

NEWS RELEASE: NZChefs 60th Anniversary Conference Dunedin 2017

July 2017

Delegates from around NZ converge on Dunedin to see what's cooking

There was plenty cooking in the kitchens of Dunedin last week as over 80 delegates attended this year's bi annual NZChefs Conference.

NZChefs Otago Southland Branch hosted the event at Dunedin's Distinction Hotel which saw an array of demonstrations, seminars and social events over the three-day period.

Drinks and canapes hosted by Greg Piner and the team at Vault 21 broke the ice for the weekend. Everyone enjoyed a warm welcome, with the help of Lion Nathan who kept the delegates thirst at bay as they tried a selection of tasty treats sponsored by Otago's own Harbour Fish, Otago Locusts.

Nestlé Professional and the Distinction Hotel kick started Saturday's events with a delicious Gluten Free breakfast which lead into the first of the seminars "Gluten Free made easy" with presentations from NZChefs National President Graham Hawkes and Dana Alexander from Coeliac New Zealand.

The real stars of Saturday were the Young Chefs contingent who worked together admirably and tirelessly for the day, from foraging for ingredients at the Otago Farmers Market, preparing and presenting lunch for Delegates at Otago Polytech as well as finally preparing and presenting a delectable range of desserts (using Nestlé Professional's gluten free products) on Saturday evening. Their efforts impressed not only the delegates but also both Greg Piner and Louise Abbott who oversaw the whole exercise.

Saturday was filled with demonstrations and presentations from the team at Thermomix, also Jasbir Kaur from Ignite Colleges and master baker Kevin Gilbert. With Saturday evenings dinner prepared by the Moffat team. Sponsors for the day included Alliance Meats, Pork Corp, Akaroa Salmon, vegetables.co, Nestlé Professional, Otago Polytech and Hospitality Training Trust.

Fonterra Brands, Anchor Food Professionals/ Dairy for life and the Distinction Hotel fed the delegates a hearty breakfast before the NZChefs Official AGM kicked off, with The Deer Industry's Graham Brown putting on an impressive demonstration for the Young Chef contingent later in the morning while the rest of the delegates enjoyed a Dilmah 'Tea Geek' presentation by Jon Houldsworth.

Greg Piner and the Vault 21 team stepped up for the afternoon with a demo on dumpling making thanks to Bidfood and Tokyo Dry. While Greg's team prepared for the delegates 'Braveheart Dinner' at the Prohibition Smokehouse everyone else took a short stroll down to the iconic Speights Ale House for an informative presentation on beer matching and of course beer tasting.

The weekends final event, the Braveheart dinner was certainly a spectacle reminding all of Dunedin's Scottish heritage and we must thank Greg, Vault 21, Lion Nathan and Mt Difficulty Wine for wrapping up the weekend in style.

Mark Scotting

NZChefs Plate Editor