

**DECEMBER
2016**



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**SHARING A PASSION
FOR ALL THINGS CULINARY**

ARE **YOU** UP FOR
THE **CHALLENGE**
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"Often after the year of work pressures and the time deprivation of modern living it is the only chance we have to spend quality time with loved ones."

Christmas is upon us, All over the world (in over 160 countries) Christmas celebrations reflect local culture and traditions. The festivities can be startlingly different from country to country, focusing on different aspects of the nativity story. But whether you're celebrating "Sheng Dan Jieh" in China or "awaing Pere Noel" in France, we all share in the wonder and magic of the festive season.

For those of us here in the land of the long white cloud that can, we escape to the sun, surf and sand. Dust the cobwebs off the BBQ Breathe.... and enjoy this Summer Wonderland, often after the year of work pressures and the time deprivation of modern living it is the only chance we have to spend quality time with loved ones.

Savour it and dare I say, consider putting a 'work – Life' balance on the agenda for New Years, we only get one shot at life and every year you put off taking a little time for yourself, for your family, is one you can never get back.

Yeap, I can hear the cogs turning " I just need to turnover "X" or get "Y' qualification etc... Then I can take some time off or slow things down.

Just saying..... 'One Shot'

As we reflect on the past 12 months there is no denying it's been a busy year for NZChefs, with a certain degree of organised chaos and yes at times seemingly frantic activity, many of those of you behind the scenes can attest to this. I just want to extent a thanks to the legions of supporters who tirelessly work out of the limelight but whose efforts are instrumental in the dish, team or competition hitting the mark.

The dishwashers, plate runners, servers, front of house, mentors, the administrative staff and the brawn who lifts, lugs and moves everything around. Thanks guys I know often it seems you go unnoticed. But you don't, we all know these events, competitions, fundraisers couldn't happen without you.

Thank you for the last twelve months,,
Merry Christmas and Happy New Year.

Mark Scotting - Plate



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/NZYCClub



Tag find us on instagram
#nzchefs
#nzyoungchefsclub

www.nzchefs.org.nz

"May I wish everyone a happy and healthy Christmas and may you all look forward to a prosperous New Year."
Hawksy

As we approach the end of the calendar year it is time to reflect on how the year has panned out – in the case of NZChefs our school report would be something like the following.

• Our Membership

Very Good - The lifeline of any professional association has continued to increase at a steady pace throughout the year. Currently the highest in coming up to 60 years.

• Industry Support

Very Good - Like membership the support we have from our Corporate members, and Industry supporters has continued at a rewarding rate.

• Public Relations and Branding Recognition

Excellent - We have had unprecedented media attention across all our projects and activities. We are now constantly approached for commentary in this area and this recognises NZChefs as the experts.

• Training and Development of Our Profession

Very Good - Strength in the numbers of competitors throughout the regionals and national competitions has continued giving great opportunities to all our competitors to upskill at all levels. NZChefs also enjoyed a good response to the many demonstrations and seminars delivered around the country. A total of 10 Olympic Feasts, again around the regions all well attended. All Olympic Squad training and development sessions including engagement with tertiary level students and young chefs from the area where they were presented.

• Our Members on the International Stage

Very Good - Very respectable display by our duo competing in the World Finals of Global Chef in Greece – well done Mark Sycamore and Blake Haines.

Gold medal and overall winners Battle of the Pacific Sydney. You sure did us all proud – Ken O'Connell, Greg Piner and Fifi Liang.

And the absolute pinnacle of all culinary competitions, the Culinary Olympics – two bronze and a silver. The team sure bought home the metal. Great job, well done Steve, Cory, Mark, Darren, Richard, John and Ganesh with support by Anita, Keith and Shannon.

• Young Chefs Club

More work required - An area that needs some further attention around the country – watch this space (well at least PLATE) for a club coming near you soon.

I guess every school report includes the line 'could do better' and yes as strong members of the Hospitality community we will continue to try and do better always but not a bad year past by any measurement.

On behalf of all at NZChefs may I wish everyone a happy and healthy Christmas and may you all look forward to a prosperous New Year.

Cheers Hawksy



CLOSE-UP with Hawksy



Can You Help? Get involved

NZChefs are looking for a group of people interested in getting the Waikato BOP branch up and running again.

This area has been in recess for a while and we have members in the region that would like to networks and get together for social events.

Contact Keith Clark

027 497 4706,
or 0800 692 433

Auckland Branch welcomes new members;

Brett Pearson
Ankit Saluja
Ritesh Chand



National Office:
101 Onehunga Mall,
Onehunga, Auckland
PO Box 24 057,
Royal Oak,
Auckland. 1345, NZ
Phone 0800 NZCHEFS
Phone 0800 692 432
info@nzchefs.org.nz



Training the young



John Burton



Turkey anyone?

*We want you !!
Are you upto the challenge?
Check it out on page 17*

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Bidfood Culinary Calendar

March

Young Chefs Conference TBA March 2017

May

NZChefs Southern Lights Salon 20th May 2017
NZChefs Wellington Branch Salon 21st May 2017
NZChefs Hawkes Bay Branch Salon 27-28th May 2017

June

NZChefs Northland Branch Salon 11th June 2017
NZChefs Taranaki Branch Salon 12th June 2017

July

NZChefs National Conference @ AGM 7th-9th July 2017
NZChefs Hospitality Championships 2017 27-30th July 2017

October

Hans Beuschkens World Junior Chefs Challenge Guam 12th October 2017
Global Chefs Challenge Guam 12th October 2017
Global Pastry Chef Challenge Guam 13th October 2017



**NZ HOSPITALITY
CHAMPIONSHIPS 2017**
In association with NZChefs

NEW NAME - NEW LOGO

But same great success
27th-30th July 2017

2017 Bidfood Trade Shows

Show	Date	Time	Venue
Auckland	Tuesday 2 May	12-5pm	Alexandra Park Function Centre, Tasman and Lyell Rooms, Corner of Greenlane West Road and Manukau Road, Greenlane, Auckland
Hawkes Bay	Tuesday 9 May	1-5pm	Grandstand, Showgrounds Hawke's Bay, Kenilworth Road, Hastings
Wellington	Wednesday 10 May	1-5pm	Deloitte Gallery, Westpac Stadium, Waterloo Quay, Pipitea, Wellington
Dunedin	Tuesday 16 May	1-5pm	More FM Arena, Edgar Centre, corner of Portsmouth Drive & Teviot St, Dunedin
Invercargill	Wednesday 17 May	1-5pm	ILT Stadium Southland, Court 6 & 7, Surrey Park Sports Centre, Isabella Street, Invercargill
Queenstown	Thursday 18 May	1-5pm	Millennium Hotel Queenstown, 32 Frankton Rd, Queenstown
Hamilton	Monday 29 May	12-5pm	Claudlands Event Centre, Corner of Brooklyn Road and Heaphy Terrace, Claudlands, Hamilton
Rotorua	Tuesday 30 May	1-5pm	Energy Events Centre, Queens Drive, Government Gardens, Rotorua
Tauranga	Wednesday 31 May	1-5pm	Bay Park, 81 Truman Lane, Mt Maunganui
Greymouth	Wednesday 7 June	12-4pm	Omoto Racecourse, Omoto Road, State Highway 7, Kaiata, Greymouth
Nelson	Thursday 8 June	12-5pm	Annesbrooke Church, 40 Saxton Rd West, Stoke
New Plymouth	Monday 19 June	1-5pm	The Concourse, Yarrows Stadium, Lower Marataua Street Entrance, New Plymouth
Palmerston North	Tuesday 20 June	1-5pm	Barber Hall, Arena Manawatu, Waldegrave Street, Palmerston North
Whangarei	Tuesday 4 July	12.30 - 4.30pm	Toll Stadium - Refining NZ Lounge, 51 Okara Drive, Whangarei
Christchurch	Tues 18 July	12-5pm	Horncastle Arena, 55 Jack Hinton Dr, Addington, Christchurch
Timaru	Wed 19 July	12-4.30pm	Southern Trusts Events Centre, 70 Morgans Rd, Glenwood, Timaru

Bidvest changes to Bidfood



Passionate about service

Earlier this year, the foodservice interests of Bidvest were split into a new international business whose primary focus is food and foodservice. It also brought about a change of name, and so, from the 1st of December 2016, we will be trading as Bidfood.

The new name resonates with our business philosophy. It is important to retain a link to our roots ("Bid") but at the same time use a word that is indicative of our future ("food"). For us, it is all about the food, and the solutions and services that we offer the market. We are passionate about our industry and will continue to aim to provide outstanding service and support to our customers.

You will notice some changes - new artwork on trucks, new logos on our stationery, and a new legal name (Bidfood Limited). We will also be updating our websites and our 0800 number over time, but for now you will be able to continue to use the current address and number. Our primary phone numbers remain unchanged.

Most importantly, our people - the Bidfood team - are still the same, and remain absolutely committed to being an outstanding business partner to every one of our customers.

We thank you for your on-going support - we value your business, and look forward to developing exciting ideas and solutions that reflect our shared passion for food.

Phil Struckmann
Chief Executive Officer
Bidfood Limited

Plate	Material Deadline	Issue Posted
Issue 73	22nd January 2017	22nd February 2017
Issue 74	11th March 2017	22nd March 2017
Issue 75	15th April 2017	27th April 2017
Issue 76	27th May 2017	8th June 2017
Issue 77	27th June 2017	8th July 2017



**HOUSE OF
KNIVES**
CUTLERY AND COOKWARE FOR SERIOUS COOKS



Bidfood
bidfood.co.nz 0800 bidfood



World First Simply Too Good To Resist

Simon Gault's Five Percent Limited signs shareholding purchase agreement with Cocavo Limited.

Five Percent, trading as Simon Gault Home Cuisine, has acquired a minority holding in the exciting new start up Cocavo Limited with an option to increase this holding in 12 months time.

"When we met with Chris Nathan, founder of Cocavo, we were immediately impressed with a genuine innovation and a unique product and it was a pretty easy and instant decision for us to invest," says Managing Director, Nick Baylis.

Cocavo is a world first, blending Avocado and Coconut Oil to create what is regarded as the world's healthiest Coconut Oil. Cocavo has less saturated fat than regular coconut oils and when blended with avocado oil offers the added health benefits of avocado oil, including high levels of mono-unsaturated fat, vitamin E and plant sterols.

"Healthier's great," says Simon Gault "but Cocavo is much more than that. The high smoke point makes it ideal for cooking but what really impressed me though was the quality and cleanliness of the Cocavo oil. The delicate flavour comes from the cold pressing of exceptionally high quality raw ingredients that are all organic and preservative free. I just loved it."



RESTAURANTS SERVING THE BEST BEEF AND LAMB REVEALED

As these awards have grown, so has the innovation that New Zealand chefs have behind their beef and lamb dishes. Our chefs are placing New Zealand on the food map as they display skills to rival the best found anywhere," says Jacobs.



The 2017 Excellence Award holders have been revealed this evening with 162 restaurants nationwide joining a group of 3,150 restaurants who have received the nation's longest running culinary accolade since the awards were first launched. Over the past few months, culinary trained assessors have been scouting out restaurants serving only the best beef and lamb dishes to determine the annual Beef and Lamb Excellence Award holders.

The awards, now in their 21st year, attracted over 200 entries with over 400 beef and lamb dishes being assessed on taste, presentation, degree of cooking and overall appeal, over a three-month period. The 2017 recipients have been awarded a gold plate to mark the success of their beef and lamb dishes and ensure diners can expect an experience second to none. Also on the evening, the following five chefs were announced as 2017 Beef and Lamb Ambassador

Chefs, after excelling in the assessment process:

- Steve Beere from Mint Restaurant, Napier
- Shaun Clouston from Logan Brown, Wellington
- Alistair Forster from Mahana Estate, Nelson
- Daniel Hill from Pitches Store, Ophir, Central Otago
- Scott Kennedy from Nero Restaurant, Palmerston North

The five chefs presented their skills this evening at the reveal event, where they served food writers, media and industry heavyweights a signature beef and lamb canapé dish. Food writer and Listener columnist, Lauraine Jacobs, explains the awards not only showcase the very best beef and lamb, which are iconic to many Kiwis but also the high calibre of chefs in New Zealand. "Beef and lamb dishes are eye-catching statements on many menus around New Zealand - it's hard to come across a menu that doesn't incorporate these quintessential Kiwi ingredients in one way or another. "As these awards have grown, so has the innovation that New Zealand chefs have behind their beef and lamb dishes. Our chefs are placing New Zealand on the food map as they display skills to rival the best found anywhere," says Jacobs.

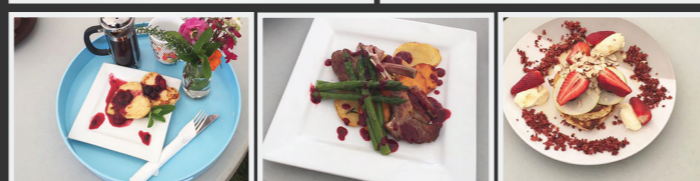
Shaun Clouston of Wellington's Logan Brown is proud to be representing Beef and Lamb as an ambassador for the fourth time. "Beef and lamb dishes are a staple on my menu, to showcase versatility and the beautiful flavours, I typically use two cuts for each dish, a first class cut and a secondary cut. "Being an ambassador chef and a part of something that I am so passionate about is great motivation to keep growing as a chef and I am very much looking forward to the year ahead," says Clouston.

KIWI KIDS CAN COOK

*Congratulations Max Donaldson
- EISNO Kiwi Kids Can Cook
Northland Champion 2016!!*

*Congratulations to Elizabeth Tribble
who also qualified for The National
Hospitality Finals with a wild card
entry!*

*The competition was so close and
the quality and calibre very high
from these 2 competitors!!!
Well done to all competitors for an
amazing event in Northland*





Pictured; John Burton with his wife Anne (green dress) and children (from left) Thomas, Alice and Claire.

the family business got sold, John started his own. By the time he was 27, John was importing tea for big brands and creating house brands.

Two years later John was diagnosed with Marfan Syndrome, a genetic disorder that affects the body's connective tissue, and he had heart surgery to replace a heart valve.

One of his tea suppliers, Merrill J. Fernando, visited John and put a proposition to him – that they launch the Dilmah brand together in New Zealand. With coffee on one side of the warehouse and Dilmah tea on the other, John set up distribution through Cerebos Greggs and started building the brand.

John still has a 49% shareholding in Dilmah NZ and says he is grateful to Merrill for encouraging him to carry on and succeed – and “for being a good mate all these years”.

Chief Executive of ACC Scott Pickering says the Attitude Awards shine a light on New Zealand’s unsung heroes.

“At ACC we’re delighted to support the Awards and to acknowledge a talented group of New Zealanders who live life to the fullest, achieve their goals and provide role models to our community”

Other Attitude Award winners are Debra Lampshire (Making a Difference and ACC Supreme Award), Eilish Wilkes (Youth Spirit), Tupou Seini Neiufi (Emerging Athlete), Graeme Porter (Sporting Spirit), Ese Aumalesulu (Spirit of Attitude), Rodney Bell (Artistic Achievement), and Genera Ltd (ACC Employer). Anne Hawker was inducted into the Attitude Hall of Fame and Hawke’s Bay athlete Guy Harrison won the Attitude People’s Choice Award.

The Awards have grown out of the Attitude TV series which screens on TV ONE on Sunday mornings at 8:30AM.

Dan Buckingham, Chair of the Attitude Trust, says the Awards are about celebrating some outstanding New Zealand achievements, as well as shining a spotlight on disability.

“We celebrate success and achievement across areas such as art, sport and the big one for us - employment and entrepreneurship. There were some spectacular moments on stage, with some very humble Kiwi’s getting the recognition they deserve,” says Buckingham.

Sponsors supporting the Awards include: ACC, Westpac, Drake Medox, Ministry of Health, Barfoot & Thompson, Manawanui inCharge, Healthcare NZ, KPMG, Lion Foundation, Ricoh, Air New Zealand and New Zealand On Air. ACC has been the principal sponsor for nine years.

First held in 2008, the Attitude Awards are national awards that celebrate the achievements of people who live with disability. The aim of the event is to shine a spotlight on the disability sector, and draw attention to the one in four New Zealanders who live with disability.

TEA TURNS A NEW LEAF FOR EXECUTIVE CHEF

Volker Marecek hung up his executive chef’s hat and jacket at The Langham Auckland – albeit briefly - to go and teach young Sri Lankans how to cook, among other things, pasta.

The European fare, he says, was something quite different for the youngsters to cook from their usual fare of dahl, rice, curries, kottu and hoppers, full of Ceylonese spices.

Volker and fellow world class chefs Sean Collins from Accor Hotels and Selvana Chelvanaigum from William Angliss Institute were hoping to give the trainee chefs an edge into a job in hotel kitchens furiously trying to find enough staff to meet the needs of Sri Lanka’s burgeoning tourism industry.

Marecek’s journey from ruling the kitchens at The Langham Auckland to the MJF Culinary Centre just outside Colombo, started a couple of years ago - with tea.

Marecek and a Langham front of house partner, Benjamin McManus, took on the Dilmah Real High Tea challenge in New Zealand and scored a gold medal and the right to represent New Zealand. Since then Marecek has not only visited Dilmah tea plantations, but learnt about the work of the MJF Foundation and the Ethical Tea Society.

The founder of Dilmah, Merrill J Fernando, ensures his foundation receives around US\$3 million each year, from the many Dilmah companies’ profits, and that it is used to help his fellow Sri Lankans. For the man many Kiwis call “Mr Dilmah”, it is an essential part of his ethos: “business is a matter of human service”.

During his first trip to Sri Lanka, Marecek visited a MJF Centre and met with children and young adults living with disability. It changed his outlook on life. “My visit this time is only for eight days, but this is the first time that I have dedicated my time to help people there,” he says. “I feel really privileged to be able to give back.

“I taught the kids basic skills and what it is like to be a chef; that is not a 9 to 5 job and that you must have a passion and a love for cooking.”

Marecek’s career started in Germany at the age of 16. His cooking has taken him around the world and to places like the Savoy in London. In 2007 he and his wife decided they wanted to put down roots and applied to become permanent residents of New Zealand. The word got around in executive chef circles and The Langham quickly snapped him up to manage its Auckland hotel’s kitchens. The world the young Sri Lankans he taught come from is in sharp contrast. Many are from poor families, have a disability or were badly wounded in the recent civil war. For them securing a career in cooking means they and their families will have an income.

Marecek also cooked for more than 400 graduates of the MJF Kids’ programme. These youngsters come from low income families living close to Dilmah facilities. The program helps them with their education, uniforms and books, and helps provide a safe passage through their teenage years. In the 10 years the programme has run many have graduated from universities, with some returning as doctors to help in the areas around the plantations. The event was held at the aptly named Merrill J Fernando Centre for Sustainable Development and Empowerment.

“I have travelled all around the world and done many things, but this chance to teach the kids was just outstanding,” Marecek says. “I am glad people can share my excitement.”



Volker and a young Sri Lankan trainee chef



Volker Marecek - The Langham Auckland



“business is a matter of human service.” - Merrill J Fernando



Attitude Trust

John says his surgical mishap is just one of those freaky / unlucky outcomes. His attitude to life is not to worry about what you can’t do, but focus on what you can.

John’s career in tea started by learning the business from his grandfather and father, who imported tea. When



Chaîne des Rôtisseurs

William Mordido recently returned from representing Nz at the Jeunes Chefs competition with the second place silver medal. The Jeunes Chefs competition run by the Chaîne des Rôtisseurs, is open to chefs under 27 years of age. It allows young chefs to showcase their talent and creativity in an international arena.

Last year William won the national competition to gain the right to represent Nz in Manchester UK.

William competed against 23 other young chefs from around the world, so to gain second place is an outstanding achievement.

The competitors were given identical black boxes of ingredients that they only saw on the day of the competition.

They had 30 minutes to write a three course menu for four people. They then had 3.5 hours to cook and present their menu.

They had to use a minimum of 50% all of the following items:

- 1 whole crab
- 2 whole rabbits – with kidneys & liver
- Winter cabbage
- Green apples
- Cheddar cheese

There was also a common table of a variety of pantry ingredients available to each competitor. From the common table and the mandatory ingredients William created the following dishes:

Appetiser/entree

Crab and Cheddar Rice cake, capsicum celery salsa, citrus aioli

Main

Rabbit roulade with a beer braised rabbit leg and mixed herb stuffing , russet new potatoes, cauliflower puree, braised winter cabbage , whole roasted shallot, raisin rabbit glaze.

Dessert

Vanilla bavarois , spiced red wine gelee, poached apple, rhubarb compote, hazelnut sponge and crumb and a tempered chocolate garnish to finish.

In preparing for the competition William worked at his old high School (Onehunga High School) in the kitchen. His High School teacher Angie Wilson helped him replicate competition conditions by doing over 10 'black box' timed trials. This included trying to use difficult ingredients that were going to be seasonal to what might be given in Manchester. William also worked with limited equipment for practices as he was not sure exactly what was going to be available on the day of the competition. This worked to his advantage as it meant he was prepared for any conditions.

His employer and mentor at the time of competing at Chikos Restaurant and Cafe, Roberto Manuel, helped to refine his skills in the kitchen to apply in the competition, as well as preparing him for his future wherever he may be working. They focused on refining butchery skills, fish mongery, flavour combinations, plate compositions and up skilling cooking techniques. William also did extensive research in the year leading up to the competition.

Bjorn Svensson and Sarah Harrap of Criollo's Chocolates and Desserts in west Auckland, who are both international award winning pastry chefs, also taught William basics in tempering chocolate and producing garnishes for his desserts. Jiemin Aw who is also an award winning pastry chef helped guide William with his training.

William feels extremely proud to have represented NZ and represented everyone who has supported him through this journey. It has not been easy. It is the first time someone from NZ has placed on the podium in over 20 years, so he is honoured to have achieved that at this age and early on in his career. He has been awarded so

many silver medals in the past, however the thing that sets this one apart is that it is an outright 2nd place in the world. Many of the previous silvers have been awarded based on points system out of 100, so are not true 2nd place awards, but more a representation of basic achievement. William said "I have made so many connections and friendships overseas and winning the medal was the perfect cherry on the top of such a smooth and well run competition."

What next for William?

"I currently have my sights set on work experiences overseas. In the meantime I am catching up with friends and family, who I have neglected while training and working and fundraising in the lead up to the competition."

Acknowledgments

William would like to take this opportunity to thank some industry businesses that also supported his training in the lead up to the International final.

Sanford Ltd: for the generous donation of fish and seafood for practices

Sabato: for the generous donation of Valrhona chocolate for desserts

Pip Duncan & Vegetables.co.nz; for helping out with the purchase of vegetables for training

The following generously sponsored food/wine for our fundraiser event:
Wilson Hellaby's
Food Chain
ZealFresh
Village Winery

Criollo's Chocolates and Desserts
Generously helped with training (Bjorn Svensson, Sarah Harrap)
Jet Park Hotels Jie Min Awe also assisted in training for desserts
Jeremy Schmid (The officers Mess) helped with butchery training.



NZChefs feed the Homeless

The United States Embassy laid on its annual Thanksgiving feed of "Turkey and all the fixings" for Wellington's homeless last month.

It is the eleventh year running the capital's poor and needy have been served roast turkey, roast vegetables, stuffing and pecan pie at the Wesley Church Hall.

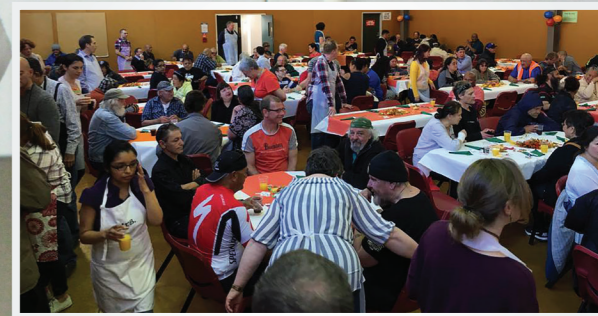
The Lunch is a well-oiled machine nowadays with NZChefs Wellington Branch overseeing the prep, cooking and volunteers for the seventh year in a row.

The United States Embassy hosts an annual event in conjunction with Wellington's Downtown Community Ministry (DCM), NZChefs, Weltec, Bidfood and Fonterra.

250 hungry mouths were feed, for some the only decent meal they've had for a while.

Thanksgiving Day is a national holiday in the United States, celebrated on the fourth Thursday of November. It started out as way of rejoicing after a successful harvest, but today is more about family reunions, roast turkey, pumpkin pie and watching American Football on television.

It has become a significant event in NZChefs Wellington Branch's calendar, a wonderful opportunity to reflect on all we have, a chance to express our thanks, and give back to the community.



Close-up of Waiariki Bay's Dessert Recipe

When the Waiariki Bay of Plenty Polytechnic's Rotorua Campus won this year's Innovation Award at Nestlé Toque d'Or, they did so with a menu that scored top marks from the judges. Student chefs Shivansh Uppal and Adrian Soriano created a series of dishes that included: a delicately prepared salmon, island-style New Zealand prime beef sirloin and a chocolate orange dessert. All of the dishes made clever use of Nestlé Professional products in a creative way. We showcase the recipe for one of their stand out dishes - Nestlé chocolate Jappa Crème and petite bon-bon. To view the team's other dishes, go to Nestléprofessional.co.nz

Recipe

Nestlé chocolate Jappa Crème and petite bon-bon

Serves: 6

Ingredients

Orange Milan sablé (Base)

75g Unsalted butter
50g Sugar
125g Soft flour (Sieved)
1 each Egg yolk

Nestlé Jappa chocolate Crème (Top) Bombe mix

40g Water
85g Sugar
4 each Egg yolk
1 each Whole egg

Jappa chocolate Crème

190g Fresh Cold Cream
1 each Fine orange zest
165g Nestlé Docello Royal Dark Chocolate Couverture
1 tbsp Orange paste
2 each Gelatine leaves
40g Water

Mini bon-bon

65g Fresh milk
65g Water
65g Unsalted butter
10g Sugar
pinch Sea salt
75g Soft flour (Sieved)
2 each Whole egg (beaten)
20g Sugar for coating
pinch Cinnamon powder for coating

Nestlé ganache

100g Highlander Sweetened Condensed Milk
20g Nestlé Milo
20g Dutch cocoa powder
20g Unsalted butter

Nescafe Cappuccino Crème Anglaise

200g Fresh Cold Cream
1/4 each Vanilla bean
½ tbsp. Nescafe Gold Blend Coffee
40g Sugar
4 each Egg yolks

Spiced orange compote

125g Fresh Orange juice
125g Verjuice
1 each Lime juice
50g Sugar
1/2 each Cinnamon stick
1 each Cardamom pod
1 each Clove
1 each Bay leaves
1 each Star anise
pinch All spices
pinch Saffron threads
2 each Orange fillets
1 each Orange zest, removed in wide strips
3 each Arabian dates
1 tbsp. Corn flour
1 tbsp. water

Nestlé chocolate button

70g Nestlé Docello Royal Dark Chocolate Couverture

Black sesame glass

100g Isomalt
10g Toasted black sesame seed

Nestlé Jappa chocolate crème (Top) Bombe mix

Method:

Heat the water and sugar in a small saucepan over medium heat until the sugar syrup register 121c. Whisk the egg and egg yolks using electric mixer for 5 minutes until pale and creamy. With the motor running, pour in the hot sugar syrup and whisk to ribbon stage. Whisk until the mixture is cool.

Jappa chocolate crème

Method:

Bloom the gelatine with 40ml of cold water. Heat the cream and orange zest over low heat until the cream reaches simmering point. Add the bloomed gelatine onto the cream then pour the hot cream onto the Nestlé Docello Royal Dark Chocolate Couverture mixture. Stir until the chocolate has melted and combined with the cream to form a smooth and shiny ganache. Add the orange paste. Fold ½ of the bombe mix in to the ganache until combined and smooth. Set the crème mixture into a prepared mould.

Orange sablé (Base)

Method:

Use electric mixer, mix sugar and soft butter with paddle until creamy, fluffy and smooth. Add the yolk, continue mixing with low speed. Finally add the sieved flour. Wrap the dough with glad wrap and set in the fridge for 5-10 minutes before use it.

Nestlé ganache

Method:

Combine Highlander Sweetened Condensed Milk, Nestlé Milo, unsalted butter and Dutch cocoa powder in a small saucepan. Heat the mixture over a low heat until all ingredients bind together. Cool down before use.

Mini bon-bon

Method:

Place the milk, sugar, butter, water and salt in a small saucepan. Bring it to the boil over medium heat. Remove from the heat, stir in the sieved flour. Stir quickly until the mixture comes away from the side of the pan. Leave it to cool slightly before adding the beaten egg. Mix the dough until it forms a smooth and shiny dough. Transfer the dough to a piping bag. Pipe a ball pattern. Cool it down in the fridge. Once cool down, roll into ball shape then deep fried until golden brown. Drain in paper towel. Fill the bon-bon with Nestlé ganache. Toast the bon-bon with sugar and cinnamon.

Nescafe Cappuccino Crème Anglaise

Method:

Bring the cream, Nescafe Gold Blend Coffee and vanilla to boil over medium heat. Whisk the egg yolks and sugar together until creamy and pale. Gradually add and stir the hot cream into egg yolk mixture. Put the mixture into the same pot. Bring it the custard to 82c or ribbon stage. Cool the custard immediately.

Spiced orange compote

Method:

Add the orange juice, verjuice, lime juice, sugar, cinnamon stick, cardamom pod, clove, bay leaves, star anise, all spices and saffron thread in a small pot. Bring it to boil then simmer. Reduce it till half. Zest the orange then segment it. Cut the Arabian dates into a small cube size. Combine the corn flour and water. Once the syrup has thickened up add the orange zest, orange segments and chopped dates.

Thicken the compote with the corn flour.

Nestlé dark chocolate button

Method:

Melt the chocolate over a ban-marie. Mix it and make sure the chocolate is completely melted. Pipe the chocolate into a button mould. Cool it down and un-mould it when the chocolate is set.

Sesame seed glass

Method:

Put isomalt into silicon mat tray. Sprinkle the black sesame seed on the top. Put the tray in the oven for 15-20 minutes at 180c. Once cool down a bit, shape and set the isomalt to a desired pattern.

To plate:

Place the set Nestlé chocolate Jappa Crème on top of orange sablé. Filled the crème canal with Nescafe crème Anglaise. Make three nice dots next to Jappa Crème. Place filled mini bon-bon on the side with orange spiced compote. Place the chocolate button on the top of Nestlé chocolate Jappa Crème then garnish with black sesame seed glass. Finally, make sufficient amount of small dots around the plate.



Nestlé chocolate Jappa Crème and petite bon-bon

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WORLDCHEFS



Dear Chef

As you are no doubt aware Worldchefs announced the launch of our newly revamped Global Culinary Certification Platform on November 8th, - we are now open for business. We have worked closely with our partner City & Guilds Group to create this unique and innovative digital platform which allows chefs from around the world to be fully recognised for their experience gained while working in the industry. Using the online application platform, users will be able to submit their evidence and verify their expertise at nine different levels which include professional cook, master chef, master pastry chef and culinary educator.

The WORLDCHEFS Global Culinary Certification enables experienced chefs, cooks and culinary educators, as well as culinary students who are embarking on their career, to have their skills and experience validated by industry professionals at WORLDCHEFS earning the stamp of quality that the City & Guilds brand assures. More importantly the Culinary certification will be recognised globally, literally serving up a world of opportunities for chefs who want to travel and work internationally.

As Worldchefs President, I am incredibly proud of the work we have done with our accreditation partner City & Guilds. There is no other Chefs organisation that can offer this opportunity to their members and it is a unique development for our global hospitality Industry which has been seeking standards that reflect the highly mobile nature of the culinary workforce. There are millions of highly talented chefs and cooks just like you from around the world who cannot afford to take time out from their busy jobs, but still want the chance to demonstrate the wealth of experience they have gained over the years. We also want to recognise the fantastic work done by culinary educators who nurture and inspire the future generation of the chefs. This programme has been created for you and I would earnestly encourage you to consider becoming a Worldchefs Certified Chef and in doing so you will be joining the standard bearers of our Global industry.

To apply for your WORLDCHEFS global certification please go to: <https://www.worldchefs.org/Certification>
or contact our Education Director John Clancy at education@worldchefs.org for more information.

With Culinary Regards,

Thomas A. Gugler – Worldchefs President

WORLDCHEFS joined forces with the City & Guilds Group to create a new digital platform which allows chefs to be fully recognised for their experience gained whilst working in the industry. Using the tool, users can verify their expertise at nine different levels which include professional cook, master chefs, master pastry chef and culinary educator.

The WORLDCHEFS Global Culinary Certification enables experienced chefs, cooks and culinary educators, as well as students who are embarking on their career, to have their skills and experience validated by the industry professionals at WORLDCHEFS whilst earning the stamp of quality that the City & Guilds brand assures.

Best of all the certification will be recognised globally, literally serving up a world of opportunities to chefs who want to work internationally.

Kirstie Donnelly, Managing Director, City & Guilds said: "As people's palettes grow ever more adventurous, seeking out new and undiscovered cuisines, chefs from all corners of the globe are increasingly demand in countries other than their own.

"Having internationally recognised standards that are earned online and recognised across the world will allow chefs to travel wherever their talents are in demand and help employers across the globe access the skilled workforces they need.

"The WORLDCHEFS global culinary certification has been well received by governments around the world and applauded by the industry and we are really excited about its potential to raise global standards of culinary excellence."

WORLDCHEFS global certification please visit
<https://www.worldchefs.org/Certification>

Last month marked the launch of a brand new online tool that will allow chefs to earn a globally recognised professional certification without even having to leave the kitchen.

The WORLDCHEFS certification offers a new way for employers to recruit staff and it assists with career development. It allows chefs to showcase their skills and experience online, using sharable digital 'badges' which can be displayed on social media and job sites, giving employers instant information on each candidate. And it's not just for experienced chefs or employers. Culinary schools can also use the system to certify trainee chefs and cooks finishing their studies, allowing them to demonstrate their skills to prospective employers when they hit the marketplace and giving them a competitive edge as they set out on their career.

The innovative on-line platform was designed by DigitalMe a company who work with teachers, charities and employers across the world to create a new digital currency that recognises people's skills and talents.

Thomas A. Gugler, President of WORLDCHEFS, said: "We are incredibly proud of the work we have done with City & Guilds. The industry has been crying out for a standard which reflects the highly mobile nature of the workforce. There are millions of highly talented chefs and cooks around the world who cannot afford to take time out from their busy jobs, but still want demonstrate the wealth of experience they have gained over the years. We also wanted to recognise the fantastic work done by culinary educators who nurture and inspire the future generation of the chefs.

"Our main aim is to have global equal opportunities and career aspects which enable chefs to work all around the globe with a reputed recognition, certification and with pride."



THOMAS A. GUGLER – PRESIDENT

WORLD CHEFS

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The New Zealand Chefs Association
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Bocuse d'Or



ARE YOU LOOKING FOR THE ULTIMATE CAREER CHALLENGE?

NZChefs, is establishing a High Performance Competition Squad with a long-term view to compete again in the Culinary Olympics in 2020.



We have identified some key International Competitions between now and 2020 and members of the High Performance Squad will be selected to compete should NZChefs choose to enter.

- Asia Pastry Cup Singapore
- Global Chef
- Global Pastry Chef
- Hans Beuschkens Junior Chef Challenge
- Battle of the Tasman
- Battle of the Lion Singapore
- Gourmet Pacific Challenge
- NRA Chicago
- Bocuse d'Or

We are looking for;
Junior Chefs
Senior Chefs
Mentors

Across both Pastry and Culinary.

This invitation is open to every current financial member of NZChefs. A formalised training programme will be developed to build skills.

Prepare your competitive CV... don't have one, no worries begin your competitive career now and enter those regional events in 2017 and beyond. Once we begin training only those committed and focussed will be considered. Your workplace and your family must also back your application, due to the intensive training and interruption to work timetables you should consider this with a great deal of thought.

Please contact Carmel Clark for an application form.
Contacts - Carmel Clark, NZChefs info@nzchefs.org.nz,

0800 692 433

www.nzchefs.org.nz





Season's greetings to one and all,
Well this year has certainly passed by very quickly with a full agenda of culinary activities throughout the Pacific Rim.

There are far too many to acknowledge but all these events would not happen without the tireless voluntary work carried out by so many culinary inspired individuals along with the Executive and committee members from each country.

Of course the sponsors play a major part with all these successes as without their support and input most of what we do would not happen. So it is with special thanks that we acknowledge all the sponsors that you get support from.

So to all culinary professionals throughout the Pacific Region I would like to extend my sincere best wishes for the festive season and hope that you get some time off to enjoy the summer period and more importantly get together with family and friends.

2017 is shaping up to be as busy as 2016 and I look forward to supporting as many countries within the region as possible.

Take care; safe travels if you are lucky enough to be heading off somewhere.
We will touch base again in the New Year,

Culinary Regards,
Murray M Dick,
Continental Director- Pacific Rim.



Landmark partnership will bring additional exposure to the global young chef community.

The countdown for the first Worldchefs Global young Chefs Challenge at Sirha, Lyon has started!

The competition, formerly known as the Hans Bueschkens Young Chefs Challenge has been in existence since 2002, will debut for the first time at Sirha, the international food and beverage exhibition in Lyon this 2017.

The Global Young Chefs Challenge will take place on the 25th January 2017 at the "cuisine on Stage" in hall 2.2. It will run on the same day as the world's most famous culinary competition, the Bocuse d'Or finals, which will take place in the nearby hall.

This edition will see participants from 8 countries sharpening their skills to take home the Hans Bueschkens Trophy and emerge as champion at the Global Young Chef Challenge.

The competitors are : Salvatore Canargiu (Italy), Eric Seger (Sweden), Marianus Von Horsten (Germany), Lynette TSH Payuda (Singapore), Victor Hugo Perez Ruiz (USA), Rahil Rathod (UAE), Christopher Malone (Australia) and Michael Tan (France).

Each team consists of one competitor and his/her appointed assistant, and requirements state that both need to be below 25 years of age. The competitors will have to prepare three course meals for 6 people by using pre-determined ingredients for jury evaluation and for photos and media. The first course will comprise of the entrée, followed by main course, and finally the dessert.

In previous editions, the Global Young Chefs Challenge has always taken place alongside the Global Chefs Challenge and Global Pastry Chef Challenge during the biennial World Chefs Congress.

Sirha receives almost 200 000 professional visitors from 135 countries whereof 20 000 are chefs. Sirha is covered by 1000 journalists with 2 300 media-web down fall during that week and 6.4 million page views. It also hosts the world most prestigious individual cooking competition, the Bocuse d'Or.



The inaugural batch of Diplôme Avancé Culinaire trainee chefs who completed their 3-month internship, have been well-received within the industry. The feedback gathered from their executive chef mentors has been absolutely incredible. After successfully completing Diplôme de Cuisine or Diplôme de Pâtisserie, these students enrolled in the Diplôme Avancé Culinaire (DAC), to advance their practical skills and theory further. This new programme may be just 9 months long, but on top of focusing on the preparation and service of French classical and contemporary dishes, it presents students with an exciting opportunity to apply everything they have learnt at Le Cordon Bleu in a real life kitchen internship experience.

The internship is designed to provide students with an insight into the realities of the industry. To prepare the students to enter the industry, the Career Manager ensured that they understand and can demonstrate professionalism, résumé writing, interview and presentation skills. The department, together with the chef lecturers, also assisted students in identifying and securing appropriate internship placements.

Some students requested for their internships to be out of Wellington to gain a different experience and improve their chance of employment. The two students furthest away from Wellington are doing their internships in China; one in Brasserie Flo in Beijing, and the other in The Sheraton Hotel in Zhuhai. The other students are scattered over the North Island; from Auckland, to Napier, to Martinborough, and Wellington.

Executive chefs working and mentoring the students have sung high praises of the interns and believe that Le Cordon Bleu student-chefs are professional, enthusiastic, passionate, and eager to learn. Many of the students have made such great impressions that they have been offered full-time positions after the internship. This fulfils their purpose of discovering employment opportunities after completing their studies, and shows that they are ready to enter the industry

Most of the Executive chefs felt that the students fitted in well and rather quickly and were impressed by their ability to adapt. With most industry chefs commenting that the students are tidy and hardworking, it is reassuring to know that all the teachings from the respective Diplômes have paid off and the students have digested everything they have learnt and are applying them in the industry.



Kalinda and Ben Bayly, chef at The Grove in Auckland. Kalinda has been offered a full-time position at Baduzzi.



"Sheng Fu is always professional, clean and tidy, he comes in on time or early and is always keen, willing, and hungry to learn which is great to see. He is very enthusiastic, fits very well in the team and gets on with his peers. He has a good head on his shoulders and hopefully there will be a full time position, come September time" - Paul Froggatt executive Chef Huka Lodge, Taupo



Dan and Sylvia at Princes Gate Boutique Hotel in Rotorua "They have a very good standard of work, are professional, and good to have them around" - Craig Davson the Assistant Manager at The Princes Gate Hotel, Rotorua.

From the team at Plate
We wish you all
a very

Merry Christmas
Happy New Year
2017

