



Origin
Culinary Arts
Show
VANUATU

Origin Culinary Arts Show 2008

COLD DISPLAY CLASSES

1. **Three course dinner presented cold (Junior),**
Serving of a 3 course meal, must include a starter, a main and a dessert course accompanied by a recipe and a menu description
2. **Three course dinner presented cold (Senior)**
2 serving of a 3 course meal, must include a starter, a main and a dessert course accompanied by a recipe and a menu description
3. **Buffet centerpiece,** an inter-venue competition, centerpieces must be prepared at your premises and should focus on Vanuatu Products. Maximum space available is 100cm x 100cm with no height restrictions, internal supports are permitted but should not be visible
4. **Local Kaikae presented for restaurant (Open),** 2 plated meals of either a entrée or main course to be prepared in advance and served cold. This class requires the promotion and utilization of local produce, dish must be accompanied by a menu description and recipe card

LIVE COOKING CLASSES

5. **Live Breakfast, (Open),** 2 plated cooked meals suitable for breakfast service, all meals to be accompanied by a recipe card and a menu description. *30 MINUTES DURATION*
6. **Live Asian Dish (Open)** 2 plated meals of Asian origin, to be accompanied by a recipe card and menu description *60 MINUTES DURATION*
7. **Live lunch (Open),** 2 plated portions suitable for lunch service, dish to be prepared and served at the venue with a recipe card and menu description. *45 MINUTES DURATION*
8. **Live French Cuisine, (Open)** 2 portions of traditional French food prepared and served at the venue with a recipe card and menu description. *60 MINUTES DURATION*
9. **Live local seafood Junior,** 2 portions of a seafood main course, dish to be prepared and served at the venue with a recipe card and menu description. COCONUT CRAB IS NOT TO BE SERVED *60 MINUTES DURATION*
10. **Live Local Seafood Senior,** 2 portions of a seafood main course, dish to be prepared and served at the venue with a recipe card and menu description. COCONUT CRAB IS NOT TO BE SERVED. *60 MINUTES DURATION*
11. **Live beef Junior,** 2 portions of a main course of Vanuatu Beef of any cut. Dish must be prepared at the venue and served with a recipe card and Menu Description. *60 MINUTES DURATION*
12. **Live beef Senior,** 2 portions of a main course Vanuatu beef of any cut. Dish must be prepared at the venue and served with a recipe card and menu description. *60 MINUTES DURATION*
13. **Live pasta,** 2 portions of your choice of Pasta to be prepared and served at the venue, and presented with a recipe and menu card. *60 MINUTES DURATION*
14. **live main and dessert Senior,** 2 serves of main course and Dessert prepared at the venue and presented with recipes and a menu description card. *90 MINUTES DURATION*
15. **live main and dessert Junior,** 2 serves of main course and Dessert prepared at the venue and presented with recipes and a menu description card. *90 MINUTES DURATION*
16. **Inter venue mystery box, (Origin Energy Cup)** *2 HOURS DURATION*

The Inter venue Mystery box will be a 2 hour competition with 4 teams competing at a time. Each team will comprise of 2 members and a minimum of 3 courses should be presented. 6 serves of each course are to be plated and served.

Prior to beginning cooking, teams will be allocated 5 minutes to write a menu which shall be presented to the chief judge. Ingredients will be supplied by the Association and will be readily available in Vanuatu. Each heat will have a different selection of dry goods and meats.

Class 18. **Waiters Competition, Criteria (tbc)**

Class 19. **SKAI Cocktail Competition**

Vanuatu Chef of the year

Competitors must enter classes 2, 12 and 14

Vanuatu Junior Chef of the Year

Competitors must enter classes 1, 11 and 15 and must be under the age of 24 years at the time of competition

Open Classes are open to all members of the Public

