

Our recipient for Life Membership is the very deserved Geoffrey Slack, JP.

Geoff's schooling years were at Hollings College in Manchester and he worked at many prestigious restaurants around the Greater Manchester area.

With wife Josie, they emigrated in the mid 1970's, starting his career in NZ with the infamous Royal Oak Hotel in Wellington as sous chef.

Along the way Geoff has worked at many establishments such as the Palmerston North Majestic Hotel, Cobb and Co, Catering contract at Auckland Leagues Club and then onto AUT as a Senior Lecturer for over 30 years.



Some of Geoff's accomplishments include:

Being the first chef with NZB (New Zealand Breweries) to have an apprentice.

He joined the Master Chefs Assoc of NZ in the early 80's. Back then a CV was submitted and membership was vetted by all branches

He was secretary for around 7 years (Malcolm Church was President most of that time)

Geoff has been a Senior judge at all Salon competitions up and down the North Island

He has been the Treasurer of the Auckland branch for so many years he has forgotten how long

He has been an Executive member past 2 years and is still the Returning officer for NZ Chefs voting Auckland and National votes when required

Geoff is the recipient of 3 service awards

Was consultant for the publication "New Zealand Chef" textbook Hamish McRae and Lesley Christiansen-Yule) Acknowledgement in book which is now a standard text for most Chefs training centres in NZ.

A judge for original "Taste New Zealand" awards.

For the Auckland Council "what's your flavour" (2015) Secondary Schools competition original judge for this now National Children's cooking competition

Is the Author of Dine In cookbook, aimed at aspiring home cooks to learn the basic principles of cooking well for friends and family.

And wrapping up – is a Justice of the Peace. Appointed in 1991

And was the Senior Lecturer in Hospitality AUT University, School of Hotel and Restaurant Studies (Chef) 1980 - 2014

Teaching professional cookery in a commercial kitchen environment and lecturing theory. Many of his ex-students are now members of the Chefs Association and running their own places

We are quite sure there may be many more accolades to come and we are extraordinarily proud of the contribution Geoff has made to both the NZChefs Association and the industry as a whole.