



## Wellington Culinary Fare 2017 class timetable

**21<sup>st</sup> 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	Nestle
Class 2	BidFood Fantasy Birthday Cake	Open	Sunday	1000	1030	Bidfood
Class 3	BidFood Static Showpiece	Open	Sunday	1000	1030	Bidfood
Class 4	Schoc Chocolate Petit Fours	Open	Sunday	1000	1030	Schoc
Class 5	Farrahs Healthy Brunch	Trainee	Sunday	0730	0800	Farrahs
Class 6	Heart Foundation Soup	Trainee	Sunday	0730	0800	Heart Foundation
Class 7	BidFood Fresh Pasta class	Trainee	Sunday	0730	0800	Bidfood
Class 8	Bolton Hotel Venison Entree	Open	Sunday	0900	0930	Bolton Hotel
Class 9	Dilmah High Tea	Open	Sunday	0930	1000	Dilmah
Class 10	Ontrays Live Dessert	Open	Sunday	0730	0800	Ontrays
Class 11	Prestons Master butchers Lamb Main	Open	Sunday	0900	0930	Prestons

Class 12	Ora King Salmon Main Course	Open	Sunday	1030	1100	Ora King salmon
Class 14	Chef Of The Capital- Southern Hospitality / Moffat	Open	Sunday	1000	1030	Moffat southern Hospitality
Class 15	Waitoa Curry Cup	Open	Sunday	1030	1100	Waitoa
Class 16	NSSC	Secondary School	Sunday	1200	1230	City & Guilds
Class 17	Beef & Lamb Secondary	Secondary School	Sunday	1330	1400	Beef & Lamb
Class 18	ORB Barista	open	Sunday	0900	0930	ORB
Class 19	EuroVintage Innovative Cocktail	Open	Sunday	1030	1100	Euro Vintage

