

NSSCC 2025

ONLINE REGIONAL COMPETITION

Criteria, Rules & Regulations

The National Secondary Schools Culinary Challenge (NSSCC) is an annual event run by The Culinary Arts Development Trust. The competition is designed to promote the next generation of culinary talent, provide career pathways for students, and foster relationships between secondary schools and the hospitality industry. By entering this regional event, teams are competing for a place in the **National Grand Final**. There will be eight winning teams from around the country that will travel to Auckland to participate in the live cook off on **Thursday 28th August** and experience the **New Zealand Culinary Journey** the following day.

There have been some changes for 2025, so read below to find out more.

Regional online: This remains as an Entrée Dish. For 2025 this is being sponsored by **Silver Fern Farms**, so the hero ingredient is their **Lamb Loin cut**.

With several other new sponsors, being **Anchor™ Food Professionals**, **The 5+ A Day Charitable Trust** and **Rescued Kitchen**, you will see the details set out below of the criteria needed to meet the sponsors' use of products in your Entrée Dish.

Live National Final: 28th August 2025. With 8 regional winners taking part, the second dish to be cooked will be a **DESSERT** dish (no Main Dish for 2025)

More details to come on the requirements for the Live Final early in the new year.

We would like to take this opportunity to thank our sponsors who have already committed to support the competition for 2025



Regional Online Event Criteria:

- A Team of **TWO** students will prepare, cook and present two (2) identical, individually plated portions of an Entrée dish that is able to be completed within a **45 minute time frame**.
- Each of the two Entrée dishes **MUST** include between **50 - 75gr (+/- 10gr) cooked weight** per portion of **Silver Fern Farms Lamb Loin** as the principal component of the dish. Allowing that there may be up to 25% of raw weight lost on cooking.

- Total weight of the completed Entrée dish is to be around 125gr.
- It must also include **New Zealand grown Kumara** and at least **ONE Fresh, NZ grown seasonal GREEN vegetable**. Other fresh NZ grown fruit or vegetables, can also be included.
- Included in the Entrée dish must also be at least **ONE Kapiti / Anchor branded product**. i.e. butter or cheese. **No competing dairy brand products are to be included.**
- At Least **ONE** of the following **Rescued Kitchen** products must be used. **Rescued bread crumbs, tomato crisps and botanicals**. You can go to their website to see the range available. <https://www.rescued.co.nz/> Alternatively contact the company directly to order the products you require.

Royce Bold royce@rescued.co.nz

OR

Diane Stanbra diane@rescued.co.nz

Once your dish is mastered you will need to:

- Take **Three (3)** photographs. One (1) from above and two (2) different ones from a 45° angle. Make sure all components can be seen for judging.
- Type up a recipe for the Entrée using the template provided on the NSSCC website. website: www.nsscc.nz

- Write a Description Card that briefly explains the Entrée as it would appear on a restaurant menu. Do this on the template provided on our website. **It should be brief & to the point.** website: www.nsscc.nz
- As a **TEAM**, you are to complete the competitor questionnaire also included on the website. website: www.nsscc.nz
- A photograph is required of the Team Members and the Teacher/Trainer, **if possible wearing a Chef Jacket** as this photograph may be required for Social Media use. Students will be required to sign a media release clause on the entry form.
- Ensure all documents & photos are labelled with the name of the schools and students to avoid any mix up with entries. This is especially relevant if there are multiple entries from one school.

ONLINE Entries open on 19th May 2025

CLOSING DATE FOR REGIONAL ENTRIES IS: 9th June 2025

Judging of regional online entries

- Judging will take place over a two week period after the closing date. ● Regional entries will be judged according to the Judges' schedule which will be available on the website asap. www.nsscc.nz
- Make sure to read the judges criteria carefully so that you are aware of how the entries will be judged. This may influence the development of your Entrée Dish.

The Regional winners will be announced on: 23rd June 2025

Regional Winners' Prize Package to date:

- \$500 credited to each schools Bidfood Account
- A Southern Hospitality Goodie bag to be presented at the National Final ● A Chef Knife for each Regional winner complements of Southern Hospitality ● A Chef jacket and apron to be worn at the National Final

Some prizes are still in negotiation with sponsors. Watch this space. The selected regional winners will receive the following to assist with the preparation for the National Grand Final in Auckland.

We thank our sponsors for making these possible.

- Lamb will be provided by **Silver Fern Farms** for regional winners to practise for the final.
- Dairy products will be provided by **Anchor Food Professionals** for regional winners to practise for the final.
- A subsidy towards travel to Auckland will be provided.

- Accommodation for the Team and their Teacher/Trainer for up to two nights. ●
- Three tickets to the NSSCC Awards Dinner following the Grand Final on the **28th August**.
- Restaurant Association vouchers to be presented at the Awards Dinner.

We have a dedicated email address: info@nsscc.co.nz which will be available for any questions you may have around **ANYTHING** to do with the competition. Alternatively contact Angie Wilson directly on awilson131160@gmail.com