

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
<p align="center">Class 1 Whitireia N.Z. Dreamy Gateau Open Report time 12.30pm Present by 1.00pm</p>	<p align="center">Class 12 Innovative Fresh Fruit Flan Trainee Report time 10.00am Present by 10.30am</p>	<p align="center">Class 15 NZChefs Wellington Branch Cold Dessert plated Open Reported 10 am Presented by 10:30am</p>
<p align="center">Class 2 Wellington City Council Buffet or Restaurant Centerpiece Open Report time 12.30pm Present by 1.00pm</p>	<p align="center">Class 13 Mediterranean Food Warehouse Tapas Selection Open Report time: 1:30pm Present by 2:pm</p>	<p align="center">Class 16 Fairytale Afternoon Tea for 2 Open Report time 10am Present by 10:30pm</p>
<p align="center">Class 3 Child's Decorated Birthday Cake Open Report time 12.30pm Present by 1.00pm</p>	<p align="center">Class 14 EPICURE Hot Entree Course, Presented Cold Open Report time 1:30pm Present by 2.00pm</p>	<p align="center">Class 32 Anchor Cheesecake Magic Open Report time 10.00am Present by 10.30am</p>
<p align="center">Class 30 Muffins Galore Secondary Schools Report time 12.30pm Present by 1.00pm</p>	<p align="center">Class 31 Quirky Quiche Trainee Report time 1.30pm Present by 2.00pm</p>	<p align="center">Sunday 6th September</p>
		<p align="center">Class 24 Original Foods Decorative Muffin Madness Open Fun Event 10:40 am -11am</p>
Friday 4 th September	Live Cookery Events	Sunday 6 th September
<p align="center">Class 4 Meadow Mushrooms Superb Soup Trainee Time 10.15am-11.15 am</p>	<p align="center">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</p>	<p align="center">Class 25 Southern Hospitality & Moffat present Chef of the Capital Open Report 8:45am Time 9.30am – 12.30pm Supporting partner: Rock Gas</p>
<p align="center">Class 5 Toops Salmon Main Course Open Time 11.30am-12.30pm</p>		<p align="center">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</p>
<p align="center">Class 6 Dilmah (NZ) Ltd Beef and Tea Matching Main Course Open Time 12.45pm-1.45pm</p>		<p align="center">Class 18 Heart Foundation Venison Entree Open Time 1.30pm - 2.30pm</p>
<p align="center">Class 7 Coq au Vin Hot Chicken Brunch Trainee Time 2.00pm-3.00pm</p>		<p align="center">Class 19 Wild Chef The Great Pork Breakfast Dish Open</p>
<p align="center">Class 8 Vegetables.co.nz The Vegetable Curry Cookoff Time 3.15pm -4.15 pm</p>		<p>1:30pm – 3:30pm</p>

	Time 3.00pm – 4.00pm	Supporting partners: Mainland Special Reserve, Coq au Vin & Meadow Mushrooms.
<p>Class 9 Wellington Institute of Technology Pasta Main Course Trainee Time 4.30pm-5.30pm</p>	<p>Class 20 Yellow Brick Road presents Smart Seafood, Main Course Open Time 4.30 pm – 5.30 pm</p>	<p>Prize Giving Chef of the Capital 4.00pm (in Uniform) Wellington Culinary Fare Event Arena</p>
Friday 4th September	Live Hospitality Events	Sunday 6th September
<p>Class 10 Copthorne Hotel Wellington The Trainee Waiters Table Trainee Time 11am- 12noon</p>	<p>Class 21 Cerebos presents Wellington’s Coffee Culture Barista Coffee Open Time 9.00 am onwards in heats</p>	<p>For your Event Schedule, Entry form or Information please contact:</p> <p>Anita Sarginson 021 149 1990 Or email ambassador@nzchefs.org.nz for more info</p>
<p>Class 11 Cerebos Wellington’s Coffee Culture Barista Coffee secondary Schools Time 11.30 am onwards in heats</p>	<p>Kapiti Cheese Tasting Come meet the Cheese Maker from Kapiti Cheese and sample some of his fine award winning cheese</p>	
<p>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>	<p>\$15 per guest Book at NZChefs Reception on the day or email ambassador@nzchefs.org.nz</p> <p>Time 1.45pm 2.30pm</p> <p>Time 3pm -3.45pm</p>	
<p>Class 33 Executive Laundry Classic Cocktail Trainee Time 3.30pm onwards run in heats</p>		