chicken, fish, eggs). The dish also needs to include three (3) Woodhaven Gardens food items and two (2) food items from any other Horowhenua Taste Trail producer (see Producer List).

For further information and to enter, email your Expression of Interest to woodhaven.gardens@xtra.co.nz by Friday 16th November 2018 (12pm).

Woodhaven Gardens Inspired Omelette

Secondary School competitors are required to cook and present two (2) individually plated omelettes within 45 minutes using three (3) Woodhaven Gardens food products and two (2) food products from any other Horowhenua Taste Trail producer (see Producer List).

For further information and to enter, email your Expression of Interest to woodhaven.gardens@xtra.co.nz by Friday 9th November 2018 (12pm).

'From the Garden' inspired Cupcakes

Secondary School competitors are required to display four (4) iced cupcakes using the theme 'From the Garden'. The general definition for a cupcake is a small cake (small single portion) baked in a paper cup.

The cupcakes need to show consistency in size, texture, icing and garnishing.

For further information and to enter, email your Expression of Interest to woodhaven.gardens@xtra.co.nz by Friday 9th November 2018 (12pm).

Kiwi Kids Can Cook

Primary School competitors are required to cook and present two (2) identical plated dishes within thirty (30) minutes; one for the judges to taste and one to showcase to the public. The dish must contain at least one fresh New Zealand grown vegetable which can easily be cooked on a gas top or in a microwave oven. Competitors have thirty minutes to cook and present their favourite dish.

For further information and registration details, visit the [Kiwi Kids Can Cook \(Central Region\) website](#).

Competition Conditions and Prizes

Woodhaven Gardens Cooking Competition

Open to any person over the age of 17 years not enrolled in a secondary school. This competition is open to competitors at all levels of cookery skills.

Prizes

First Place: \$1000 and a NZ Chefs Association Cook Book

Second Place: \$500

Third Place: \$250

Woodhaven Gardens Inspired Omelette

Open to secondary school students year 9 – 10 or year 11 – 13 studying Hospitality and / or studying NZQA Unit Standards at Levels 1, 2, or 3.

Prizes

First place:

- \$200 to the Student and a NZ Chefs Association Cook Book
- \$1,000 of Kitchen Equipment donated by Woodhaven Gardens to the winners school
- \$400 toward UCOL Hospitality Course costs (if student goes on to further study at UCOL)

Second place: \$100

Third place: \$50

Medals: **Gold** (90-100 marks), **Silver** (80-89 marks), **Bronze** (70-79 marks)

'From the Garden' Inspired Cupcakes

Open to secondary school students year 9 – 10 or year 11 – 13 studying Hospitality and / or studying NZQA Unit Standards at Levels 1, 2, or 3.

First place: \$100 and a NZ Chefs Association Cook Book

Second place: \$75

Third place: \$50

Medals: **Gold** (90-100 marks), **Silver** (80-89 marks), **Bronze** (70-79 marks)

Kiwi Kids Can Cook

Open to year 1 – 8 students.

Prizes:

- Winning competitor prize pack and school prize pack with trophy
- Winner of the Horowhenua competition goes to the National Kiwi Kids Can Cook event (date to be confirmed - accommodation and transport provided).

Woodhaven Gardens Cooking Competition

Registration Process

If you are interested in taking part, send an email expressing your interest. Use the Subject Line: "Woodhaven Gardens Cooking Competition" and email to woodhaven.gardens@xtra.co.nz before Friday 16th November 2018 at 12pm.

Anybody can register; you don't need to have any formal cooking qualifications – just a passion and a flair for food.

Registration Pack

Once you have sent an email registering your interest, you will be sent a registration pack to complete. This will include filling in the Registration Form, a Recipe Card and Method form.

We encourage you to be creative with your registration, share with us the recipe and method and even a photo of the dish you would like to cook.

Selection Process

Judges are looking for creative recipes showcasing Horowhenua Taste Trail produce.

On the Day

The competitors will be required to attend the Woodhaven Gardens Cooking Competition on the day of the Taste Trail (Saturday 24th November 2018) at Woodhaven Gardens.

Each competitor will be required to present two (2) identical plates for judging in 60 minutes, one for the judges to taste, and one to showcase to the public.

Competitors are required to bring ALL ingredients / sauces / condiments required for their recipe. They must also provide their own utensils, equipment, clean-up materials and dishes for plating.

Gas cooktops, microwaves and running water will be available on site.

Each competitor may bring a support person solely to help set up at the start and clean up once finished.

Produce Collection

Woodhaven Gardens will supply the Woodhaven Gardens food items you have chosen that you require for your dish. You will need to supply all other food items.

The Woodhaven Gardens food items will need to be picked up from Woodhaven Gardens between the hours of 7.00am and 5.00pm on Thursday 22nd November 2018. Arrangements can be made with Woodhaven Gardens if competitors are traveling from out of town.

Horowhenua Taste Trail Producers List

- [Genoese](#)
- [Levin Eel Trading Company](#)
- [Tendertips](#)
- [The Baked Dane](#)
- [The Ultimate Egg](#)
- [Thoroughbread Foods](#)
- [Turks Poultry Farm](#)
- [Woodhaven Gardens](#)
- [Woody's Free Range Farm](#)

Please include the product name on your registration form.

Products can be purchased from the supermarket or direct from the producer (if applicable).

All Woodhaven Gardens products can be collected **free of charge** on Thursday 22nd November 2018 **before** 5pm.

Important Information for all Competitors

Before the Competition

- READ over your entry criteria CAREFULLY. Ensure you meet all the requirements
- Practice a few times, adjust, and practice again. The last two practices should be under time pressure
- Ensure you have all your equipment ready the night before the competition – re-check you have everything!
- Check you have two (2) copies of your recipe card
- Mark the underside of all your plates
- On Thursday 22nd November 2018, competitors are required to pick up their Woodhaven Gardens ingredients and can also participate in a briefing session.

During the Competition

- Arrive 30 minutes before your heat and register at the registration desk in the marquee for your competitor number
- Enter your class when allowed by Head Judge. Set up your workstation (tidy)
- KEEP CLEAN & TIDY- remember food safety practices
- Serve your dishes on clean, streak free and the appropriate plates / dishes
- Ensure correct temperature of your dish for judging
- Your LAST plate MUST be removed from your bench BEFORE end time is called.

After the Competition

- DO NOT leave your bench until the Class judge has checked your workspace
- Box everything up as quickly as possible so the next class can come in (your helpers can assist you)
- ALWAYS be mindful of other competitors
- Sanitise your workspace just before you leave
- The judges will finish marking within 2 hours - expect to remove your plates at this time
- Cupcakes cannot be removed until end of competition and after prize giving
- Once your food item has been judged you can collect all plates from the Woodhaven office after prize giving. Your plates are your responsibility. Plates/dishes can be picked up from the Woodhaven Gardens Office the following week if necessary.

Prize Giving

- Prize giving will be on Saturday 24th November 2018 at a time to be confirmed. You must be present to claim your prize and / or medal.

Photo Release Consent

- By entering any one of the aforementioned competitions, competitors give their consent for any photographs of themselves and / or their dishes to be used in any form of media or other lawful purpose by NZ Chefs Association, Woodhaven Gardens and the Horowhenua Taste Trail.

Recipe Card

- On entering any one of the aforementioned competitions, competitors give their consent for their recipe card to become the property of the NZ Chefs Association, Woodhaven Gardens and the Horowhenua Taste Trail.