



Wellington Culinary Fare 2017 class timetable

21st May 2017

**Hosted at WelTec School of Hospitality
and Le Cordon Bleu New Zealand, Cuba St**

Class number	Class Name	Category	Day	Report Time	Class time	Sponsor
Class 1	Gateau- Nestle	Open	Sunday	1000	1030	
Class 2	Bidvest Fantasy Birthday Cake	Open	Sunday	1000	1030	
Class 3	Bidvest Static Showpiece	Open	Sunday	1000	1030	
Class 4	Schoc Chocolate Petit Fours	Open	Sunday	1000	1030	
Class 5	Farrahs Healthy Brunch	Trainee	Sunday	0730	0800	
Class 6	Bolton Hotel Soup	Trainee	Sunday	0730	0800	
Class 7	Bidvest Fresh Pasta class	Trainee	Sunday	0730	0800	
Class 8	Heart foundation Venison Entree	Open	Sunday	0900	0930	
Class 9	Dilmah High Tea	Open	Sunday	0930	1000	
Class 11	Ontrays Live Dessert	Open	Sunday	0730	0800	
Class 12	Prestons Master Butchers Lamb Main	Open	Sunday	0900	0930	

Class 13	Ora King Salmon Main Course	Open	Sunday	1030	1100	
Class 14	Chef Of The Capital- Southern Hospitality / Moffat	Open	Sunday	1000	1030	
Class 15	Waitoa Curry Cup	Open	Sunday	1030	1100	
Class 16	NSSC	Secondary School	Sunday	1200	1230	
Class 17	Beef & Lamb Secondary	Secondary School	Sunday	1330	1400	
Class 18	ORB Barista	open	Sunday	0900	0930	
Class 19	EuroVintage Innovative Cocktail	Open	Sunday	1030	1100	

