

## Classes for Salon Culinaire 2007

### Cold display

- 1. Hot main course presented cold (Senior)**  
2 servings of the same dish presented with a recipe card and description,
- 2. Hot Entrée presented cold (Junior)**  
2 servings of the same dish presented with a recipe card and menu description
- 3. Hot entrée presented cold (Senior)**  
2 servings of the same dish presented with a recipe card and menu description
- 4. Cold dessert (Senior)**  
2 servings of the same dish presented with a recipe card and menu description
- 5. Cold dessert (Junior)**  
2 servings of the same dish presented with a recipe card and menu description
- 6. Three course dinner presented cold (Junior),**  
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
- 7. 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
- 8. 2 tiered celebration Cake (Open).** Cake is to be of a celebration theme, wedding, birthday or anniversary. Cake is to be a minimum of 2 tiers with a total base not exceeding 51cm square. No height restrictions, all decoration must be edible and handmade. Ribbon, stamen, pillars, plastic tooth picks and taped wire are permitted. All entries must be presented on boards with cleats
- 9. Buffet centerpiece,** an inter-venue competition, centerpieces must be carved on the venue 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
- 10. Buffet platter for 4,** a platter for 4 persons. Main components should consist of seafood, poultry, game or butchers meat. The platter should have appropriate garnishes and may include pates, galantines or terrines. The platter should be glazed if appropriate
- 11. Local Kaikae presented for restaurant (Open).** 2 plated meals of a 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

- 12 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

**13 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

**14 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

**15 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

**16 Live hot dessert Junior**, 2 serves of a hot dessert prepared at the venue and presented with a recipe and menu card

**17 Live Hot dessert Senior**, 2 serves of a of a hot dessert prepared at the venue and presented with a recipe and menu card

**18 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

**19 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

**20 Live Salad Creation**, prepare at the venue and serve 2 portions of either a warm or chilled salad, present with a recipe card and menu description

**21 Inter venue mystery box**

**The Inter venue Mystery box will be a 2 hour competition with 3 teams competing at a time. Each team will comprise of 2 members and a minimum of 3 courses should be presented. 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**

### **Children's Competition, open to children under 15yrs**

- **Cake decorating (TBA)**
- **Muffin Making (TBA)**
- **Ginger bread man (TBA)**
- **Celebrating Vanuatu food**, a poster competition, a Childs view of Vanuatu and its food. Poster is to be accompanied by a description and the name of the child and their age.

### **Vanuatu Chef of the year**

**Competitors must enter classes 7, 11 and 18**

### **Vanuatu Junior Chef of the Year**

**Competitors must enter classes 6, 11 and 19**

**Open Classes are open to all members of the Public for further information please contact the Vanuatu Chefs and Food Handlers Association on 41491 or e-mail: [ayscatering@vanuatu.com.vu](mailto:ayscatering@vanuatu.com.vu)**

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