



PLATE

NEWSLETTER

MARCH 2015

**NEW RECIPE
NEW LOOK
NEW FEEL
PLATE 2015**

**LAURINE JACOBS
ON ZOMATO**

**SHARING
A
PASSION**
FOR ALL THINGS CULINARY

don't forget to check out NZChefs
NEW LOOK FACEBOOK PAGE

CHANGE :
TODAY'S
RECIPE
FOR

SUCCESS

**Introducing the
NZ CHEFS FONTERRA
OLYMPIC SQUAD**

from the editor

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NZ Exposure

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A New Look PLATE has Arrived!

THANK YOU TO PHILLIP TOWNSEND
EDITOR PLATE ISSUES 1 TO 57

Culinary Review, Stockpot, Butterpot, and now Plate, the official newsletters of NZChefs have prevailed over many years with a number of editors over that time. Seven years ago Phillip picked up the baton and produced a newsletter that NZChefs and its members were proud to call their own.

Through his efforts we have been entertained, educated and informed. We delighted in seeing our own members in print and in photos as proud representatives of NZChefs. As with any publication, new ideas, new formats, and new people come to the fore, and therefore it is with many thanks that we farewell Phillip as editor, but know that as a Life Member of NZChefs he will still be here supporting NZChefs in all our activities.

Thanks Phillip your contribution has been much appreciated!

My name is Mark Scotting and I have been tasked with the job of filling the shoes of Phillip as Editor of "PLATE" and big shoes they are indeed. The calendar is full and the next twelve months are shaping up to be a busy and exciting time for NZChefs. We here at PLATE are looking forward to developing a platform to keep you all informed and up to date. Any members can forward contributions / stories / comments or commentaries to me at : plate@nzchefs.org.nz

We will do our utmost to include them in the next issue, but as the last few weeks have proven (with the overwhelming and enthusiastic response) this may not always be possible..

For April, any comments, suggestions, feedback and contributions go into the draw for Geoff Slack's new book "Dine In"...

I'm looking really forward to the next twelve months .

Mark Scotting
Editor PLATE NZChefs



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president's bench

Close-up with Graham

I don't know about you but I have always been of the opinion the best things in life you get to enjoy come through partnerships. Certainly the past success of NZChefs has come through the solid partnerships that have been built over the past 57 years. These have formed the foundation stones of mutual appreciation through the obvious – the need of a team approach to upskill and further development the Culinary Arts in New Zealand.

NZChefs are hell bent on sharing the wonders of the "culinary arts" through learning, further education and professional development. This will be well shown throughout the 8 regional salons NZChefs will host throughout the country this year then further through the 4 days of the National Salon

at the end of July/beginning of August.

Add to this the writing and delivery of our training and upskilling seminars and successful Train the Trainer program all made possible by our industry and community funders.

From our primary producers (land and sea) primary and secondary processors up and down the country, primary and third party distributors, educators (at all levels), training governance groups, industry lobbyists, and last but the most important of all the Hospitality Industry itself, NZChefs have built an enviable trusted relationship through the honesty and integrity of our founding practitioners.

NZChefs will continue to build on those solid relationships spreading our umbrella as we do so. New Zealand is well recognised as suppliers of as good as the best produce in the world. New Zealand is also world recognised as a training ground for nationally and internationally recognised culinarians.

Join us at NZChefs and let us take you on the culinary journey of a lifetime.

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Congratulations William for making the NZ Chefs Fonterra Olympic Squad.



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events

Bidvest Culinary Calendar 2015

April

29th	Auckland	Bidvest Trade Show
30th	National	NZ Vegetarian Dish Challenge (Entries Close)

May

4th	Hamilton	Bidvest Trade Show
5th	Rotorua	Bidvest Trade Show
6th	Tauranga	Bidvest Trade Show
12th	Queenstown	Bidvest Trade Show
13th	Invercargill	Bidvest Trade Show
14th	Dunedin	Bidvest Trade Show
16th	Wellington	Ian McLennan Trophy
24th	Hawkes Bay	NZChefs Hawkes Bay Salon EIT
27th	Greymouth	Bidvest Trade Show
28th	Nelson	Bidvest Trade Show

June

6th	Timaru	Southern Lights -SIT
8th	Taranaki	NZChefs Taranaki/Wanganui Salon WITT
14th	Northland	NZChefs Northland Salon Northtec
16th	Hawkes Bay	Bidvest Trade Show
17th	Wellington	Bidvest Trade Show
22nd	New Plymouth	Bidvest Trade Show
23rd	Palmerston North	Bidvest Trade Show

July

1st	Auckland	MIT Secondary Schools Competition MIT
2-3rd	Waikato	Waikato Culinary Fare - Wintec
3-5th	Auckland	NZChefs National Conference
5-7th	Perth	WA OceanaFest
10-12th	Auckland	NZChefs Regional Salon- AUT Auckland
21st	Whangarei	Bidvest Trade Show
30-2nd August	Auckland	The Food Show - ASB Show Grounds
30-2nd August	Auckland	NZChefs National Salon


Bidvest Direct
Shop online at www.bidvest.co.nz
**3-5 JULY 2015
WHERE WILL YOU BE?**

PLATE Copy Schedule

Issue	Material Deadline	Issue Posted
59	16th April 2015	27th April 2015
60	28th May 2015	8th June 2015
61	9th July 2015	20th July 2015
62	27th August 2015	7th September 2015
63	15th October 2015	26th October 2015
64	6th November 2015	7th December 2015

**Spencer on Byron
3rd - 5th July 2015
Takapuna, Auckland**



NZChefs National Conference and AGM



It's all about the Food at the NZChefs National Conference in July, Don't forget be an early bird and register by the 31st March 2015 to go into the prize draw to win a MOFFAT E31 Oven



Olympic Squad Announced

And here they are

THE NZCHEFS FONTERRA OLYMPIC SQUAD

Brian Bae
Corey Hume
Darren Wright
David Schofield
Jie Min Aw
John Kelleher
Ken O'Connell
Mark Sycamore
Richard Hingston
William Mordido
Steve Le Corre (Captain)
Neil MacInnes (Manager)
Gary Miller (Logistics)
Graham Hawkes
Renny Aprea
Keith McDonald (Fonterra)

NZChefs announced their Olympic Dream in December when Graham Hawkes, NZChefs National President confirmed NZChefs will be sending a team to Erfurt, Germany in 2016 to compete in the Culinary Olympics joining 2000 chefs from 40 countries competing in the most important culinary event in the world.

Graham said "this dream has only become a reality because of the support we have received from Fonterra food service, who share with us the goal to see our chefs on the world stage. There is no doubt that we have the talent and the desire, and now with the financial sponsorship from Fonterra food service the NZChefs 'Fonterra' Olympic Team 2016 is about to become a reality."

The journey to this announcement began with a comment from Past President, now NZChefs Ambassador, Anita Sarginson to Fonterra executives at a dinner held in Auckland earlier last year, where she talked about the wonderful successes of the Culinary and Pastry teams and individuals who have brought home international medals and all done with very tight budgets. Whilst the Olympics is the ultimate dream, it was beyond NZChefs financial resources. Fonterra quickly came on board with their commitment to provide the funding and support for which we are very appreciative. Graham says "we will be showcasing the talent with team dinners held around the country, so as many people as possible will have the chance to enjoy what the team are



planning to produce in Germany, and we will use these as a way of fundraising to assist with the campaign."

NZChefs is delighted to have Fonterra Foodservice on board as a major sponsor and is excited to have this Olympic dream become a reality.

Neil MacInnes Manager of the NZChefs Fonterra Olympic Squad said, "I am very pleased to have been appointed as the Manager of the NZChefs Fonterra Olympic Squad and am excited about the challenge ahead. The opportunity to take the journey to the ultimate competition destination does not come around too often and it is a privilege to lead a group of our talented members to the Culinary Olympics. On behalf of the Squad I would like to thank Fonterra Foodservice for their invaluable partnership in this endeavour. There is a lot to be done and help will be needed along the way I would like to thank the NZChefs membership for the support that I know they will willingly give. Get Excited, it's a Big Deal and soooo Awesome."



IKA Culinary Olympics 2014

FOR ANY NEW CHAPTER TO OPEN, THE LAST ONE MUST CLOSE.

In this case we close the chapter on the New Zealand Culinary team to open the chapter on the NZChefs Fonterra Olympic Squad. Before we close the chapter lets reflect on the outstanding success of the NZCT over the past 15 years.

A quick snap shot of the team's success on the International Culinary Stage shows no less than 4 Champion Titles, 36 gold Medals (excluding 8 individual Gold Medals) 9 Silver and 4 Bronze Medals.

Team members have

also taken an active role in a large number of WorldChefs sanctioned events including Judging, Managing, Training and Mentoring both here in New Zealand and Internationally. From the entire membership of NZChefs our sincere gratitude for a job very well done. Cheers Hawkys



FONTERRA FOODSERVICE PROUDLY SUPPORTS INDUSTRY AND NZCHEFS WITH LEAD SPONSORSHIP OF OLYMPIC SQUAD

Fonterra Foodservice is committed to the growth of the foodservice industry and to providing our customers with tailored Dairy products and solutions that support their needs in the kitchen. We are proud to be the lead sponsor for NZChefs bid for success at the Culinary Olympics in Germany 2016 – we're excited to see the dishes that they create.

Grant Watson
Director Foodservice



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WOULD YOU LIKE ZOMATO WITH THAT?



By Lauraine Jacobs

A “withering attack on Zomato” were the words used by a Herald on Sunday reporter who had garnered information from a leaked private email I had written to a PR maven.

In actual fact this was a very polite note in which I had declined to attend the “Restaurant Summit” dinner organised by Zomato. What I had actually said in private was, “I cannot attend as I do not agree with commercial sites like theirs that rely on unqualified and unpaid restaurant reviewers to contribute. Our restaurants and the hospitality industry put themselves on the line every day, and spend years and large amounts of money gaining experience, training staff and building their business. Unqualified amateur diners who are rewarded with stars for the sheer number of reviews they post, but usually are lacking in expertise and have no knowledge of the industry, can completely destroy the trade and reputation of good restaurants.”

There’s no doubt that in this age of social media, everyone wants and probably is entitled to have their own say and opinion. Trip Advisor, Yelp and now Zomato are all very powerful tools for the consumer. So much so that MenuMania, started locally to provide information about restaurants, actually sold their site to Zomato. I have no idea how much money changed hands but it illustrates just how powerful Zomato plan to be if they can snap up anything vaguely resembling their own site.

It is easy to spot incorrect profiles, damaging comments and criticism from people who for the most part are hiding behind pseudonyms on these sites. Most of the contributors really want their own moment in the sun, or are taking revenge on something or some situation that may have been easily fixed. But when you read such ignorant comments as the following it’s no wonder restaurateurs despair.

“Please go here if you are desperate for food and have no where else.” (This was written about a restaurant in the heart of Auckland’s CBD where anyone can find almost one hundred eating places.) “The only disappointment was the wine list. It would have been great to see more local wines, not just Villa Maria and possibly an organic choice.” (The wine list had 20 local wines by the glass, and not one of those was Villa Maria.)

So what can the industry do about this? One restaurateur told me that he never reads these things. “If you do not read them, they do not exist,” he said. Well that’s okay for his well-established business where diners are often turned away, but it doesn’t work for small cafes and eateries if damning and ignorant comments sit on the site forever. I suggest restaurateurs and chefs should demand incorrect facts be removed, insist information is

refreshed and kept up to date, and when criticism is misguided, go onto the site and add your own reply (but keep it dignified.) The industry also might consider lobbying Zomato to only accept posts from people who are prepared to reveal their names rather than hiding behind some fancy moniker. And above all restaurateurs should never ever hand out free drinks or food to amateurs who demand them “because they are going to review” you. Tell the customer that is a form of blackmail, which it is.

These people are amateurs, often with no idea of how a restaurant is run. They think they are entitled to post reviews and that is fine if they genuinely know what they are talking about. Perhaps the saddest thing in NZ right now is we also have very few restaurant critics who set great examples by knowing their job. So called critics in many of our publications are good writers, writers who dine out. But unfortunately the picture they paint about restaurants is often very much an egocentric view of what they ate on the one night they visited the restaurant. They do not take time to engage with the owner or chef, to comprehend the philosophy behind the business, recognise the costings and they don’t really try to make sure their audience gains a real understanding of what to expect on any visit in all areas, be it cuisine, wine, ambience and service. I have no idea how we can fix that!

Lauraine Jacobs has been writing about food and restaurants for more than 30 years. She set up Cuisine Magazine’s Restaurant of the Year before moving on to write the weekly FOOD column in the NZ Listener. She writes a restaurant review each month in the Ponsonby News.



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For some time now we have been hearing about the challenges restaurants face to find and retain skilled managers – in particular, the time, energy, and associated costs to the business of recruitment, which can sky rocket if your decision is not good and they turn out to be the wrong choice.

Nobody will understand this predicament better than a chef who has had to manage this situation in a high pressure kitchen environment, during service.

What many are now recognising, is the practical solution of looking within the business to build talent from your existing team, as you may already have the key players with the right credentials, who are true champions of your operational culture.

If the right attitude and commitment exists, you can take steps to shape the rest. However if that level of commitment is not there currently, then you then have a real opportunity to review your style of leadership - and the room to develop your ability to inspire your team, and get them 'on board'.

The same challenges and opportunities can exist for chefs who can see a gap in their own skill set – achieving a high level of proficiency in culinary arts is one

has always struck me through talks with Chefs, is that while our exchanges may start by discussing things like food cost management, the conversations tend to shift to their team, and the challenges surrounding motivation, conflict, and the dynamics of the different personalities they need to manage.

There are three main questions most frequently asked about the Diploma, and its relevance to day to day professional experience.

What can the Diploma do for Chefs?

The diploma will enable you to build your professional capability beyond the kitchen, to learn to run the business

Can achieve a National Diploma in Hospitality, Level 5, in 18 - 24 months while working full time.

It covers all the key need to know aspects of Operational Management, including resource management, interpreting P&L statements, systems for compliance, recruitment, and performance management. Leadership Communications workshop programme will enable you to develop the skills to support and drive your team

How will the Diploma be achievable and practical for chefs with a demanding schedule?

thing, but running a business is another, particularly if the pressure is on to reduce expenditure and look for ways to improve operational efficiencies.

While there are some people who do have a natural business sense and leadership, these are in fact competencies that can be built.

For the past 8 years, Artisan has been working with Service IQ to deliver the National Diploma in Hospitality – Operational Management, and have seen many instances of chefs who have gone on to build those skills, which has subsequently given them direction and confidence. What

The Diploma is achieved by completing learning projects at work, using your workplace as your learning resources. Projects are approachable, and adaptable to the size & culture of your establishment. It doesn't matter how large or small your kitchen is, as long as the doors are open, and you have a team to manage, your business will meet the learning criteria to achieve the Diploma.

Diploma is cost effective, and has a variety of affordable payment structures. Project resources are simply structured and relatable – will provide a clear 'inroads' to understand operational management procedures across all facets of the business.

Diploma will enable you to apply learning to improve operational efficiencies.

Self-directed projects with ongoing access to trainers and assessors will enable you to plan & prepare projects to suit your demanding schedule & service requirements

Minimal off job learning required - 4 one day workshops over 18 – 24 months

Why would they be interested in having any of their staff do it?

Will assist you to build management capability within your existing team, to take you off the floor, so you can work on your business.

The Diploma can serve as a practical incentive and professional development tool for Chefs who wish to progress and mentor key members of their kitchen team.

The most rewarding aspect of the Diploma is the feedback we receive from Candidates, who find ways to enhance their management systems along the way, and often this has a lot to do with learning how to delegate, and doing it in a way that motivates the team.

Among my favourite quotes is one by Al Brown, "There is no front of house or back of house, there is only one house"

The National Diploma in Hospitality Operational Management (Level 5) is delivered throughout NZ by Artisan Consulting, and is currently taking enrolments for 2015. For Pricing, information, and assistance, contact Artisan Consulting on 0800 40 41 42.

Janine Quaid is the Director of Renard Group, parent company of Artisan Consulting, and Career Café. Janine is also currently Head Judge for Restaurant Service for Nestle Toque d'Or and previously Chief Judge Restaurant, NZChefs National Salon.

2 SCHOLARSHIPS OF UP TO \$2500 EACH

Are you one of hospitality's future leaders. Do you currently work in the hospitality industry, and want to get a qualification without leaving your job to study? Are you serious about a career in one of New Zealand's most exciting and fast paced industries, and want to make a difference in it? Then we want to help you achieve that goal.

NZChefs is the largest organisation representing all chefs in the industry. We're here to help make hospitality businesses and their staff more successful. As part of this commitment, we're investing in the people who choose cookery as a career. If you're currently working in hospitality or have a staff member who you believe has what it takes to be successful then this is an ideal opportunity for you or your staff.

What do the scholarships offer? Two NZChefs Scholarships valued up to \$2500 each for studying the National Diploma in Hospitality Level 5 (Operational Management). This includes all related training material and training delivery, reporting and certification for the National Diploma in Hospitality Operations Management. This does not include personal disbursements to attend any workshop.

Eligibility

Applicants must currently be working in the hospitality industry and have their employer's support to commence study for the Diploma in 2015. All applicants must be New Zealand citizens or permanent residents. For full terms and conditions refer to www.hospitalitynz.org.nz/scholarships

Application process

Applicants should submit the following by 1 June 2015.

1. A fully completed application form.
2. A copy of your latest CV and a 300 word statement outlining your career aspirations.
3. A letter of recommendation from your current employer approving your application, committing to support you with the on-the-job training required for the Diploma and allowing you to attend the 2015 NZChefs Conference in Auckland 3 - 5 July 2015.
4. Successful candidates will also receive a complimentary delegate registration to the NZ Chefs Conference.

Selection criteria

Shortlisted applicants will be required for a 30 minute Skype interview, which will be conducted by Artisan Consulting, to assess their suitability and motivation for completing the Diploma.

Closing Date

Applications will close 1 June 2015 with winners announced 3 July 2015.



Murray Langham, Renny Aprea, Mark Eisig



MiNDFOOD CheeseFest

Champions of Cheese Awards and the Mindfood CheeseFest was hosted at the Langham Hotel this month, a successful event all round. Members partnered up with Fonterra to man the Chocolate and Cheese stand. While the NZ Chefs Association sponsored one of the categories.



Winner - Whitestone Cheese

NZChefs Champion of Sheep Cheese Award went to Whitestone Cheese's - Monte Cristo.

2015 NZ Champions of Cheese Awards Winners

Countdown Champion of Champions Cheese Award: *Very Old Edam - Mahoe Farmhouse Cheese*
 Puhoi Valley Champion Artisan Cheese Award: *Mercer Mature Cumin - Mercer Cheese*
 Milk Test NZ Champion Cheesemaker Award: *Miel Meyer - Meyer Gouda Cheese*
 Food for Chefs Champion Butter Award: *Lewis Road Creamery Premium Butter lightly salted - Lewis Road Creamery*
 Green Valley Dairies Champion Yoghurt Award: *Clevedon Valley Buffalo Boysenberry Yoghurt - Clevedon Valley Buffalo Company*
 The Langham Champion Fresh Unripened Cheese Award: *Zany Zeus Crème Fraîche - Zany Zeus*
 Innovative Packaging Champion Soft White Rind Cheese Award: *Grinning Gecko Brie - Grinning Gecko Cheese Company*
 180 degrees Champion Goat Cheese Award: *Aroha Raw Milk Rich Plain - Aroha Organic Goat Cheese*
 NZ Chefs Association Champion Sheep Cheese Award: *Monte Cristo - Whitestone Cheese*
 Kiwi Labels Champion Feta Cheese Award: *Mainland Special Reserve Traditional Feta - Fonterra Brands NZ*
 Theraflo Champion Washed Rind Cheese Award: *Galactic Gold - Over The Moon Dairy Company*
 Ecolab Champion Blue Cheese Award: *Kapiti Awa Blue - Fonterra Brands NZ*
 Eurofins NZ Champion European Style Cheese Award: *Old Gold - Crescent Dairy Goats*
 ASUREQuality Champion Dutch Style Cheese Award: *Mercer Mature Gouda - Mercer Cheese*
 Ministry for Primary Industries Champion New Cheese Award: *Tenara - Kaikoura Cheese*
 Primary ITO Aspiring Cheesemaker Award: *Craig Church - Bannys Bay Cheese*
 Fonterra Co-operative Group Champion Original Cheese Award: *Sting - Crescent Dairy Goats*
 Crossroads Wines Champion Flavoured Cheese Award: *Meyer Smoked Gouda - Meyer Gouda Cheese*
 Tetra Pak Champion Cheddar Cheese Award: *Mainland Epicure Cheese - Fonterra Brands NZ*
 Epic Brewing Champion Export Cheese Award: *Clevedon Valley Buffalo Mozzarella - Clevedon Valley Buffalo Company*
 New World Champion Favourite Cheese Award: *Kapiti Kahurangi - Fonterra Brands NZ*
 Caspak Champion Cheese Packaging Award: *Mainland Special Reserve Christmas Packaging - Fonterra Brands NZ*
 Curds & Whey Champion Home Crafted Cheese & Cheesemaker: *Wensleydale - John Morawski*

regional news

FROM THE NAKI

New Plymouth was a buzz with WOMAD at the beginning of the month. The annual "Secondary School Cook Off" was hosted at WITT and judged by Jax Hamilton and local hospitality icon Terry Parkes. On the 11th March, 7 local schools competed and this year it was taken out by New Plymouth Boys High School, under the watchful eye of teacher/chef Aaron Lock. The team was made up of 3 budding young chefs Robson Old, Callum Schimmin and Jakob Trowen who got to work with Jax on Sunday 15th March



Jax Hamilton, Callum Schimmin, Jakob Trowen, Karyn Grant, Robson Old



Callum Schimmin, Aaron Lock, Jakob

at WOMAD. The standard of food cooked and presented by all the schools was outstanding and Jax said it was a very

tight competition. Well done to the following schools for having a go and we look forward to seeing you at our regional culinary competitions on the 8th of June, hosted at WITT. Inglewood High School, Waitara High School, New Plymouth Girls High School, Stratford High, Spotswood College, Sacred Heart Girls College. New Plymouth has a new restaurant "The Social Kitchen" where Troy Waters is the new chef. We all enjoyed our February gathering, learning all about the Mibrasa charcoal oven. Thank you Blair and the team for hosting us. The next gathering is on Monday 13th April at Southern Hospitality's show room on Gill Street. If you are in the area pop down around 5pm to see what is new on the market and have a chat with their newest sales rep and chef Logan Currie.

Apprentice of the Year 2014 Nickolas Han



Selfie with Jamie Bissonnette

Nickolas Han recently returned from an amazing 10-day trip to Melbourne for the Melbourne Food and Wine Festival. It was part of his prize after winning last years "Apprentice of the Year".

Congratulations to Nickolas who has just completed his apprenticeship and is now

a fully qualified chef. Nickolas said "I attended 10 events at the Melbourne Food & Wine festival. All were fantastic and it was really hard to choose a clear favourite. It has been one of the best experience's that I have ever had. Melbourne Food & Wine Festival was a gastronomic playground, an abundance of fresh seasonal produce, bustling food markets, innovative Chefs and their Award-winning restaurants. A collection of expert winemakers and the warmest Hospitality and passionate Artisan producers of food.

ACF Conference



Chef Robert Haddock believes a positive theme emerged from ACF conference with a focus on the education of chefs and how to attract more people into the industry, the two key priorities moving forward.

A succesful weekend and well worth attending according Robert, the Mini Trade Show on the second afternoon tied everything together and allowed sponsors to interact with a wide range of delegates. The next ACF Conference is Tasmania this time next year.

Novotel Twin Waters Resort, Sunshine Coast
The conference kicked off with a welcome from Glenn Austin then into the first demonstration by Tetsuya, followed a talk from their President on the future of the ACF, then a cheese demo from Peter Wright.



Tetsuya @ ACF 2015

Day two started out with a talk by Senior Sargent Lucas Young on substance abuse. Followed by a demo from Robot Coupe. Then a talk on Chef's & business by Leo De

Battista. Stephen Lunn spoke about VET in schools. This was followed by a demo and talk about sausage making by Dom Melrose. Next Healthy Chef with Cassandra Austin and how can we forget the great Pasta Challenge !! They then asked the youngest delegate Jessi McEwan on her thoughts about the conference and young chefs club. Followed by the mini trade show and finally to round off the 2 days the gala dinner with a table full of raffle prizes.



conference-group

The end of a perfect two day conference see you next year in Hobart.

I attended not only the events for eating and learning but also working with World-class Chefs. The gathering of the best local and International Culinary minds was an extraordinary experience at Melbourne Food & Wine Festival 2015."



Selfie with Justin Gellatly

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TEACHERS PAGE

What a frenetic start to the year. It only seems like yesterday it was January, yet the holidays now seem like a distant memory. Well at least for many it will be a matter of days and the term break will be a chance to rethink and relax in preparation for the term ahead.

It is really pleasing to see that so many teachers have joined the NZChefs Association. NZChefs is made up with 100% passionate, dedicated and professional members, that are as committed to the industry as foods and hospitality teachers are. For the teachers, please do attend your local gatherings and make the NZChefs your own. It is great having you on board and you are a great asset and we welcome the opportunity to have you. There are so many opportunities within NZChefs; professional upskilling, advice on hospitality and cookery programs as well as a network of like-minded people to talk with.

I am always a chef, even when pushing a desk and working with schools within the ITO sector for the last 14 years. I am so pleased to work with, work for, and liaise with such passionate cookery teachers who provide a steady stream of young chefs into the kitchens of today and tomorrow. Chefs....adopt a school, take time, valuable time to mentor a cookery class....talk to the new members, the cookery and foods teachers that are so keen to find opportunities to assist the chefs of tomorrow.

Teachers, we look forward to seeing you at all of the NZChefs gatherings around the country and seeing more and more of your colleagues join. For any schools considering level 3 consent to assess (accreditation) please contact your ServiceIQ schools adviser. Things have got a little easier and achievable for many. Contact us now and we will enlighten you.

Mark Dronjak
School Manager
ServiceIQ

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VANUATU DISASTER RELIEF FUND

A couple of events are in the pipeline so keep an eye on NZChefs Facebook page for more details of upcoming Fund-raisers.

Nestlé PROFESSIONAL

TOP STUDENTS LINE UP FOR CULINARY BATTLE

Hospitality students from around the country will put their culinary and restaurant service skills to the test in



July, when they battle it out for the top title in this year's Nestlé Toque d'Or competition.

The event which will celebrate a 25 year milestone birthday, pits the country's top talents against each other in a live kitchen cook off that has been fiercely contended for many years. Last year, Otago Polytechnic Cromwell Campus took out the top title. NZChefs National President and organiser of the event, Graham Hawkes, said the event is considered by those in the hospitality industry to be the pre-eminent student culinary and front of house competition. "Menus and practice routines in the lead up to the big day are a closely guarded secret not too dissimilar to that of a well-known international yacht race," he said. "On the day, while everything on the surface might look like plain sailing to an onlooker, scratch the surface and you'll find underneath all sorts of finely honed techniques aimed at helping a team to gain the upper edge on the day." Each competing team comprises three students – two culinary and one restaurant service students – drawn from the country's top training institutes. This year, 12 institutes

have signed on for what will be a hotly contended title.

Teams have to battle against the clock and each other in a live cooking arena set up to replicate a working restaurant. "Competitors must prepare and serve six covers of a three course meal within an allotted timeframe, while a panel of judges scrutinises their work," Graham said. A team of judges mark students against World Chefs' criteria that include things like taste, service of food, presentation, food preparation and hygiene. In the months leading up to the big event, teams will spend hours training to perfect their menus and rehearsing how the dishes will be presented to guests dining at the event. "Everything needs to run like clockwork with a seamless dining experience delivered to guests, otherwise points are lost."

Competitors are given in advance a list of ingredients that they can use and it is up to them to create a menu that will impress the judges. Included in this year's line-up of ingredients are: Nestlé Professional products, fresh and seasonal New Zealand grown vegetables, New Zealand beef and Akaroa Salmon.

"It's high pressure stuff that is purposefully designed to identify who can keep their cool and who has what it takes to be named the winning team."

"Not only does the event give students the opportunity to compete against their peers, it also gives them a forum for showcasing their talents to influential culinary professionals who could end up hiring them."

Sponsors are: Nestlé Professional, Beef + Lamb New Zealand, vegetables.co.nz, Akaroa Salmon, House of Knives and Moffat.

Nestlé Toque d'Or will be held on 30 July at the Auckland Showgrounds. An awards dinner will be held later in the evening where the winning team will be announced.

2015 Competitors

CPIT Christchurch Polytechnic Institute of Technology

AUT University

Eastern Institute of Technology

Wellington Institute of Technology

Aoraki Polytechnic

Otago Polytechnic Central Otago Campus

North Shore International Academy

UCOL

Western Institute of Technology at Taranaki

New Zealand Defence Force

Bay of Plenty Polytechnic

Waiariki Institute of Technology





NEW PREMISES AS MOFFAT INVESTS IN THE FUTURE



Moffat's new 28,000 square metre site in Christchurch boasts a 140 by 85 metre factory plus offices. Moffat has invested in excess of \$25 million in this new site to secure its future, 370 tonnes of structural steel was used in the construction of the

13500 square metre building. 4600 tonnes of concrete was poured for the floor, delivered by a convoy of 320 trucks. 21 kilometres of datacable ... unbelievable !

MoffatNZ's staff now number around 180. NZChefs members were made to feel welcome as they toured Moffat's new premises in Rolleston. A great night for the Christchurch members of NZChefs, with Graham Hawkes, Renny Aprea, Keith Clark and Carmel Clark making the trip from Invercargill and Auckland to show their support. Moffat have generously provided a Moffat E31 Oven which will be given away at the National Conference and AGM being held in Auckland on 3-5th July 2015, all registrations completed by the 31st March 2015 go into the draw.



At the core of the Moffat's sustained innovation and evolution is technical expertise guided by a singular, all-encompassing vision.

We challenge our talent to create industry-leading products that are efficient, functional and stylish. Our R&D Group has been tasked to always be inquisitive, dedicated and focused in their pursuit of continued improvement.





WORLDCHIEFS



Chef Charles M. Carroll, CEC, AAC

Dear Worldchefs Presidents,

By now most of you should have received a letter from your Continental Director stating that Chef Gissur Gudmundsson has stepped down as Worldchef's President and Board member as of February 9th 2015. In line with the Worldchefs constitution and ratification from the board, as Vice President, I have been put in the position of President. I find myself in a whirlwind of a situation I never fathomed to be in, but as past speaker, congress chairman 2012-2014, and leader of several ad-hoc Worldchefs projects, I have the utmost confidence to handle the task as President with the support of immediate Past President, Ferdinand Metz and amazing leadership from our Honorary President, Billy Gallagher. It is without hesitation that I tell you your current board is engaged, driven and focused like never before. I feel blessed to be able to share the table with such professionals whom I guarantee will move forward with the member's best interest at heart.

Fresh from our board meeting last week, I would like to share with

you some of our discussions and immediate task at hand. Our focus is "Communication, Transparency, Support and Delivery". With a changing of the guard, typically goes some strategic restructuring. In this case the first order of business is filling a vacancy on the board. I am proud to announce that Chef John Sloane, Vice President of F&B Operations & Culinary at Galaxy Macau, has accepted the position of WACS Vice President. John does not need an introduction to Worldchefs as his 22+ years of experience, including past Continental Director for Asia Region, past by-laws chair and honorary member, makes him well-known amongst our society. He is the perfect combination of talent, history and Worldchef knowledge to round out the board. John has also agreed to Chair our current Bylaws committee and will be putting a team together to organize the current Statutes and Standing Rules which will be voted on at our next congress, Athens 2016. At this time, I would like to thank Chef Brian Cotterill, our past chair, and the members of the committee for all of their hard work in the past.

It is important to reflect upon where Worldchefs has come from while focusing on where we are going. Imagine- it was only five years ago we hired our first employee. All of our programs and assets have grown with record speed; our office, sponsors, website, magazine, world certification program, school recognition program, standardized competitions and judges' seminars (just to name a few). With success we experience growing pains and to continue the theme of restructuring, the board has commissioned Ferdinand Metz, Murray Dick and Thomas Gugler to revisit the internal standing operating procedures which, in the end, will strengthen the guidance of the office and our board on a daily basis and yield a more focused and transparent vision.

Continuing on that point, I think we can all agree it is time to move our focus towards strengthening our office to keep pace with our growth. Ragnar Fridriksson, our Managing Director, has done an amazing job of holding the reins. The board has commissioned Ragnar to develop a new office proposal, model and flowchart that would better fit our current needs while looking forward to the future. We have, on many occasions, thrown too much his way and it is this board's goal to focus on the office and better serve you. This will immediately include possibilities of hiring an Accounting Firm a few days a month who would keep crystal clear records moving forward.

I am also excited to announce we have hired Chef John Clancy part time to handle all educational programs, streamline and improve certification and work directly on sponsor projects to be able to deliver on a more World Association of Chefs Societies consistent manner. This is a big move for Worldchefs and will yield immediate returns. We also have made Amalia Niculescu's, our Webmaster & Operational Support Officer, contract from part time to full time which will strengthen our public relations, improve on sponsor and member communication and demand while also improving our overall office presence.

The board appointed Norbert Schmidiger as Audit and Finance Chairman. He will select a team to brainstorm new standing operating procedures. These procedures will be used to support Ragnar and his mission in running a smooth office.

Finally, you will start to see summaries of the board's minutes from Helgi Einarsson on the website shortly after each board meeting. This will allow for all members to see what the board is working on, on behalf of Worldchefs and

its members. You will also be hearing and seeing more from your Continental Directors in efforts to keep communication more open and flowing.

Ladies and Gentleman, these are just a few items your board of volunteers are working on to better serve you, our members, all around the world. Currently, there aren't any new projects in place. Our focus again is to take a breath, regroup and strengthen all the great programs in front of us. Please bear with us. I am sure you can appreciate that we are a rapidly growing federation, one of the largest in the world, run by volunteers and great culinarians who genuinely want the best for our chefs and our profession.

I wish you all great success in 2015 and please do not ever hesitate to contact your continental director or myself if there is ever anything we can do for you. And, on that note, don't be afraid to reach out and pat your Continental Director on the back and tell them they are doing a great job-- always nice to hear.

I hope you view the above plan as a positive and aggressive step forward. I promise to give you 110% and always move in the best interest of our members.

Warmest Culinary Regards



Chef Charles M. Carroll, CEC, AAC
President Worldchefs



BOOST OF INSPIRATION FOR NEW ZEALAND FOOD CULTURE

A group of New Zealand chefs is bringing to life a movement through thought and action – a conversation among chefs and peers from hospitality industry here in New Zealand; to inspire and promote sharing of ideas, knowledge and passion.

ConversationNZ will begin with a day of talks on 4th of May 2015 at XCHC, Christchurch.

New Zealand is not widely known as a world food destination. We have however something very unique – climate that is very kind and an environment that offers stunning quality produce from land and sea. There is so much knowledge and talent right here and a foundation of developing strong food culture. Lauraine Jacobs, food & wine writer says “The only way forward for New Zealand to be recognized internationally is if we can share amazing tales, stories and vision. There is a lack of recognition of local and seasonal food, even within the industry, which is not helped by supermarket driven policies of distribution and supply.”

ConversationNZ is an opportunity. An opportunity to connect with minds and souls that are part of the food community in New Zealand and beyond. This is not planned as a one-off event, but an ongoing conversation. Giulio Sturla from Roots Restaurant, the man behind the idea of the ConversationNZ, says: “We want to create a strong community around food; what we grow, what we know, what we eat and what we create or plate, and to push ourselves to the next level. We want to share what we

do and to be inspired.”

The speakers on 4th of May 2015 include international and New Zealand chefs, writers, growers and professionals including Matt Lambert (Musket Room, New York), Lauraine Jacobs (Listener food writer), Michael Meredith (Meredith's), Bevan Smith (Riverstone Kitchen), Michael Voumard and many other talented people. ConversationNZ will inspire chefs and peers in the food industry.

There are great examples of similar movements in the top food world to lead the way and show why it is important for chefs and people in the food industry to come together such as Mad by Rene Rezepi, of Noma, Denmark, and WAW by Ben Shewry, Attica, Australia. ConversationNZ promises to be an exciting and inspirational opportunity for New Zealand food, wine and tourism.

We dream big!

Registration and further information about ConversationNZ at www.conversationnz.co.nz.
For further information contact:
Liane Leesment, Ph +64 2111 98813
Email: info@conversationnz.co.nz



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NEW MEMBERS ROUND UP

Northland Branch Welcomes

Simon Hart
Michelle Hagerly
Nicky Andrews
Nicki Knier
Adrienne McAvinue
Leah Valli
Robert Nicholas
Glenys Morrison

Peter Turner
Melody Priest
Josef Reiter
Natasha Peddle
Alastair Inwood
Claire Fuller
Kate Daly
Nikki Coates
Fiona Herbert
Noeline Finlay
Sheryl Bailey
Elizabeth Ross
Coralie Stoner
Long Lu
Sue Huntleigh-Smith
Julie Bougen
Jo Mannington
Kristy Trevor
Karl Boielle
Fiona Holdsworth
Andrea Eves

Ben Hart
Nicola Potts
Jan Kershaw
Tessa Collins
Pamela Shone
Susan Win
Ann Stacey
Johnnita Houghton
Glenda Allinson
Jacinta Quinn
Judy Coleman
Maryanne Skidmore
Katie Charles
Prudence Reveley
Rebecca Rennic

Auckland Branch Welcomes

Reitu Warren
Chantel Oosthuizen
Carol Baker
Nyla Hanson
Marshniel Mudaliar
Di Corban
Delint Van der Westhuizen
Helen Chadwick
Trina Smith
Sharon Osborne
Amoure Homburg
Cara Karauti
Rhonda Woodhill-Martin
Xin You
Jacky Lam
Santa Jonck
Maria Moylan
Jennis Hayes
Younhee(Yuni) Kim
Sara Blackburn
Huhanna Davis
Helen Prasad
Kasthurie Simon
Sahira Singh
Michelle Hyland
Nada Drummond
Michelle Venter
Sue Keeling
Katherine Riley
Sarah Brooks
Tanya Black
Belinda Devlin
Louise Clouston
Betty Lee
Sophie Enefer
Yvonne Holdgate
Santi Carse
Renu Sikka
Takahide Ishibashi
Maryam Boateng
Pippa Lawlor
Karina Lupton
Kathryn Malloy
Molly Nepe

Central Branch Welcomes

Trish Linley
Rachel Pollett
Suzy Newman
Karen Hayward
Lynette Wilson
Shelley Murphy
Vanessa Taylor
Jenny Slade

Southeast Branch Welcomes

Christine Cook
Christine Page
Rebecca Weston
Catharine Kan
Leeana Duncan
Marlene Galbraith
Duncan McLean
Hannah Markham

Taranaki Branch Welcomes

Christine Hoggart
Jacqui Symes
Erica Green
Ben Sullivan-Brown
Jody-Anne Takiari
Ngahua Kawai
Hine Stanley
Kerry Vosseler
Linda Hardcastle
Stacey Hildreth
Theresa Bullivant

Wellington Branch Welcomes

Karen Edser
Cindy Veitch

Canterbury Branch Welcomes

Chanaka Jayabahu
Sarah Kymbrekos
Marc Alexander
Lucia Teague-Schellekens
Alex Schwass
Wendy Whiting
Michaela Nicholas
Mandy White
Denise Van Vuuren
Dorothy Jordan
Kim Anderson
Gaynor Omeri
Julie Blackwell

Hamilton/BOP Branch Welcomes

Esther Gwengo
Prue Bryant
Phillipa Kilpatrick
Briar Gray
Pam McArley
Lynn Donaldson



Join BIANZ at IBA via Tokyo

BIANZ is hosting a tour to IBA in September this year.

As part of the tour they are offering:

Two day stopover in Tokyo including a bakery tour.

Two days in Munich prior to the IBA and a bakery tour.

Two free additional flights within Europe following IBA.

Plus a variety of stopover options on your way home at no extra cost.

Expressions of interest

Email: belinda@bianz.co.nz

The costs include the following

Return airfares including taxes on Air NZ / Lufthansa to Munich via Tokyo from Auckland / Wellington / Christchurch

Free side trip within Europe on Lufthansa from Munich or Frankfurt

Ability to stopover on your return to NZ in a variety of stopover points at no additional cost

3 nights accommodation , Share Twin or Double in Tokyo at the Metropolitan Hotel

Return Airport Transfers in Tokyo

7 nights accommodation , Share Twin or Double in Munich at the Hotel Adria (including breakfasts)

Airport Transfer on arrival in Munich

Entrance Ticket and Catalogue for IBA

Day Trip visit to Bakeries in / near Tokyo and Munich

Indicative cost \$ 5999.00 per person



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Akaroa Salmon Roulade & Scallops, Black Garlic Paste, Menaiko Cream, Chilli Aubergine and Cucumber Swirl

As we quietly chatted with Chikos owner Roberto Manuel, you couldn't help but get an inkling of the toll taken, by his battles with bureaucracy and the trials of running a small business in NZ. However



Seeds & Spice Coated Lamb Rack, Smoked Bacon Bread Pudding, Olive Ratatouille and Ver Jus

the moment the conversation swung around to the "Food", his demeanour changed. You caught an insight into his passion, his passion for the food, his passion for the industry. He shared with us his experiences in France, foraging through the fresh produce at the markets, sourcing the

Out and About WITH THE EDITOR

Our first Out and About, the idea was a commentary by me and members from around the country on Eateries, not necessarily high end restaurants just where you have encountered good food, good service something exceptional. I was really looking forward to this adventure and planned to bring you two or three accounts of experiences each issue. The first being a European style café /French Bistro of which I had read some great reviews. Hmmm The best laid plans of mice and men!!!! So maybe next issue we will get our teeth in a few Eateries for now I'd like to relay this experience and point out that no matter how great the décor of a restaurant is, how professional and attentive the front of house staff are, it's all akin to rearranging deck-chairs on the Titanic if you have a bad day in the Kitchen. As I have implied the décor was clean, crisp and modern with a fairly relaxed and a comfortable feel. The staff were "GREAT", polite, professional, attentive and friendly. The two mains we ordered read well, Caesar Salad- pancetta, parmesan, poached egg, anchovies and chicken along with Chicken Escalope- prosciutto, smashed potatoes and Green Beans. But with the arrival of our main



Hot Ladle Chowder, Crispy Prawn Roll, Smoked Blue Marlin & Salsa Verde

best, the freshest ingredients for that evening's service. Roberto still takes satisfaction in the fact; he sources the freshest, top grade ingredients possible. He states "I want to bring something different, something of quality to suburbia". Chikos menu is ambitious with its inclusion of proteins that deviate somewhat from the mainstream; Ostrich and Wild Venison are two of Chikos current examples. While Roberto excitedly explains to us these menu choices, firmly planted by his side is William Mordido one of the new breed of young guns, rising up through the ranks of the industry. It soon becomes evident that Roberto encourages William to seize every opportunity presented to him, competitions, and participation within Industry organisations like NZ Chefs. Roberto firmly believes in investing in young chefs, he also feels New Zealand lags behind the rest of the world in this area. He points out, William is a classic example of what can be achieved, with hard work, enthusiasm and of course (Roberto's) support, William now has a string of competitions now under his belt. We were lucky enough to have sampled the menu earlier in the evening; the passion and dedication to the culinary crafts were evident on every plate. All I can say about the meal is "OUTSTANDING", and I have to be honest, somewhat unexpected from this unassuming restaurant in the heart of Lincoln Road, Henderson. The staff welcomed all the patrons with open arms and Roberto's wife Chiko

things deteriorated. The Caesar Salad lacked seasoning, the Chicken Escalope lacked the "Green Beans" and unfortunately the chicken was also pretty dry, which could of been combated if served with a little sauce, what's that French chap say "Sauce, where is the sauce!!" All the while, the tables around fared little better, to the right an under cooked steak was sent back, behind and to the left another meal returned for reasons unknown and the poor table of four directly behind waited an hour for a pizza and fries. We decided to tempt fate and ordered a single desert to share. Lou having completed a research paper on "Chocolate Gateau Opera" was keen to put this treat to the test. Coffee and Chocolate, what more could ask ? But after our mains, we were not expecting much. We weren't disappointed! A burnt tasting Berry Couli(?) and I'm not going to get into the technical aspects of this desert but needless to say what was delivered was not a classical "Chocolate Gateau Opera". When settling up the hostess / waitress gave a sincere apology over any delays and she explained the Kitchen was having a bad day, they were one down and the evening had been particularly busy. Is this an excuse?



Sweet Miso Glazed Baked Hapuka Fillet, Cucumber & Dill Risotto, Green Sago pearls, Red Shiso, Ponzu Emulsion

(obviously the restaurant's name sake) diligently ensured everyone's experience was the best it could be. Roberto filled with pride, as he tells us "it's a real family affair", with their ten year old son donning a Jacket and mucking in on Sundays too. As I walked out of Chikos I momentarily glimpsed back, I realised that in the suburb of Henderson on the fringes of Auckland City here is 'a team', 'a family', truly sharing their passion for all things culinary.



In any business be it a Restaurant, Café, a high flying Corporate or your local Lawn mowing round



Chocolate Gateau Opera

are we not all just striving for consistency and a enjoyable customer experience? Take a look around the city in which you live, there is an eclectic array of establishments only proving how competitive this industry is. We are awash with online food blogs and amateur critic's the likes of Zomato. I must say you cannot judge this Cafe by this one experience, as I had an excellent lunch there a few months ago. But in this day and age, can anyone afford to have a bad day in the Kitchen?

Mark Scotting - Editor "PLATE"

Introducing...



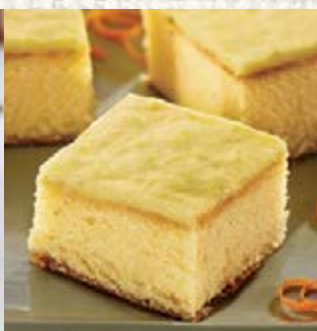
- We make from scratch •
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Carrot Cake
(Tray)



Chocolate Cake
(Tray)



Orange Cake
(Tray)



Triple Chocolate
Petite Cake



Carrot
Petite Cake



Apple Berry Custard
Danish (Tray)



Apple Danish
(Tray)



Large Croissant



Chocolate Chip
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Blueberry
Mini Muffin

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*with the exception of Triple Chocolate Petite Cake

New Pre-portioned Cheeses for Gourmet Sandwiches, Salads, Soups, Cheese Boards, Burgers and Pizza's from Canary

Are you looking for ways to cut back your preparation time, reduce labour and reduce wastage? Canary Foods have launched a range of new individually quick frozen premium cheese portions sourced from leading European cheese makers. The range includes some classic all-time favourites like, Camembert Slices (6-13g), Brie Slices (13g), Mozzarella Slices (14g), Blue Cheese Cube (2g), Feta Cubes(2gm) and Mozzarella Pearls (1gm & 5g). You may know Canary as the supplier of innovative butter products such as butter medallions and butter pastry sheets. Canary has a focus on finding food solutions that add real value to their customer's products and processes, and the launch of the frozen pre-portioned cheeses is another

exciting new development from Canary. With no other similar range of pre-portioned cheeses available in New Zealand, Director James Gray identified an opportunity to offer these innovative cheese portions to the New Zealand Food Service market. "Until now, food companies and food professionals have had to cut portions from chilled cheese blocks and rounds, often with a short shelf life. This proves to be time consuming, inaccurate and often very expensive", James said.

The key features and benefits of the range include:

- Reduced wastage
- Reduced labour
- Convenient handling (each portion is individually frozen)
- Consistent taste and texture
- Extended 12 month shelf life whilst frozen
- Portion control- each portion is the same size and weight
- Easily used by inexperienced and/or untrained staff

Canary cheese portions offer simple, accurate and cost effective solutions for a range of foods and meals where cheese is an ingredient or component.

Recommended uses include: pizzas, salads, gourmet sandwiches, toasted sandwiches, paninis, wraps, gourmet burgers, pies, cheese boards, soups, pasta, antipasto and sauces.

Canary Director and founder of Kapiti Cheese, Ross McCallum, has evaluated these new and innovative cheeses and endorses the benefits and advantages they offer. Ross says "these pre-portioned cheeses will save time, labour and wastage and they are of a quality you would expect from a good European cheese" Feedback from customers who have trialed the frozen cheese portions has been really positive with many commenting that these new frozen cheese portions offer opportunities as an ingredient that previously was impractical because of the limitations from block or round

form cheeses.

James adds "we are also pleased to offer these cheeses at very competitive prices- often cheaper than the existing block cheeses."

The Canary cheeses portions are distributed in New Zealand by well-known food distribution companies including:

Bidvest
Countrywide
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Food First

For further information please contact:

Keith Clark from Canary
Phone 027 497 4706 or email:
keith.clark@foodchefs.co.nz
and visit our website:
www.canaryfoods.co.nz
to see further technical details for each of the cheeses.

Quality and convenience at a great price

New pre-portioned European cheeses. Camembert and Brie slices, Mozzarella slices and pearls, Feta and Blue Cheese cubes.



Contact Keith 027 497 4706
keith.clark@foodchefs.co.nz

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