

# Young Chef Championship 2026

## General Information



### General Rules

- All entries must be submitted on the official entry form and emailed to: [foodcompetition@ara.ac.nz](mailto:foodcompetition@ara.ac.nz)
- Entry in some classes is limited – we encourage you to apply early.
- Where a class is oversubscribed, entries will be accepted in the order in which they were received.
- Classes may have more than one heat; you will be advised prior to the competition of your heat and time.
- The organisers reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final.
- Entries close on Monday **1<sup>st</sup> June 2026**.
- An entry fee must accompany each entry form – no entry will be accepted without payment.
- The entry fee is non-refundable in cases of cancellation or withdrawal of the competitor.
- By entering this competition, you acknowledge that photos or video footage may be taken of you and you consent to this material being used for promotional purposes.
- **You must bring all your own equipment and plateware, other than that stated in the kitchen layout and Individual class information.**
- Any electrical equipment you bring must be certified for use (tag tested).
- You may have assistance in loading in your equipment for competitions, but any unpacking, display or other preparations must be done by you alone. Marshals will be present on the day to assist as needed. Please ask if you need assistance.
- You are responsible for removing your equipment from the competition arena when directed to do so.
- No responsibility will be taken by the competition organisers for lost or missing equipment. We recommend that you label your equipment.
- You will need to register at the competition venue one hour before the competition start time and report to the scheduled competition area at least 30 minutes prior to the class starting.
- Your entry must be completed within the stipulated completion times or you will be marked down as per Worldchefs competition rules.
- Your dishes must not be completed more than 10 minutes before the stipulated service time. Failure to present any course on time, will result in you missing your tasting slot. If time permits, your dish will be tasted after all other competitors have served and will be judged accordingly.
- Competitors must bring their own ingredients, other than what is stipulated in the class criteria.
- Competitors in the Young Chef of the Year class must provide the following paperwork:
  - 2 sets of recipes for all elements of the menu – 2x dish description cards to be displayed on presentation table and available for judges

### Judging

- The decision of the judges in all matters relating to the competitions is final and no correspondence will be entered into.
- Worldchef guidelines will be used for marking all competitions.
- All competitors start with 100 marks ('Gold with Distinction'), with marks deducted for non-compliance with the guidelines. Competitors can receive Gold, Silver and Bronze medals with certificates in each class.
- Medals and certificates will be awarded to competitors who achieve the following marks in each class:
  - 100 marks = Gold Medal with Distinction
  - 90-99.99 = Gold Medal
  - 80-89.99 = Silver Medal
  - 70-79.99 = Bronze Medal
- A certificate of merit can be awarded at the discretion of the Chief Judge.

### Results

- Results of each competition will be withheld until the final prizegiving.
- After the prizegiving, the results will be posted with competitors' final marks.

### Prizegiving

- Prizegiving will take place in Visions restaurant on 15th June at 6.30pm.
- All recipients for awards are to be in clean chef/bakery uniform. This is important for presentation purposes and photographs.
- Any medals or certificates that aren't accepted by the competitor at the presentation ceremony will be withheld, unless prior arrangements have been made with the organisers.
- Awards not collected will be posted to the address on the entry form. This may take up to six weeks following the competition and a fee may be charged.
- Judges' comments will be issued for each competitor but may take up to six weeks to be sent out after the conclusion of the competition.

## Kitchen Information

- Competitors are required to bring all ingredients and equipment required for the competitions, except those stated in the specific class descriptions.
- Security of equipment and ingredients is the responsibility of the competitor.
- There will be **minimal** refrigeration available on the day for the storage of ingredients before the competition class beginning.
- All platters, props, plates, equipment and product to be provided by competitors, unless otherwise stated in the schedule. These must be marked with the competitor's name and contact phone number.
- Competitors are responsible for their own equipment at all times. The organisers will NOT be responsible for any loss or damage to exhibits, dishes, equipment or personal effects.
- Limited communal washing up facilities will be available at the conclusion of the competition.

### Once a live competition in any area has begun

- No communication may take place between competitors, or between competitors and supporters. If communication does take place, the competitor risks being disqualified immediately.
- No equipment, food, liquids or other associated items for the class may be brought into the arenas for the competitors to complete the class.
- All enquiries are to be directed to the Floor Manager of the area, who will assist as is appropriate for the class and the circumstances.

### When the class time is up

- Competitors will be informed when the time is up by the Head Judge / Floor Manager and all competitors will be asked to 'stand back' from their work stations.
- At 'stand back', all plates must be off the bench and in transit to be deemed complete.
- Any competitor who has not completed all elements of their competition will lose **five** marks immediately when time is called.
- Competitors may be allowed up to **five** additional minutes to complete elements of their competition, but they will incur a loss of **1 mark per minute** (up to 5 marks)
- If, after an additional **five** minutes, the competitor has not completed all elements of the competition, they will be judged on what has been presented/completed.

## Uniform Requirements

Marks will be deducted for incorrect uniform. Competitors are reminded to ensure their personal presentation, including hair, hands and hygiene are of the highest standard possible.

- Full chef whites including hat, necktie and apron for Chef Classes
- White jacket, apron, check pants and scull cap for Bakery Class
- Appropriate footwear for the kitchen environment (closed front and back, leather or similar).
- A high level of personal hygiene is expected at all times.

## Health and Safety – Food Safety and Hygiene

- Competitors will not only be judged on the standard and quality of their food but also monitored on their efficient use of energy in creating a winning dish.
- Competitors must always keep the food that they are using for competitions at a safe temperature i.e. below **four** degrees centigrade.
- Any protein that is served raw (especially chicken) will not be judged. The plate will be wrapped (marked with class, competitor and bench number) and kept until after the competition has been completed.
- Temperature probes may be used by the judges to test the suitable temperature of served food items.
- Food Safety and Health and Safety Regulations as per the workplace must be followed in all competitions.
- Competition officials will have the right to have unsafe equipment removed at any time during the competition.
- Competitors are required to clean their workspace, stoves and equipment at the end of the competition. Marks will be deducted if this is not carried out.
- No trolleys will be allowed in any kitchen other than for transport into the kitchen. All trolleys **must** be removed to a safe place prior to the start of the competition.
- Under no circumstances will deep fat fryers (either freestanding with a power source, or on the stove with a temperature probe with oil / fat/ or other frying medium) be allowed on the workbench. However, at least 1 large communal deep fryer will be available in the kitchen. Deep frying is when the frying medium is over ¼ cm.
- Limited washing up facilities are available.
- No equipment is to be added to the stove or the bench as to interfere with the working in any way, or cause damage to the stove or anybody in the vicinity.

## Kitchen Facilities

Competitors will be provided with the following equipment for use in the kitchen. All other equipment should be provided by the competitor. Anything that does not fit into a knife box will need to be approved for use the by host venue and chief judge.

- 1x s/s bench - 200cm x 60cm approx
- 1x Moffat 4-burner gas stovetop with electric oven
- 1x power point (competitors may bring a multibox for use)
- Waste containers, cleaning products and wiping cloths
- 1x sink with hot/cold running water

### Shared use

- Electric salamander
- 8-tray steamer
- Deep fryer
- Pasta roller
- Fridge space
- Robot coupe food processor
- Small stand mixer
- Blast chiller and freezer space

## **Bakery Facilities**

Competitors will be provided with the following equipment for use in the Bakery. All other equipment should be provided by the competitor. Anything that does not fit into a knife box will need to be approved for use by host venue and chief judge.

- 1x wooden bench - 200cm x 60cm approx
- 1x 1200 W Induction Stove top
- 1x power point (competitors may bring a multibox for use)
- Waste containers, cleaning products and wiping cloths
- 1x 3ltr Hobart mixer (or similar brand) with whisk attachment
- Pots, pans and mixing bowls
- Plastic disposable piping bags
- 1x 10" round cake board
- 1x cake decorating turntable

### **Shared use**

- 1x sink with hot/cold running water
- Proover
- Flat deck bakers oven with steam injection
- 20ltr Hobart mixer
- Shared fridge and freezer space

Note: competitors must bring own scales, utensils and piping nozzles