

**Wellington Culinary Fare Programme 2010**  
**Static Cookery Events, Live Cookery and Hospitality Events**

**Static Cookery Events**

Friday 14 <sup>th</sup> May	Saturday 15 <sup>th</sup> May	Saturday 15 <sup>th</sup> May
<b>Class 1</b> <b>24 Carrot</b> Dreamy Gateau Open Report time 12.30pm Present by 1.00pm	<b>Class 12</b> <b>The Pastryhouse</b> Innovative Fresh Fruit Flan Trainee Report time 10.00am Present by 10.30am	<b>Class 15</b> <b>Schoc Chocolate Fantasy Dessert</b> Cold Dessert plated Open Reported 10 am Presented by 10:30am
<b>Class 2</b> <b>Fresh</b> Buffet or Restaurant Centerpiece Open Report time 12.30pm Present by 1.00pm	<b>Class 13</b> <b>Mediterranean Food Warehouse</b> Capital City Antipasto Platter. Open Report time: 1:30pm Present by 2:pm	<b>Class 16</b> <b>Barkers</b> Fairytale Afternoon Tea for 2 Open Report time 10am Present by 10:30pm
<b>Class 3</b> <b>Huhtamaki (NZ) Ltd</b> Child's Decorated Birthday Cake Open Report time 12.30pm Present by 1.00pm	<b>Class 14</b> <b>SPOTLESS NZ Ltd</b> Hot Entree Course, Presented Cold Report time 1:30pm Present by 2.00pm	<b>Sunday 16<sup>th</sup> May 2010</b> <b>Class 24</b> <b>Cowell's Genuine Pavlova</b> Positively Perfect Pavlovas Open Live Event 10:40 am -11am

**Live Cookery Events**

<b>Class 4</b> <b>Bidvest</b> Superb Soup Trainee Time 10.30am-11.30 am	<b>Class 17</b> Nestle Food Service and House of Knives	<b>Class 25</b> Southern Hospitality and Moffat present
<b>Class 5</b> <b>Dilmah (NZ) Ltd</b> Beef Main Course Open Time 12 noon-1.00pm	<b>Ian MacLennan Memorial                      Teams Event</b> Trainee Cookery and Restaurant Report 9.30am Time 10.30am-1.00pm	<b>Chef of the Capital</b> Open Report 8:45am Time 9.30am – 12.30pm
<b>Class 6</b> <b>Coq au Vin</b> Hot Chicken Brunch Trainee Time 1.30pm-2.30pm	<b>Class 18</b> <b>Preston's Master Butchers</b> Lamb Entree Open Time 1.30pm - 2.30pm	<b>Class 26</b> <b>Burns and Ferrall Boot Camp</b> NZCA Global Pacific Challenge New Zealand Team <b>Luncheon</b> 1:00 start 1:30 guest arrival 1:45 Entrée
<b>Class 7</b> <b>NZ King Salmon</b> Salmon Main Course Open Time 3.00pm -4.00 pm	<b>Class 19</b> <b>Wellington Institute of Technology</b> Pork Main Course Open Time 3.00pm – 4.00pm	<b>Prize Giving</b> 5pm
<b>Class 8</b> <b>Whitireia Community Polytechnic</b> Pasta Main Course Trainee Time 4.30pm-5.30pm	<b>Class 20</b> N.Z.C.A. Wellington Branch Food from the Sea, Main Course Open Time 4.30 pm – 5.30 pm	

**Live Hospitality Events**

<b>Class 9</b> <b>Hospitality Standards Institute</b> The Trainee Waiters Table Trainee Time 11am- 12noon	<b>Class 21</b> <b>Interislander</b> presents Wellington's Coffee Culture Barista Coffee Open Time 11 am onwards in heats	<b>Class 27</b> <b>Toops</b> Original Innovative Cocktail Collation Open Report Time 1pm
<b>Class 10</b> <b>VIVO</b> Wine and Food Service with Table setting Trainee Time 1.00- 2.30pm	<b>Class 22</b> <b>Fonterra Brands</b> Kapiti Cheese and Wairarapa Wine Service Open Time 2 pm – 3pm	<b>Class 28</b> <b>The Flying Burrito Brothers</b> Bar Tenders Magic Box with flair Open Report Time 1:30pm
<b>Class 11</b> <b>Hospitality Standards Institute</b> Classic Cocktail Trainee Time 3.00pm onwards run in heats	<b>Class 23</b> <b>HANZ</b> Bed Making Magic Open Time 2pm onwards run in heats	