

NZChefs National Forging Day, March 15th 2020
Central Hub, The Atrium, Le Cordon Bleu, Cuba Street Wellington





Programme:


8.30am: Guided Foraging Walk with Peter Langlands (Location to be confirmed)
Together we will discover a range of edible and not so edible species available on our doorstep. (Limited to 10 people.)

11.00am: Return to Le Cordon Bleu.

11.15am: Welcome and Introduction by Hughie Blues NZChefs National President

11.20am:  Presentation by Joe McLeod – NZChefs very own Kaumatua on all things relating to traditional Maori cooking techniques and traditions along with foraging of indigenous plants in New Zealand's native bushlands.

12.00pm:  A Chat with Bill Manson – Founder of The Local Wild Food Challenge. Bill is a chef, an avid adventurer, hunter, forager and loves the environment and being amongst it.

12.45pm:  Workshop/discussion with Peter Langlands – Professional Forager out of the Canterbury region and one of New Zealand's most notable Foragers.

1.30pm: Wild Gourmet Lunch & Mix N Mingle created by NZChefs and Le Cordon Bleu Students.

3.30pm: Closing words From Hughie Blues

“Sharing a Passion for All Things Culinary”





| Pricing Options: | General Admission: | NZChefs Member: |
|-------------------------------------------------------------------------------------------------------------------------------|--------------------|-----------------|
| Guided Walk with Peter Langlands - Location to be confirmed. (Limited to 10 spaces on a first come first served basis) | \$45.00 | \$35.00 |
| Workshop/presentation Series with Jo McLeod, Bill Manson, & Peter Langlands | \$45.00 | \$35.00 |
| Wild Gourmet Lunch Created by NZChefs and Le Cordon Bleu Students | \$45.00 | \$35.00 |
| Special discounted rate for full day bundle | \$95.00 | \$75.00 |

