



NZCHEFS BIG DAY OUT @ Trents



Monday 18th April 2016
2pm to 6pm

Trent's Centre Of Excellence
36 Orbell Street, Christchurch

NZCHEFS BIG DAY OUT PROGRAMME

FRESH FOOD TRAINING CENTRE

\$35 per session

2pm – NZChefs Food Costing and Menu Engineering Seminar

4pm – How to Get the Best from Beef and Lamb on your Menu Seminar

These two seminars are available to anyone who wants to better understand and manage their food operations, as well as Chefs and cooks who need more knowledge in these areas and to pick up some new ideas.

Spaces are limited and seminars must be booked and paid for in advance.

TRENT'S AND MOFFAT TEST KITCHEN

No Cost

2pm to 6pm – Demonstrations and tastings from our Platinum sponsors along with protein producers and supporters.

These will include Fonterra, Nestlé Professional, United Fisheries, Moffat, Akaroa Salmon, Alliance Meats, Appletree Farms, Beef and Lamb, Barkers, Florentines, McPherson Consumer Products and Watties.

Along with presentations, tastings and matching with wines, craft beers and cocktails provided by Harringtons Breweries and Pernod Ricard

5pm to 5:20pm – Hospitality New Zealand and Service IQ will make a presentation on their services

RSVP Essential

info@nzchefs.org.nz

0800 NZCHEF (0800 692 433)



FOODSERVICES
Fresh Thinking In Dairy Solutions

