



Highlights from the awesome 2019 NZChefs Conference in Palmerston North.

## Day 1

### NZChefs AGM

Held at Distinction Hotel Cuba Street Palmerston North.

### Welcome Powhiri

The Powhiri was held at the Te Manawa Museum & New Zealand Rugby Museum, and was kindly hosted by Shannon Paku, CEO of Manawatu Rugby.

Tangata Whenua supported by Manukura.

Speakers were - Manu Kawana and Te Huarahi

Thank you to Chef Joe McLeod for being the speaker for NZChefs.

### The Cocktail Event

This was generously sponsored by the Poutama group, and hosted by Vonese Walker, Ngāti Rangiwewehi, Ngāti Kauwhata & Ngāti Tukorehe - Information Manager/Business Adviser, Lower North Island & South Island.

Cloudy Bay Clams supplied a wonderful selection of the freshest clams on the evening. With the Ice-Land Group, Palmerston North, contributing an assortment of desserts and canapé.

Apatu Aqua Enterprises, Northland provided a beautiful range of smoked seafood products, including Eel and Eel Pate.

Beverages for the event were Kawerau-Mata Beer by Aotearoa Breweries with Tiki Wines responsible for the variety of wines available.

Also instrumental in the success of the evening was Torere Macadamias, Gisborne; New Zealand's Premiere Organic Macadamia

growers and suppliers.

Kaitaia Fire provided a medley of condiments, and Bio Farm, Ashurst Manawatu with their specialist range of Certified Organic Dairy products.

Poutama is an independent charitable trust established in 1988 to provide business development services to Māori. Poutama strives to create an environment for successful business ventures and economic growth for Māori. Income generated from its investments enables Poutama to engage in activities and provide services that support and facilitate Māori business development.

## Day 2

### Breakfast

Held at Wharerata Function Centre located on the grounds of the beautiful Massey University Campus.

Thanks to Bidfood for sponsoring breakfast in conjunction with McCain Foods. Proudly sponsored by International Culinary Studio, Prepared Foods New Zealand and Moana Fisheries.

With guest speakers- Professor Richard Archer- Head of Food Pilot Plant and Doctor Abby Thompson CEO FoodHQ

First tour for the morning was to Prepared Foods, then

## Massey University

Food HQ, Plant and Food organized and in conjunction with FoodHQ, we visited Fonterra's Research and Development Centre and Massey University's FoodPilot Plant and had the chance to sample some fantastic PAMU deer milk products with Chef Geoff Scott.

Delegates were impressed at the range of science and technology expertise and facilities on offer and appreciated the insights into the possible collaboration opportunities between culinary arts and food science.

## Lunch- Hangi at Whararata

Sponsored by New Zealand Pork Industry Board, with Beverages by FRUCOR Suntory limited.

Guest Speaker, Sarah Brough from Whittakers Chocolate's.

Lunch was a beautifully cooked by our Hangi Master Mr. Leland Ruwhiu.

## Min Expo and Trade Show.

Many Thanks to UCOL Palmerston North for their massive support and the use of their facilities.

Without this, the trade expo would not have been possible.

Special thanks to Todd Thorburn and Danny Simpson, Anchor Chefs NZ supported by our Platinum sponsor - Fonterra.

A big thank you to all the companies, who came along and supported NZChefs.

- Gilmours Central- Reuben Leung-Wai
- Emoyeni Microgreens-Steve and Anne Corkran
- Tres Hombres, Alex Loggie
- Green Mount Foods, Alisa Elsley
- NZChefs, National Office, Janine Quaid
- Moffat, Erin Hall
- Nestle Professional, Tim Harris
- BCE Catering Equipment Ltd, Neil Thompson
- Southern Hospitality, Daniel Hoyle
- UCOL- RPL, Shane Tawharu
- Chomp (Education), Paul Wilson
- International Culinary Studio, Cheryl Nesbitt
- The Curiosity Shop, Robert Aikens
- Bidfood, Mark Dunwell.

## Day 3

### Breakfast at Brew Union

Sponsored in conjunction with Bidfood and McCain foods.

It was great to see a number of young chefs from our local industry come along and enjoy breakfast and joining in for the foraging tour.

## Foraging Tour

Delegates were very lucky to be able to visit and look around the Farm at Emoyeni Products.

Very kindly hosted by Anne and Steve Corkran.

What an amazing set up they have out at Tokomaru, about 20 minutes south of Palmerston North.

The variety of produce that this husband and wife team grow is truly amazing.

Many thanks to the Anchor chefs NZ, Todd and Danny for showing their skills in foraging. I think they had a great time exploring the gardens for produce.

Both chefs headed back to Brew Union to create some fantastic dishes from the produce foraged.

Special thanks to Steve for digging the tour bus out of their lawn!

Sorry.

## Lunch

Brew Union.

Another lovely selection from the Chefs. Many thanks.

Thank you to Brew Union for showing us around the brewery and educating us on the finer art of beer tastings.

## Provenance Gala dinner

The dinner was held at the Awapuni Racecourse, in the beautiful Silks lounge, in conjunction with the Manawatu Chamber of Commerce.

Beverages were generously sponsored by Potama trust. With a range of local wines, Te Pa pinot Rose, Tiki estate Hawkes Bay Chardonnay, Taiao Estate Hawkes Bay Merlot, Taiao Estate Late harvest reserve Viognier Semillon.

The dinner was supported by a number of local chefs. Todd Tregoweth -Creative Catering, Aaron Freeman - Tatou Pacific Cuisine, Janet Grey - Fat farmer, Anna Morris - The Elm Cafe, Andrew May - Amayjen The Restaurant and Anthony Watkins - Brew Union.

Host for the evening was the wonderfully funny Annabel White.

Guest speaker for NZChefs, the fantastic and insightful Kelli Brett, editor and owner of Cuisine Magazine.

Special Thanks to the team at Gilmours Palmerston North, for their generous support both in product and cash, for this year's conference and all the other sponsors who supported the 2019 NZChefs Conference.