



# NZ HOSPITALITY CHAMPIONSHIPS 2017

*In association with NZChefs*

## Welcome to the NZ Hospitality Championship 2017 Class Criteria for Kitchen Open & Industry Classes

### Live Kitchen



Class – O01

Celebration Cake - Static

Date - 29 July 2017

8.30 am

Competitors are to display a cake with a celebration theme, such as wedding, birthday, or anniversary. Dimension of the base of the cake is not to exceed 500 mm and there is no height restriction. No dummy cakes to be presented. The theme should be clearly evident.

A recipe and a description card must accompany the cake.

Sponsor –



Class – O02

Dessert Platter - Static

Date - 29 July 2017

8.30 am

Competitors are to display a single platter for two (2) people. Each person is to receive four (4) different items, but each platter must be identical. One must be a fruit theme, one must be a chocolate theme, the other two are the competitor's choice but must balance the persons serve. An Anchor branded product must be used in one of the items and declared in the recipe. The platter shall be judged in accordance with the following standards: 30% Presentation; 50% technical; 10% taste; 10% texture.

A recipe and a description card must accompany the dish.

Sponsor –





## NZ HOSPITALITY CHAMPIONSHIPS 2017

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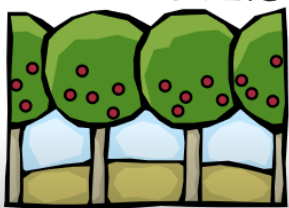
Class – O03  
Live Salmon  
Date - 29 July 2017 60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individual presented entrée courses featuring Ora King Salmon as the protein, the dish can be hot or cold. The competitor must bring all ingredients including the salmon.

A recipe and a description card must accompany the dish.

Sponsor – NZ King Salmon

APPLE TREE  
FARMS



Class – O04  
Live Pork  
Date - 30 July 2017 60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individual presented main courses featuring NZ Pork as the protein, a balance of starch, vegetables, and suitable sauce. The competitor must bring all ingredients including their pork cuts, un trimmed.

A recipe and a description card must accompany the dish.

Sponsor – Apple Tree Farms



Class – O05  
Live Beef  
Date - 30 July 2017 60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individual presented main courses featuring NZ Beef as the protein, a balance of starch, vegetables, and suitable sauce. The competitor must bring all ingredients including their Beef cuts un trimmed.

A recipe and a description card must accompany the dish.

Sponsor – Alliance Group



# NZ HOSPITALITY CHAMPIONSHIPS 2017

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100% KIWI SINCE 1970

## MEADOWS

HOME GROWN GOODNESS  
EVERYDAY

Class – O06

Live Vegetarian Entree

Date - 29 July 2017

60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented hot or cold vegetarian entrées. A minimum of 5 vegetables must be presented, as well a vegetarian protein.

A recipe and a description card must accompany the dish.

Sponsor – Meadows



Class – O07

Live Dessert

Date 29 July 2017

60 minutes

Competitors have sixty (60) minutes to prepare and present four (4) identical, individually presented hot or cold desserts. The dessert must incorporate any fruit as a component. Queen Vanilla must be used in the dish.

A recipe and a description card must accompany the dish.

Sponsor – Queen Fine Food



NORTH  
PORT  
EVENTS

Class - O08

Live Decorated Gateaux

Date 30 July 2017

60 minutes

Competitors have sixty (60) minutes to decorate a prepared 20 cm chocolate sponge in an innovative style for a 15<sup>th</sup> birthday gateaux. Chocolate is the major part of the theme. All decorations and garnishes must be made on site.

A recipe and a description cards must accompany the dish.

Sponsor – North Port Events



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Class - O09  
Commis Chef of the Year

This is a Triathlon event judged on a variety of skill sets.  
Competitors are required to compete in three of the following classes:

Class O04 – Live Pork **OR** Class O05 – Live Beef (Select one)  
Class O06 – Live Vegetarian Entrée  
Class O07 – Live Dessert

Sponsor – Southern Hospitality Limited



Class – O10  
Junior Pastry Chef of the Year

This is a Triathlon event judged on a variety of skill sets.  
Competitors are required to compete all the following classes:

Class O02 – Dessert Platter Static  
Class O07 – Live Dessert  
Class O08 – Live Decorated Gateaux

Sponsor Equagold



# NZ HOSPITALITY CHAMPIONSHIPS 2017

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Class – O11

Margarine Sculpturing Buffet Show Piece. Live or Static

Competitors are to display a margarine sculpture which fits the theme “Food of New Zealand”. Internal supports permitted but must not be visible. Maximum space allocation is 900 mm square base with a height restriction of 2 metres. Competitors must also explain their theme on a sheet of A4 paper which will accompany the showpiece.

Static Entries must be delivered Wednesday 26 July between 2-6 pm.

Live Sculpturing – Competitors have 3 days to complete their showpiece, live – 27 to the 29 July (9.00 am – 5.00 pm daily). Competitors can deliver and set up their bases / equipment etc on Wednesday 26 July between 2 – 6 pm.

Judging will take place on Sunday 30 July at 10.00 am

Sponsor – Bakels New Zealand



# NZ HOSPITALITY CHAMPIONSHIPS 2017

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Class – F01

Live Senior Life Style

Date 30 July 2017

75 minutes

Competitors have seventy-five (75) minutes to prepare and present four (4) individually presented main courses of; Independent Fisheries Hoki Loin, Maggi Mash potato as the starch, one other Maggi or Nestle Professional Product (any quantity) and a minimum of two fresh New Zealand grown vegetables with a suitable sauce/jus. Two (2) portions are to be served as soft/minced.

A recipe and a description card must accompany the dish.

Sponsor – Nestle Professional, Service IQ, Bidfood, Independent Fisheries, vegetables.co.nz



Class – F02

Live The Waitoa Curry Cup

Date 30 July 2017

60 minutes

Competitors have sixty (60) minutes to prepare and present ten (10) main course portions of their best chicken curry, two (2) plated with rice, and your choice of accompaniments. A rice cooker can be used. Two members per team permitted. Relishes, chutneys, yoghurt sauces and garnishes should be made on site. 2kg of chicken will be provided for each team on the day.

A recipe and a description card must accompany the dish.

Recipes may be used by sponsors and NZChefs for promotional purposes. The balance of the food will be served by the event crew to members of the public, as below:

### **People's Choice Award – The Curry Cup**

This event will be open to public to come and try the team's product and vote on the best curry at the show. \$2.00 per curry tasting with the proceeds going towards our event charity this year.

Sponsor – Ingham Enterprises



# NZ HOSPITALITY CHAMPIONSHIPS 2017

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**Competitors for all Classes M01 – M08 Must have a Minimum of three years Full Time Industry Experience.**

**Hospitality**  
BUSINESS

Class – M01  
Chocolate Showpiece - Static  
Date 29 July 2017 8.30 am

Competitors are to display a Chocolate Showpiece which fits the theme “Food of New Zealand”. Internal supports are not permitted. Maximum base allowed is 500 mm with a height restriction of 1 metre. A variety of techniques should be used.

Competitors must also explain their theme on a sheet of A4 paper which will accompany the showpiece.

Sponsor – Hospitality Business

**Hospitality**  
BUSINESS

Class – M02  
Petit Fours Platter – Static  
Date 29 July 2017 8.30 am

Competitors are to display a platter with a total of sixteen (16) pieces, four (4) types of four (4) identical pieces. All pieces can be prepared in various ways, e.g. cutting, piping, moulding or layered using a variety of fillings, but one must be a moulded chocolate.

An Anchor branded product must be used in one of the items and declared in the recipe. The platter shall be judged in accordance with the following standards: 30% Presentation; 50% technical; 10% taste; 10% texture.

A recipe and a description card must accompany the desserts.

Sponsor – Hospitality Business



# NZ HOSPITALITY CHAMPIONSHIPS 2017

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**Hospitality**  
BUSINESS

Class -M03  
Live Plated Dessert  
Date 30 July 2017

90 Minutes

Competitors have ninety (90) minutes to prepare and present four (4) identical, individually plated hot and/or cold dessert. The dessert must incorporate a specialized sugar component, fruit and pastry.

A recipe and a description card must accompany the dish.

Sponsor - **Hospitality Business**

**STARLINE**  
by Washtech

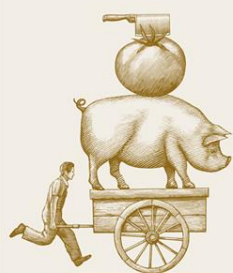
Class – M04  
Hot Entree Presented Cold – Static  
Date 29 July 2017

8.30 am

Competitors are to display four (4) identical portions of Hot Entrée presented cold (HPC) with an aspic. The meal may be modern, classical or original. The total weight of the entrée to be 90 – 125 grams, with 50 – 75 grams protein. The dish should show a balance of starch & vegetables.

A recipe and a description card must accompany the dish.

Sponsor – Starline by Washtech



**SERVICE  
FOODS**

BEHIND EVERY  
GREAT CHEF

Class – M05  
Live Hot Entree  
Date 30 July 2017

60 Minutes

If you are entering 'Chef of the Year' the dish must be the Hot Version of your Hot Entrée Presented Cold.

Competitors are to display four (4) identical portions of Hot Entrée. The meal may be modern, classical or original. The total weight of the entrée to be 90 – 125 grams, with 50 – 75 grams protein. The dish should show a balance of starch & vegetables.

A recipe and a description card must accompany the dish.

Sponsor – Service Foods





# NZ HOSPITALITY CHAMPIONSHIPS 2017

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Class – M06

Live Cheese, Main & Dessert

Date 29 July 2017

180 minutes

Competitors must prepare and present within three (3) Hours the following:

Four (4) identical, individually plated covers of a hot or cold Entrée Cheese course, using Fonterra's Cheese range.

A main course of four (4) identical, individually plated dishes, showcasing and featuring Cervena® Venison with potatoes, kumara or yams as the starch. A minimum of three (3) fresh New Zealand grown vegetables and suitable sauces or Jus.

A Dessert of four (4) identical, individually plated covers of either a hot and/or cold dessert, showcasing NZ Kiwifruit and featuring Queen Vanilla Paste.

Serving Time; Cheese Course must not be served before 1.5 hrs after starting, Main Course must be served between 2.00 – 2.25 hrs after starting, and Dessert must be served between 2.5 – 2.75 hours after starting. All courses must be served before the end of the competition.

A full recipe and a description card must accompany the dish.

Sponsors – Deer Industry NZ, Anchor Food Professionals, Queen Fine Foods



Class – M07

MOFFAT Chef of the Year

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete in all three of the following classes:

Class M04 – Hot Entrée Presented Cold

Class M05 – Live Hot Entree

Class M06 – Live Cheese, Main & Dessert

Sponsor – MOFFAT New Zealand



# NZ HOSPITALITY CHAMPIONSHIPS 2017

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**Hospitality**  
BUSINESS

Class – M08  
Pastry Chef of the Year

This is a Triathlon event judged on a variety of skill sets. Competitors are required to compete in all three of the following classes:

Class M01 – Chocolate Show Piece Static

Class M02 – Petite Fours Static

Class M03 – Live Plated Dessert

Sponsor - Hospitality Business



# NZ HOSPITALITY CHAMPIONSHIPS 2017

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## **GENERAL INFORMATION**

**All competition rules and conditions apply to all classes.**

27<sup>th</sup>, 28<sup>th</sup>, 29<sup>th</sup> and 30<sup>th</sup> July 2017 – Logan Campbell Centre, ASB Showgrounds  
Greenlane Auckland

### **Open Classes:**

Open to any trained person in the hospitality industry regardless of age or experience or hours worked, with the exception of the all classes: M01 - M08.

M01 – M08 competitors must have a minimum of three years' full time paid industry experience, and qualified to enter these classes.

### **Guidelines for Culinary Arts and Restaurant Service Competitions:**

Competitors are to refer to the latest edition of the Competition Guidelines. To order a copy please visit [www.nzchefs.org.nz](http://www.nzchefs.org.nz) or call the office on 0800 692 433, \$23.00 including postage.

### **Professional Integrity:**

It is the responsibility of competitors to assure the Judges that their work is unaided and is completed within the spirit of fair competition.

### **Registration & Attendance on the Day:**

Competitors must:

Registration for competitors is at the Competitor Registration Desk which is located in the lobby at the South West side of the Logan Campbell Centre.

Register at least one (1) hour prior to the scheduled competition time.

Bring their competitor's number to register.

Wear their competitor's number badge at all times during the competition.

Report to the scheduled competition marshalling area at least 20 minutes prior to their live class.

### **Security of Equipment, Personal Property:**

While reasonable care will be taken for the security of equipment, the organisers are not responsible for any loss or damage to exhibits, dishes, equipment or personal effects.

Competitors are advised to suitably insure all personal equipment required for the competition brought into the arena. It is the competitor's responsibility to cover this personal risk.

All specialised equipment should be labelled on its base with the competitor's number and a contact phone number so it can be easily identified.

No responsibility will be taken for equipment that has been left behind at the end of the competitions, and any equipment left on site at the close of the competitions will be disposed of without further warning.



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## **Health and Safety – Promoting Food Safety and Hygiene Excellence:**

Regulations as per the workplace must be followed in all competitions.

Competitors will be judged on the standard and quality of their food, and also monitored on their efficient use of energy in creating their dish.

Competitors must keep high-risk foods, being used for competitions, at a safe temperature – i.e. below 4°C.

The organising committee cannot offer any refrigeration, freezer or dry store space for food items, either before or after the scheduled competition time. However, during the scheduled competition, full refrigeration and limited freezer space is available for all competitors.

## **Information:**

All information Recipes and Menu description supplied to NZChefs, becomes the property of NZChefs.

## **Judging:**

The decision of the judges in all matters relating to the competitions is final and no correspondence will be entered into.

## **Awards (all classes):**

With regard to the marking system, WorldChefs guidelines are used for 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. A certificate of merit can be awarded at the discretion of the Chief Judge.

100 marks	Gold Medal with Distinction
90 - 99.99	Gold Medal
80 - 89.99	Silver Medal
70 - 79.99	Bronze Medal

## **Results:**

Results of each competition will be posted after being signed off by the Chief Judge.

Results will be displayed on the Competitors' Results notice board as soon as possible after judging is completed and Award cards placed alongside static exhibits.

## **Prizegiving:**

Prizegiving will take place from **4.00pm 30<sup>th</sup> July 2017** at the Logan Campbell Centre, ASB Showgrounds.

All recipients for awards are to be in clean hospitality uniform. This is important for presentation purposes and photographs.

Any medals or certificates that are not accepted by the competitor at the presentation ceremony will be withheld, unless prior arrangements have been made with the organisers. No medals or certificates will be given out at the registration desk under any circumstances.



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Awards not collected will be posted to the school address attention the teacher who registered the student. This may take up to six weeks following the competition and a fee may be charged.

Judges' comments will be issued for each student but may take up to six weeks to be sent out after the conclusion of the competition.

## **Unloading, Loading and Parking:**

Parking on site at ASB Showgrounds is outside the control of the event organiser, NZChefs. ASB Parking fees will apply – \$10 per day (price may vary between now and competition day). Entry to the venue for competitor delivery is ASB Showgrounds, Gate Three, Green Lane West, Greenlane, and follow directions to the Logan Campbell Centre for holding your equipment etc.

## **Static Classes:**

After registration, competitors with entries for all static classes should report to the steward at the allocated area.

Static exhibits must be completed by the time allocated in the program.

Static exhibits will be provided with table space in the nominated room.

The label with the competitor's number must be displayed with the entry. This will be provided by the steward.

Competitors must unpack and display their own exhibits in the allotted space in the competition display area. Under no circumstance is final preparation work to be done in this area. If final preparation work takes place in this area, the work will be disqualified immediately.

The Judges have the right to test, taste and examine all exhibits, if deemed necessary in order to identify products used and to ensure that correct cooking processes have been applied.

All work must be done by the individual competitor and if required, the competitor may be asked to provide evidence to the satisfaction of the Judges that the work is bona fide.

Competitors must provide their own display plates or platters etc.

No display items may show any identification, i.e. school logos.

Where there are restrictions to the size of entry, and these have not been adhered to, disqualification will take place.

Entries that become a health risk during the competition will be removed.

Static exhibits can only be removed between the allocated times as per the timetable.

Access to a kitchen will be limited to the use of a bench if required for 'final' assembly work and a supply of water. No cooking may take place. This area must be cleaned prior to leaving.

## **Live Classes – Kitchen:**

Unless otherwise stated, competitors must supply all food items and the necessary equipment to prepare, cook and serve their dishes.

Competitors are advised not to bring additional display materials, as these will not be marked.



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Once a live competition in the kitchen arena has started, no communication may take place between the competitors, or between the competitors and support people outside the arenas. If communication does take place, then the competitors will be disqualified immediately. All enquires during the competition should be directed to the Floor Manager or Head Judge of the competition.

Once a live competition has started, under no circumstances can any equipment, food, liquids or other associated items for the class be brought into the arenas for the competitors to complete the task.

When the allotted time is up, competitors will be asked to “step back from your work station.” If the competitor has not presented all their dishes, set up their static display or completed all the service elements, they will not be judged, and DNC [did not complete] or DNP [did not present] will be entered on the judging sheets. With live competitions, ALL plates must be off the bench and in transit for judging.

Full chef whites including hat and necktie must be worn. Marks will be deducted for incorrect uniform.

For all Protein Classes, protein weights shall be Minimum 120gm and Maximum 180gm unless specified. Anything outside these weights will be deemed disproportionate and may be marked accordingly.

## **Kitchens:**

No equipment may be added to the stove or the bench that will make the height of the stove or bench greater than 150 cm from the floor to the top of the attachment. Any addition must be securely attached and not interfere with its operation, or cause damage to the stove, bench or anybody in the vicinity.

The Salon Director, Chief Judge, Assistant Chief Judge, Head Judge, Safety Officer or Fire Warden or Floor Manager has the right to have the equipment removed at any time of the competition.

Competitors are required to clean their stove, bench, and equipment at the end of the competition. Marks will be deducted if this is not carried out.

Competitors may bring in one trolley per competitor/team. Trolleys must be a standard kitchen trolley not exceeding 3 tiers, 110cm long, 60cm wide, 100cm high [unless otherwise stated] or similar by cubic capacity. The trolley must not be used for preparation. Its use is for storage only.

Bench top deep fryers are allowed with the ability to dispose of oil in metal containers with screw cap lids only.

Note: commercial equipment is used for all live cookery classes and competitors must bring their own lighting equipment for gas stove tops.

Each station is equipped with 1 x 10-amp supply with a 3-way multi box. Any equipment that is over 10amps that is used and causes the system to trip will have the competitor/team immediately disqualified.

The workstations are a temporary feature for the competition. Care must be taken by all competitors and helpers of all the wires in and around the oven and benches that no pans are placed on wires to cause damage.



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Competitor Kitchens are equipped with a Blue Seal Evolution Series convection oven with 6 gas hobs and adjacent Simply Stainless work bench 1800cm long, 700cm wide and 900cm high.

Limited Refrigeration, some deep freeze space and cold water are provided.

## **Time Allocation for all Kitchen Classes:**

The time allocation for the Live Kitchen classes will be strictly enforced.

Provided there are no unforeseen difficulties,  $\frac{1}{4}$ ,  $\frac{1}{2}$  and  $\frac{3}{4}$  times will be given.

A 10 minutes-to-go call will be given, and from 5 minutes-to-go, every minute will be called.

## **Temperature of Food Served and the Use of Temperature Probes**

Any protein that is insufficiently cooked 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 temperature of served food items.

## **Liquid Nitrogen:**

Liquid nitrogen may only be used in a class in accordance with the material safety data sheet #0048 and #0049 as issued by BOC Limited.

Any use of liquid nitrogen outside the above guidelines will disqualify the competitors immediately.

## **Equipment and Wash-up Area:**

A wash up area is available in the marquee outside the doors by Competitor Registration. Please leave the area clean and tidy.

Please remove all equipment as all equipment will be discarded 30 minutes after the end of judging of the final competition each day.

Under no circumstances is any equipment to be stored in any area overnight or at the end of the final day.

## **Recipes and Description Cards:**

The compulsory template is downloadable from the NZChefs website (Recipe Card Template).

The required number of recipe & description cards form part of the class criteria, and must be brought to the competition for all Live Kitchen, Static classes and certain Restaurant & Café classes.

Failure to bring recipe and description cards disqualifies the entry and it will not be judged.

One copy of the recipe card must be sent to [competitions@nzchefs.org.nz](mailto:competitions@nzchefs.org.nz) (File name: Competitor Number - Class Name - Class Number – Recipe Card) prior to the competition.

The recipe card is to include weights of ingredients, preparation required, method of cooking and must be typed in English.

The description card, i.e. how the dish would be described on a menu, is to be typed in English. Recipes and description cards must be typed and suitable for use in a commercial environment (see below).



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Recipes, description cards and photos of dishes become the property of NZChefs for the use to promote and develop the National and Regional Competitions.

## **Recipe Card**

The following must be on each copy of the recipes

- Class number
- Name of Class
- Competitor number
- Portions
- Name of Dish
- Number of servings
- Ingredients
- Method

## **Description Card**

- Class number
- Name of Class
- Competitor number
- Dish description – the main features of the dish – as it would appear on the menu in a commercial environment.

### **Entry and Payment:**

Entries must be received by 30<sup>th</sup> June 2017

All entries must be on the official entry form downloadable from [www.nzchefs.org.nz](http://www.nzchefs.org.nz) and emailed to **competitions@nzchefs.org.nz**

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 by the competitor.

Entry forms must be sent or emailed to the NZChefs National Office.

No liability can be accepted for entries lost or damaged. Proof of posting is not proof that an entry has been received.

Confirmation of a place in a class will be confirmed after payment has been made and your entry has been processed. You will then receive an email with the correct information.

For classes that have more than one heat, competitors will be advised of their heat number and time prior to the competition.

If a competitor enters by email, an invoice will be sent and payment must be received by 20<sup>th</sup> July 2017 for entries to be accepted.

Entries into some classes are limited and it is in the competitor's best interest to apply early.

Entries for over-subscribed classes will be accepted only when payment is provided, and in the order, they are received.

The organisers reserve the right to limit numbers and entries in any class, or to cancel a class.

Classes will be cancelled if there are insufficient numbers of competitors.

Late entries will incur an additional fee





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If any changes are required after 30<sup>th</sup> June 2017 these must be requested in writing (post or email) and an administration fee may be charged.

By entering this competition, competitors acknowledge that photos or video footage may be taken and consent that this can be used for promotional purposes.

By paying for entry into any class, the competitors and all persons assisting those entering, state they abide by the rules.

Current students or employees of a training provider/establishment who are current financial members of NZChefs are eligible for their member entry fee rate.

Charges may apply for forms incorrectly completed.

Refer to the website for fee details

## **Internet Banking:**

For all internet banking the following must be included on the bank form:

(Below information MUST be present when paying by internet banking)

Particulars – Last Name and First Name

Code – Class number (e.g. T02).

[If entering more than one class use first class entered only].

Reference – Contact telephone with area code

NZChefs Bank Details are as follows – 03 1506 0015925 00 - Westpac

Note: The organisers reserve the right to rescind or modify any of the rules and conditions.

The judges' interpretation of the rules is final.

For further information on the NZChefs Hospitality Championships 2017, please contact

NZChefs on 0800 692 433

Email: [competitions@nzchefs.org.nz](mailto:competitions@nzchefs.org.nz)

Visit [www.nzchefs.org.nz](http://www.nzchefs.org.nz)

NZChefs National Office

PO Box 24 057

Royal Oak

Auckland 1345

P: 0800 692 433

F: 0800 692 432

M: 0800 692 431 (outside business hours)

Executive Officer – Carmel Clark

Email [info@nzchefs.org.nz](mailto:info@nzchefs.org.nz)