

Wellington Culinary Fare 2015

Call for Judges Form

Can you assist the Wellington Branch of the NZChefs with this year's show?

4-6th September 2015

hosted at the Food Show; Westpac Stadium, in conjunction with North Port Events.

Personal Details	
Name:	
Organisation:	
Postal Address:	
Day Phone:	Mobile Phone
Fax number	Email Address:

If you do wish to be part of the Culinary Action then please insert a tick in the time slot that you can assist with:

Day	Time	Kitchen Judge	Hospitality Judge	Volunteer
Friday	9am -2pm			
Friday	1pm – 5pm			
Saturday	9am -2pm			
Saturday	1pm – 5pm			
Sunday	9am -2pm			
Sunday	1pm – 5pm			
Other				
Pack in	Thursday 3 th from 8:30 am any help would be fantastic! <input type="checkbox"/>			

Tell us about your judging ability, preferences and particular skill set or specialties.

Judging Status	Preferences
Junior: never judged before <input type="checkbox"/>	Class Preference:
Intermediate: judged once before <input type="checkbox"/>	
Senior: Judged at 5 regional or national events <input type="checkbox"/>	
Master: WACS Certified Master Judge or Judged at Culinary Olympics <input type="checkbox"/>	Special Skills or Abilities:
Observer: <input type="checkbox"/>	
Do you wish to be Assessed this year <input type="checkbox"/>	Do you have 21855 <input type="checkbox"/> or 21856 <input type="checkbox"/>

Send Completed form: Attention **Anita Sarginson** via email to pookey17@xtra.co.nz
Or post to: Wellington Branch, PO Box 7108, Wellington 6021

**Do you wish to attend a 21855 Judge the Culinary Arts and Restaurant Service
Judging Seminar? Enrol with Carmel on 0800 NZCHEF
Wednesday 19th August 2pm- 5pm Venue TBC**



Wellington Culinary Fare
PO Box 7108
Wellington

6th August 2015

Dear Industry Professional,

I write on behalf of the Wellington Culinary Fare Committee and Chief Judge Glenn Curphey asking you to consider being part of the Culinary Action by giving some of your valuable time and expertise to participate as a Judge at this year's event. As you are no doubt aware by now the event is in its 14th Year and is scheduled for 4-6th September 2015. I have enclosed a Call for Judges Form and would ask that you would send it back, completed, to us by the 20th August 2015, if you would like to help or if you have somebody in your organisation you think would be suitable.

For the Wellington branch of the NZChefs this regional event is a large undertaking, to showcase our industry to the public. This can only be done with an investment of time from the Wellington Culinary Fare Committee and the hospitality industry at large, so please come and be part of our culinary action.

In closing we would be delighted to forge a professional relationship with you this year and hope that you will come on board to make this year's event as successful as the previous ones.

Yours sincerely

A handwritten signature in purple ink that reads 'Anita J. Sarginson'.

Anita J. Sarginson
Salon Director
Wellington Culinary Fare Committee Member
NZChefs Ambassador

Wellington Culinary Fare Programme 2015
Static Cookery Events, Live Cookery and Hospitality Events

Static Cookery Events

Friday 4 th September	Saturday 5 th September	Saturday 5 th September
Class 1 Whitireia N.Z. Dreamy Gateau Open Report time 12.30pm Present by 1.00pm	Class 12 Innovative Fresh Fruit Flan Trainee Report time 10.00am Present by 10.30am	Class 15 NZChefs Wellington Branch Cold Dessert plated Open Reported 10 am Presented by 10:30am
Class 2 Wellington City Council Buffet or Restaurant Centerpiece Open Report time 12.30pm Present by 1.00pm	Class 13 Mediterranean Food Warehouse Tapas Selection Open Report time: 1:30pm Present by 2:pm	Class 16 Fairytale Afternoon Tea for 2 Open Report time 10am Present by 10:30pm
Class 3 Child's Decorated Birthday Cake Open Report time 12.30pm Present by 1.00pm	Class 14 EPICURE Hot Entree Course, Presented Cold Open Report time 1:30pm Present by 2.00pm	Class 32 Anchor Cheesecake Magic Open Report time 10.00am Present by 10.30am
Class 30 Muffins Galore Secondary Schools Report time 12.30pm Present by 1.00pm	Class 31 Quirky Quiche Trainee Report time 1.30pm Present by 2.00pm	Sunday 6th September Class 24 Original Foods Decorative Muffin Madness Open Fun Event 10:40 am -11am
Friday 4 th September	Live Cookery Events	Sunday 6 th September
Class 4 Meadow Mushrooms Superb Soup Trainee Time 10.15am-11.15 am	Class 17 Nestlé Professional and House of Knives presents Ian MacLennan Memorial Teams Event Trainee Cookery and Restaurant Report 9.30am Time 10.30am-1.00pm Supported by the NZChefs	Class 25 Southern Hospitality & Moffat present Chef of the Capital Open Report 8:45am Time 9.30am – 12.30pm Supporting partner: Rock Gas
Class 5 Toops Salmon Main Course Open Time 11.30am-12.30pm	Class 18 Heart Foundation Venison Entree Open Time 1.30pm - 2.30pm	Class 26 The Apprentice's Big Day Out! Apprentices will work with professional chefs to create a stunning 2 course lunch \$30.00 per guest includes a glass of wine Book at NZChefs Reception on the day or email ambassador@nzchefs.org.nz 1:30pm – 3:30pm Supporting partners: Mainland Special Reserve, Coq au Vin & Meadow Mushrooms.
Class 6 Dilmah (NZ) Ltd Beef and Tea Matching Main Course Open Time 12.45pm-1.45pm	Class 19 Wild Chef The Great Pork Breakfast Dish Open Time 3.00pm – 4.00pm	Prize Giving Chef of the Capital 4.00pm (in Uniform) Wellington Culinary Fare Event Arena
Class 7 Coq au Vin Hot Chicken Brunch Trainee Time 2.00pm-3.00pm	Class 20 Yellow Brick Road presents Smart Seafood, Main Course Open Time 4.30 pm – 5.30 pm	
Class 8 Vegetables.co.nz The Vegetable Curry Cook-off Time 3.15pm -4.15 pm		
Class 9 Wellington Institute of Technology Pasta Main Course Trainee Time 4.30pm-5.30pm		
Friday 4 th September	Live Hospitality Events	Sunday 6 th September
Class 10 Cophorne Hotel Wellington The Trainee Waiters Table Trainee Time 11am- 12noon	Class 21 Cerebos presents Wellington's Coffee Culture Barista Coffee Open Time 9.00 am onwards in heats	For your Event Schedule, Entry form or Information please contact: Anita Sarginson 021 149 1990 Or email ambassador@nzchefs.org.nz for more info
Class 11 Cerebos Wellington's Coffee Culture Barista Coffee secondary Schools Time 11.30 am onwards in heats	Kapiti Cheese Tasting Come meet the Cheese Maker from Kapiti Cheese and sample some of his fine award winning cheese \$15 per guest Book at NZChefs Reception on the day or email ambassador@nzchefs.org.nz Time 1.45pm 2.30pm	
Dilmah (NZ) Ltd Provides an insight to the wonderful world of tea gastronomy \$15 per guest Book at NZChefs Reception on the day or email ambassador@nzchefs.org.nz 2pm – 3pm		

<p>Class 33 Executive Laundry Classic Cocktail Trainee Time 3.30pm onwards run in heats</p>	<p>Time 3pm -3.45pm</p>	
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