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REGIONAL TEAMS QUESTIONNAIRE 2025

Overview: Write your answers to the following question in detail. It will allow us to see the process used, followed and documented. It should be a team effort by both chefs/competitors as it leads into unit standards learning and teaching. It also helps us to mark your entry with the What, Why and How.

SCHOOL:					
Team Name:					
Competitor's Names					
Chef 1:	Chef 2:				
What motivated you to enter	r the NSSCC regional online competition?				

	Explain what you learned along the way about those 'must use items' and the business, and p behind them.
3.	Outline how the recipes developed and changed during your process of trialling and testing. What were some of your triumphs as well as disappointments throughout the process? What things did you learn and observe?
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4.	How has your team developed over your time of developing and testing your recipes leading to the eventual dish you have presented to be judged? What skills and techniques have you had to learn and/or master to produce your dish?
5.	Explain how you critiqued your dish. i.e. Who did you seek feedback from? What outside advice or help did you seek/use? What valuable suggestions resulted in the final dish, or heavily influenced your dish development? Ensure you name and give recognition to those that helped and guided you through this process.

6.	Who or What is/has been your motivator, or mentor? It could be a food hero, even family or something else altogether. These people should be mentioned, as they shape and form ideas, making and inspiring you to become the chef you want to be.		
	Thank you for entering the National Secondary Schools Culinary Challenge for 2025.		

We wish you luck with your entry.

NSSCC Organising Committee 2025