

NZChefs farewell a true culinary professional, Neil MacInnes

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FOR ALL THINGS CULINARY

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Nestlé Professional

Spread the word in 2017.....**Kiwi Kids Cook and NZ Young Chefs Club**

For most, 2017 is now in full swing and we are gearing up for the year ahead. January was tempered with a little sadness, as the news of the passing of Chef Neil MacInnes filtered throughout the hospitality industry. Neil was most certainly held in high regard amongst his peers and of course the countless students he taught and mentored throughout his career at Christchurch Polytechnic. Tributes from Murray Dick and Graham Hawkes will attest to, in this issue.

Neil's passion for the culinary arts is without question, as was his commitment to passing on that passion along with his skills and extensive knowledge to the up and coming within the industry. He has certainly left some big shoes to fill and will be sorely missed.

On the subject of the up and coming within the industry. I'd firstly like to remind everyone about "Kiwi Kids Can Cook". This is a great programme focusing on having a little bit of fun for the young. Each region will be holding competitions with the winners travelling to Auckland to participate in the 2017 NZ Hospitality Championships. Initiatives like this can only be successful with backing, mentoring and support so please get in behind this. It's proven to be a great success in Northland and we are looking forward to sharing this with all regions.

Secondly NZ Young Chefs Club, by now most will have heard about this programme/forum. If not, contact your NZChefs regional office for information. Spread the word, this is an ideal opportunity for training chefs to network, collaborate and build lasting relationships with their peers.

Mark Scotting - Plate

NZ Young Chefs Club

The NZ Young Chefs Club was created to provide a forum for the next generation of chefs to network and collaborate together using the assistance of tools such as Facebook.

We aim to provide, support, events and mentoring.

Our main goal is to assist in the learning and networking in the culinary field to help build working relationships in the industry.

We endeavor to teach new techniques, offer demonstrations to learn new skills that may not be available in all work places as well as food that may not be at everyone's disposal.

One of the clubs major goals is for the industry as a whole to take another step up and become a more knowledgeable and professional trade.

Like us on Facebook @NZYCClub to keep up with what's happening in your area.



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www.nzchefs.org.nz



*In the words of the late Chef Neil MacInnes.....
"Dream Big, Work Hard and Be Humble."*

NZChefs trusts one and all had an enjoyable Christmas and wish all a happy healthy and prosperous 2017. It's time to hit the tarmac running following the recharging of batteries during the holiday break period. At NZChefs the list of projects for the Year of the Rooster are many and varied.

Your team have been busy finalising the criteria for the 70 plus classes to be competed for during the NZChefs National Hospitality Championships in late July – with all the regional competitions due to kick in from early May.

On the international competition front expressions of interest from our members for our High-Performance squad are about to close. This will become a 4-year plan program leading to the ultimate International Competition – the Culinary Olympics.

The first outing for the High-Performance squad will be our Pacific Region Competition in October to find the representatives for the Worldchefs Global competition which will be held in Kuala Lumpur during the Worldchefs Congress.

Your industry seminar library will grow this year with the addition of NZChefs, Gluten Free Made Easy for your customers. Keep an eye on each edition of PLATE for the seminars to be presented near you.

Your bi-annual conference will be held in Dunedin in July (see the flyer in this issue). This will be a very good opportunity for further training and development of your career along with networking with colleagues from around the country.

A reminder to finish. Have you used your discount app or card recently? We needed to replace our vacuum cleaner so popped along to Noel Leeming for the latest and best available and were very pleasantly surprised to find we received just over \$200.00 discount just for being a member of NZChefs. Now I understand if you are reading this it is likely you are a member of NZChefs – but what about your work mates? Please inform them about the great discounts you can receive on all sorts of products. Discounts that will pay for your membership many times over.

In the words of the late Chef Neil MacInnes.....Dream Big, Work Hard and Be Humble,

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 network and get together for social events.

Contact Keith Clark
027 497 4706
or 0800 NZCHEFS

NZCHEFS

welcomes new members;

Jo Mannington - BOP

Pablo Riquelme- Canterbury

Jeff Wu - Auckland

Ella Mao - Canterbury



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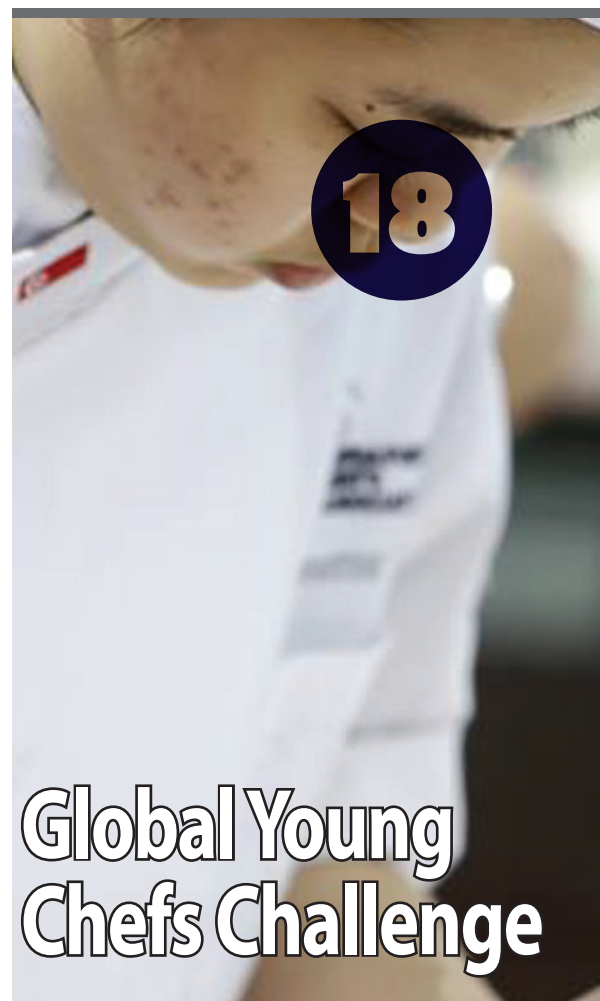




**Neil
McInnes**



Asia on a Plate



**Global Young
Chefs Challenge**

*Looking for a new job?
Check out pages 12 for new opportunities
in the Industry with NZChefs Job search
website page .*

Bidfood Culinary Calendar

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May

NZChefs Southern Lights Salon	20th	May	2017
NZChefs Wellington Branch Salon	21st	May	2017
NZChefs Hawkes Bay Branch Salon	27-28th	May	2017
NZChefs Auckland Branch Salon	26-27th	May	2017

June

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

July

NZChefs National Conference @ AGM	7-9th	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 Global	12th	October	2017
Pastry Chef Challenge Guam	13th	October	2017
International Chefs Day	20th	October	2017

NZChefs Plate Deadlines

Material Deadlines	Issue Posted
11 March 2017	22 March 2017
15 April 2017	27 April 2017
27 May 2017	8 June 2017
27 June 2017	8 July 2017
1 August 2017	12 August 2017
16 Sept 2017	30 Sept 2017
21 Oct 2017	4 Nov 2017
25 Nov 2017	9 Dec 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 Maratau 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

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BAY BAKER SHARES A PASSION FOR THE TRADE

The third generation in his family to work as a baker, Stefan Schmith is excited about passing on the secrets of his age-old trade to would-be bakers in Hawkes Bay. German-born and trained, Stefan – probably best known for the wood-fired pizzas he makes at the Hastings Farmers Market – is to head a new baking programme launching at EIT in early March. He will be supported by Korey Field, a chef tutor equally well known for his patisserie skills. Stefan’s grandfather was a master baker and his father also ran a bakery in their home village near the Black Forest. With the locale close to the border, French boulangeries exerted an influence on the breads and other baked goods – the staff of life in Germany as in other European cultures. “Germans take their baking seriously,” Stefan points out. “It’s an old trade.” His time in Germany included seven years of self-employment working in his father’s bakery. Stefan also trained bakers, strongly believing in handing on the skills he has perfected.

The move to New Zealand was prompted by health problems – doctors suggested a different climate might help his asthma. “I come from the Rhine Valley where there is too much pollution,” he explains. “The climate was not good for me.” Graham Heaven was Stefan’s first contact in New Zealand and he says the Napier bakery owner helped him settle in. He worked at Heavens Bakery for a short time, and since moving to Hawkes Bay he’s not suffered any further asthma attacks. Stefan met his Korean-born wife in Hawkes Bay – Sunny came to New Zealand to buff up her English language skills. The couple have developed their 17-acre property on Roys Hill as an organic farm. Free range chickens, cattle and sheep supply home-kill meat, an orchard and greenhouse grow the fruit and vegetables and grape vines are harvested to make their own wine. While Stefan’s 19-year-old son has left home to pursue his studies, the three other Schmith children aged 10 to 13 assist with the running of the property. And, of course, Stefan continues to make the bread the family share around the table. “I like the traditional way of baking,” he says, “doing it from scratch without artificial additives or a set recipe, using a spelt flour and a free mix of grains.” Soon after settling into life in Hawkes Bay, Stefan set up his own pizza business. He was among the first traders at the Farmers Market and he and Sunny also cater birthdays, weddings and events that have included Art Deco Weekend and the Mission Concert. He believes there is a growing awareness of the wide range of baking products now available and, reflecting this, the Level 4 New Zealand Certificate in Bakery (Generalist) programme will encompass commercial as well as artisanal baking methods. “You have to be realistic and consider what customers want to buy.” With its early morning starts, bakery, he admits, can be a challenging career. “However, it’s also a wonderful trade to be in if you enjoy it.” Stefan suggests would-be students apply promptly to EIT as only 15 places are available on the programme.

Caption: Stefan Schmith (right) and Korey Field will teach EIT’s new bakery programme at Heavens Bakery in Meeanee Road, Taradale.



TEA INSPIRED CHRISTMAS CHALLENGE

Dilmah invited the entire world to enter their Tea Inspired Christmas Challenge presenting amazing prizes such as an all-expense paid trip to the Dilmah School of Tea in February 2017, a vacation at the exotic and luxurious Cape Weligama, afternoon tea with Dilmah Founder Merrill J. Fernando, a Monogrammed Dilmah Luxury Presenter with Dilmah Christmas Tea, and Afternoon Tea for the 21st Century Recipe Book. 3 top winners won everything on the prize list, and 20 consolation prize winners won the latter 3 prizes.

To enter, contestants had to send in a tea inspired Christmas recipe along with a picture and the story that inspired it all. Dilmah received 115 highly creative entries from individuals across the globe between the competition dates of 15th October to 30th November 2016. Dilhan C. Fernando- Director of the School of Tea and son of Dilmah founder Merrill J. Fernando, and John Clancy - World Association of Chefs' Societies (WACS) Education Director, judged the contestants on respect for tea and its integration into a tea inspired Christmas presentation; Christmas themed flavours; creativity with regards to tea, gastronomy and mixology; inspirational personal tea story; and creative, synergetic and effective use of at least 1 Dilmah tea in their recipe.

30 different countries participated in creating a tea inspired Christmas, with 55 entries from hospitality professionals, and 60 entries from global lovers of tea. Fredrik Andersson from Sweden won first place for his recipe Chocolate bavarise tasted with Dilmah Earl Grey, variation of raspberries & tea served with pistachio. Robbie Postma from Netherlands won second place for his recipe 6 days to Christmas. Jade Heynsbergh from Australia won third place for her recipe Modern Buche de Noel.



1st Place

Fredrik Andersson - Sweden
With his chocolate bavarise
tasted with Dilmah Earl Grey,
variation of raspberries & tea
served with pistachio



2nd Place

Robbie Postma Netherlands
With his 6 days to Christmas



3rd Place

Jade Heynsbergh Australia
Modern Buche de Noel



Chef Neil MacInnes farewelled January 2017

I feel very privileged and honoured to be able to write a short word or two to the late Chef Neil MacInnes. However you remember him as; Neil, Poppa smurf, Grump Smurf, chef, Grand dad, dad or other favourite pet names he will always be remembered as a true culinary professional, great wit, excellent one liners and some times a sharp tongue all spoken with a quick Scottish accent.

I am certain that some of Neil's family would be unaware of just how much Neil was respected and how he was held in high regard within the hospitality industry. His contribution to many young chefs that he helped train and his involvement with many culinary competitions, his professional acquaintances and a voice on all things culinary will not be lost because he has gone but will live on in his memory that we all hold of him. The amount of people that attended his celebration of life is a testimony as to just how respected Neil was held within the hospitality industry. So, on behalf of the Worldchefs Presidium and Board we wish to pass on our sincere condolences to Neil's family for the loss of a father, grand- father and friend.

I have received numerous emails, social media contacts and phone calls in regard to the passing of Neil from around the world.

Neil was a very well respected chef on the global stage. His involvement with the many competitions and judging events that Neil attended and contributed to will be sadly missed on the culinary circuit.

I first met Neil at a competition in Bellamys Parliament some decades ago as a young up and coming chef in the industry. He was there competing against 3 other chefs in the final of the Lamb Cuisine Gold Plaque award. Air NZ was one of the sponsors and as Ex Chef of Air NZ I was there as one of the judges along with Margaret McHugh and Alison Holst – after a robust discussion it was decided that Neil was the winner and I was then elected to make the announcement. Of course Neil was very happy to have won and during a conversation with him after he had won he said, “ It was great to win but the others must have been really bad??!!” That same sense of humour that we all loved and enjoyed. We

shared a laugh and went our separate ways only to have a constant involvement over many years through NZCA and the competition arena.

We all know how Neil always had a word to say and if I could finish up with a quote from Sir Winston Churchill, which goes;

I am ready to meet my maker. Whether my maker is prepared for the great ordeal of meeting me is another matter”

Murray Dick.
Continental Director
Pacific Rim,
Worldchefs.



“Never has New Zealand had a more passionate Culinarian” President Graham Hawkes Tribute to Neil MacInnes

Never has New Zealand had a more passionate Culinarian than the one who's life we celebrate last month. As National President of NZChefs I'd like to Thank all those that for shared their time last month to celebrate the life of our countries most awarded Culinarian.

Initially Neil arrived in Christchurch working at Chateau in the Park, The Brothers French, White Heron in Auckland and Pacific Park in Christchurch firstly as chef then Food and Beverage Manager.

Then came Neil's first claim to fame. The national title with the Beef and Lamb Cuisine Gold Plaque: As only Neil and his dry wit could say, “ have I won a trip to the bloody dentist?? “

The next chapter could well be termed as a “closing door” opportunity.

Stuart Goodall decided to take a sabbatical which allowed Neil to fulfil Stuarts role at Christchurch Polytechnic during Stuarts absence – and as they say the rest is history, 27 years of it.

Let's acknowledge Neil's enviable list of outstanding achievements.

- Treasurer of the Canterbury Branch of NZChefs and what better nationality to have as a treasurer?
- Vocal and active member National Executive NZChefs
- International Culinary Judge Glasgow trip
- New Zealand's Culinarian of the Year
- Life Member of NZChefs
- Member of NZChefs Hall of Fame
- Manager of the New Zealand Culinary team
- Manager and technical advisor of the NZChefs Olympic Team

Perhaps it was the success of the Toque d'Or teams or maybe just the competitive nature of the chefs. Under Neil's guidance the New Zealand Culinary team received 7 bronze medals, 9 silver medals and 36 gold medals along with 4 championship titles in Singapore, Wales, Chicago, Auckland, Perth, Santiago, Korea and Norway.

Let's also not forget the 2 bronze and 1 silver at the culinary Olympics.

Neil was also responsible for training the kitchen team in 11 of the 14 wins CPIT enjoyed. The most of any Chefs in the world. Chefs come in all types, there are the Cutting edge Chefs the Brands Chefs and then there are the real salt of the earth chefs and that was Neil.

On a personal note, to me Neil's greatest achievement was the way he was so humbly proud not of his own achievements but the achievements of those he mentored.

We could shed tears that Neil has gone or we can smile because Neil has lived.

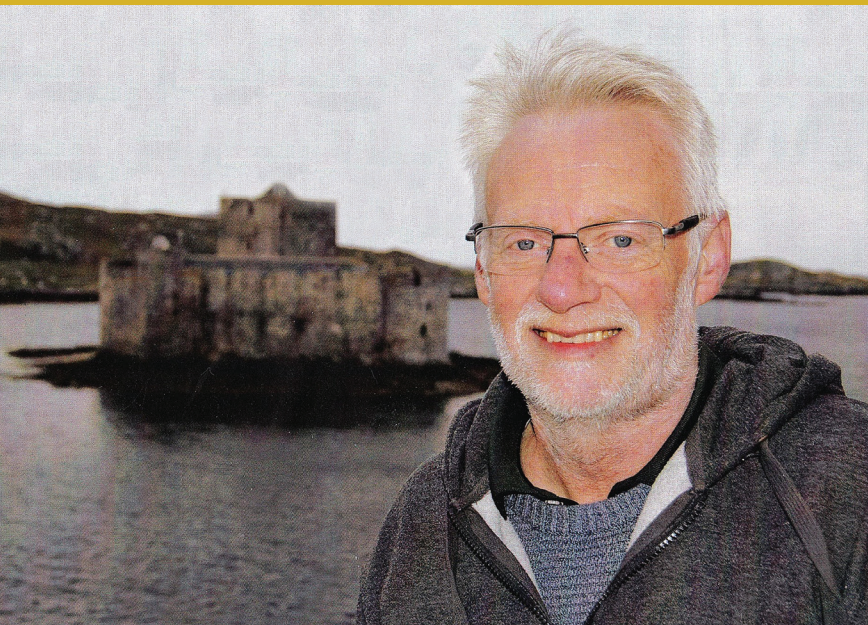
We can close our eyes and pray that Neil will come back Or we can open our eyes and see all Neil has left.

Our hearts can be empty because we can't see him or we can be full of the love we shared.

We can turn our backs on tomorrow and live for yesterday or we can be happy for tomorrow because of yesterday.

We can remember Neil and only that he has gone or we can cherish Neil's memory and let it live on

REST IN PEACE MY FRIEND
Hawksy





Scenic Hotel Group introduces Kids Choice heart healthy menus

The Scenic Hotel Group has become the first hotel group to adopt the Heart Foundation's new Kids Choice programme, providing healthier menus for children.

The New Zealand owned and operated group has revamped its children's meals and is introducing these across all 16 New Zealand hotels.

Heart Foundation Food and Nutrition Manager Dave Monro said he applauded the move by Scenic Hotel Group to offer more nutritious meals to its younger diners.

"The Heart Foundation would like to see more cafés and restaurants taking a lead in this important area," he said.

"While most main menus for adults feature a number of healthy options, children's menus often come up short. What we're seeing is a lot of fried foods, high-sugar beverages and very few vegetables being offered to children when they're out dining with parents. While it's true that parents and kids often want a treat when they're eating out as a family, that doesn't mean unhealthy items should be dominating kids' menus."

Monro said by turning the traditional kids' menu on its head and offering healthier choices and less deep fried options, chefs and restaurateurs will ultimately be investing in their future customers.

Scenic Hotel Group Marketing Manager Virna Smith said the group is committed to being a leader in responsible tourism which includes a range of social and environmental initiatives.

"Children develop a natural preference for the foods they enjoy so the challenge is to ensure the choices they make at a young age shapes their food preferences into adulthood," she said.

"Children dining at a Scenic Hotel Group property will be offered a range of delicious choices such as: Yorkshire pudding stuffed with prawns, pork and vegetable dumplings, steamed blue cod and ratatouille parcel on bubble and squeak risotto. For dessert, there are a range of options such as cinnamon and popcorn crumbed banana with peanut butter frozen yoghurt."

Monro said there is evidence that restaurant operators who have focused on developing healthy kids' meals are reaping the rewards in terms of new business. This is in line with a clear trend identified in the Restaurant Association of New Zealand's Hospitality Report 2014, that consumers are increasingly seeking healthy food options when dining out.

He said when parents and caregivers see a lack of healthy options for children on the menu, they should be challenging food services to step up their game.

The Kids' Choice programme offers food services that serve healthier foods to children endorsement in the form of menu branding, promotion and assistance in designing suitable meals.

Find out more about Kids' Choice at www.heartfoundation.org.nz/kids-choice or email kidschoice@heartfoundation.org.nz



Heading back to school this year is looking a whole lot tastier thanks to a new partnership between top cookery school, New Zealand Management Academies, (NZMA) and South Auckland's ACG Strathallan.

The two education providers have signed a one-year MOU which will see NZMA's Diploma of Professional Cookery students running Strathallan's cafeteria.

According to NZMA's Head of Culinary Arts, Jasbir Kaur, the joint venture will ensure students at both institutions have all the right ingredients for success in 2017.

"This is the first time a culinary school has joined hands with a primary and secondary school to run their café and we are extremely excited about it," says Jasbir.

"Not only will ACG Strathallan's Year 1 – 13 students reap the benefits of wholesome and nutritious lunches, but our cookery students will get to hone their practical skills and gain invaluable work experience."

Each NZMA diploma student will spend ten weeks of their two year cookery course based at Strathallan's Karaka campus, whipping up inspiring, wholesome lunches and mastering the ins and outs of running a catering business. Healthy alternatives to common tuck shop fare will be at the top of the menu.

"Good nutrition is vital to optimise students' learning. We'll be serving smoothies not sodas, oven baked chips instead of fries, and even alkaline water. Our focus will be on providing health-based dishes and

THE RIGHT INGREDIENTS FOR SUCCESS

teaching young ones how eating well can enhance energy and focus in the classroom."

That focus appeals to ACG Strathallan Principal Robin Kirkham, who said the venture perfectly embodied the school's emphasis on teaching and learning.

"We want to provide healthier options and more creative and exciting menus, but having catering students on campus learning their craft also fits with our educational ethos and community focus," he said. "There's also the potential for NZMA students to be role models for some of our students at ACG Strathallan."

He said the venture would see the school have more say into what the café serves and inspire new initiatives.

"The café is an important hub of the school and will become even more so as we develop its potential with the help of NZMA. We want to create options for providing a culinary service to teachers and parents, a pleasant environment where our families and staff can meet to talk through school matters or pop by after dropping their children at school," he explained.

NZMA has long been an avid supporter of the healthy eating movement, and prides itself on training chefs who have not just exemplary cooking skills, but also a social conscience.

"Our cookery students regularly visit low decile Auckland primary schools to provide kids with nutritious lunches and to help raise awareness about the thousands of Kiwi kids that go to school hungry each day. We help out regularly with Michael Meredith's Eat My Lunch programme, and also have an ongoing partnership with food rescue organisation Kiwi Harvest to feed Auckland's needy," said Jasbir.

Story Supplied: Hospitality Business

SITUATIONS VACANT

Job listings available at www.nzchefs.org.nz

Have you considered advertising with NZChefs on our Job search webpage?

You should. The purpose of advertising is to reach the largest qualified audience and NZChefs provides a cost effective way of doing that. Obviously the main purpose of a job advertisement is to attract suitable candidates for the position. Utilizing an industry organisation like NZChefs will reduce the time you spend interviewing unsuitable candidates. NZChefs job search targets, creates interest and awareness from qualified people.

**A FEW GREAT OPPORTUNITIES
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Waitete Orchard Restaurant

Roland Straessle is looking for a Chef/Couple to run his business for two months while he is in Europe celebrating being a Chef for 50 years! He has a great customer base and thought it may be a good opportunity for someone enthusiastic to make his or her mark.

Exciting Opportunity at Marsden Cove Marina

Marsden Maritime Holdings owns the Marsden Cove Marina in Northland, home to one of the district's busiest recreational boating areas - the public launching ramp, which provides access to the Whangarei Harbour, services up to 300 trailer boats on summer weekends, and more during fishing competitions and boating events.

Recipe Developer at My Food Bag

This unique role involves working for one of New Zealand's most exciting and successful companies My Food Bag. Applying the Nadia Lim's Nude Food Philosophy and reporting to Senior Recipe Developer Hayden Smith and Head of Recipe Development Anton Leyland you will be challenged to create new and inspirational recipes to please our gourmet foodies.

Executive Chef at Tanoa Tusitala Hotel

This role is for a hands on leader and teacher who is willing to demonstrate and support the on-going development of a local staff, within a company whose focus is "our people first" sharing your skills and knowledge with your team is the key to success here.

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Toque d'Or

Top students prepare for battle royal

Hospitality students from around the country will once again be putting their culinary and restaurant service skills on the line, when they go head-to-head to claim the top title in this year's Nestlé Toque d'Or competition.

The event pits the country's top talents against each other in a live kitchen cook off that has been fiercely contended since it started 27 years ago. Last year, a team from the Universal College of Learning (UCOL) took out top honours.

Organised by NZChefs and supported by leading organisations involved in the hospitality industry, the event is considered to be the premium competition for the country's emerging culinary and restaurant service talent.

Top training institutes from around New Zealand send their teams to compete at the event. Each team comprises of two culinary and one restaurant service students. They spend months preparing for the event which culminates in a live kitchen cook off in Auckland.

To be successful, teams must prepare and serve six covers of a three course meal within an set timeframe and impress a panel of top industry judges who mark their efforts against World Chefs' criteria.

Make in a note your diary today. Nestlé Toque d'Or will be held on Thursday 27 July at the Auckland Showgrounds. An awards dinner will be held later in the evening where the winning team will be announced.

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WORLDCHEFS



WORLDCHEFS GLOBAL CULINARY CERTIFICATION

If you have not considered obtaining a culinary certification through Worldchefs then I invite you to at least take a look at what is on offer. You can obtain certification through the largest Culinary Membership in the world, and add this to your CV and improve employment opportunities or to simply add to your list of qualification and achievements.

Worldchefs Global Culinary Certification has been developed to recognize the skills, knowledge and experience of chefs, cooks and culinary educators around the world. The certification is structured to promote

progression within the industry and is available at the nine critical career stages.

The Worldchefs certification is the only global certification for culinary professionals. It has been developed in partnership with City and Guilds, a world leader in skills development and testing. For more information, please visit www.worldchefs.org/certification.

Take up the challenge and get involved.

Murray M Dick,
Continental Director
Worldchefs Pacific Rim

STEPHEN BILLINGHAM FOOD TRENDS 2017 WORLDCHEFS

Expect a year of purple food - think cauliflower, sweet potatoes, asparagus, elderberries and corn.

This year is being called the year of the egg yolk, while Spanish spices are the next big thing, as is the Middle Eastern spice mix, baharat.

Food trend analysts are predicting growing sales of "ugly" food (misshapen fruit and vegetables) as well as a growing interest in vegetable bowls and smoothie bowls.

The Food People, a UK-based company of food trend-spotting experts, have placed their bet on a return of carbs, a growth in non-alcoholic drinks, faux food, vegans coming into vogue, and gut health.

Gut health struck a chord with Stephen Billingham, president of the SA Chefs Association and director of HTA School of Culinary Arts.

"It's quite the buzzword locally with its focus on probiotic foods. I used to think pickling was about preservation - apparently not. Anything fermented is, we are told, good for the gut."

Billingham warns that trends take a while to reach South Africa. "If it's hot here then it probably trended internationally in 2015." What is becoming popular at home, mostly due to a weakened economy, he says, are cheaper cuts of meat, tapas-style eating, and a celebration of vegetables.

"If you think lamb and beef are expensive now, wait until April.

The prices will skyrocket as a result of the drought when even breeding stock had to be slaughtered. That will have a knock-on effect on the price of chicken and fish."

He predicts a focus on secondary cuts of meat as well as organs.

"The stuff our grandparents would eat - not so much tripe, but liver, kidneys and beef cheeks."

He also expects a growth in "conscientious cooking", with chefs making a conscious attempt to minimise waste, and a growing call from consumers for organic, ethically produced food



ASIA ON A PLATE

From 11-14 July 2018, we will once again bring the world of chefs together in the vibrant, dynamic city of Kuala Lumpur in Malaysia. It will be an experience like no other, with one-of-a-kind Malaysian experiences lined up.

FOR THOSE CONSIDERING ATTENDING THE WORLDCHEFS CONGRESS IN MALAYSIA, JULY 2018, HERE ARE SOME GREAT DEALS TO GET AN EARLY REGISTRATION.

Special Early Bird registration

Euro 550 chefs

Euro 450 young chefs 25 years and under & 65 years and over for retired chefs,

Euro 350 Accompanying Persons.

Non-refundable and will be available till November 2017

Early Registration, is refundable and is from January 2017 till 31st December 2017.

Euro 750 Full price

Euro 550 Young Chef 25 years and under & 65 years and over for retired chefs

Euro 350 Accompanying Persons

From 1st January 2018 we will then revert to full prices

Euro 850 Full price Delegate/chefs

Euro 650 Full price Young chefs 25 sayears and under & 65 years and over for retired chefs

Euro 350 Accompanying Persons

WORLDCHEFS 2018 CONGRESS REGISTRATION
please visit
<https://www.worldchefs2018.org>



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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

EXPRESSIONS OF INTEREST
CLOSE 31ST MARCH 2017

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

NZChefs Conference 7 – 9 July 2017 Dunedin



Conference Events

Friday 7th

Delegates Arrive

Registration from 3pm

Opening, welcome & oysters at Vault 21

Saturday 4th

Gluten free Breakfast & Seminar

Otago Farmers Markets

Young Chefs Club Market Forage & Lunch

Seminar Series

Food Stall Mardi Gras at Otago

Polytechnic

Sunday 9th

Platinum Sponsors Breakfast

AGM

Dumpling Demo and Lunch at Vault 21

Speight Brewery Tour

'Braveheart' Conference Dinner



The Global Young Chefs Challenge 2017 Announces Champion

Germany takes pole position, followed by Sweden and Singapore

25 January 2017 – The finals of the Global Young Chefs Challenge has just concluded, with Marianus Von Horsten from Germany bringing home the Hans Bueschkens Trophy. Eric Seger (Sweden) took first runner up position, followed by Lynnette Tay (Singapore) as the second runner up.

This is the first time that the Global Young Chef Challenge has taken place at Sirha, the international food & beverage trade show in Lyon, better known as the location for the Bocuse d'Or and World Pastry Cup.

Says Marianus Von Horsten, "It is a great experience. We trained so hard over the last 6 months, and with every training, we become better and better. I will recommend this to any young chef, as this gives you international exposure, with everyone coming from around the world."

After 2 years of intense competition around the world, 7 semi-finals putting against each other the skills of 21 young chefs from 21 countries, 8 young chefs battled for the Hans Bueschkens Trophy on 25 January 2016. The competitors presented a 3 course menu of 6 servings over 3 hours, using Sterling Halibut (for appetizer), Vandrie Veal (for main course) and Dilmah as well as Valrhona Chocolate (for desserts).

The 8 competitors are Christopher Malone (Australia),



Michael Tan (France), Marianus Von Horsten (Germany), Ivan Castiglioni (Italy), Lynnette Tay (Singapore), Eric Seger (Sweden), Rahil Rathod (UAE) and Tesia Campbell (USA).

Gert Klötzke, Chief Judge shared, "The overall standard was very high, and you can really see the standards improving steadily over the years. For this competition, it was a tough decision to choose from the top four."

Thomas Gugler, President of Worldchefs said, "The young chefs are the future of our profession, and this is why we believe in creating this competition, so they can further gain exposure and mentorship from our Worldchefs certified judges."

The full list of scores is available on www.worldchefs.org



GERMANY - GOLD
KARL MARIANUS VON HÖRSTEN

Age: 23

Position: Chef de Partie, Sra Bua by Tim Raue-
Hotel Adlon Kempinski Berlin, Germany

What is your culinary philosophy?
Bring the best possible flavor of every own
component on the plate!



What does the Global Young Chef Challenge mean to you, as a chef?

Now, I think I get a lot of experience and it is a great opportunity for me and for every other competitor.

SWEDEN- SILVER

ERIC SEGER

Age: 23

Position: Chef de Partie, Restaurant Proviant,
Stockholm, Sweden

What is your culinary philosophy?
I think that the most important detail about food
nowadays, apart from great taste is that the
healthy aspect for you and for the planet. I like to
cook with more vegetables, and especially more
and more organic food.



What does the Global Young Chef Challenge mean to you, as a chef?

First of all, it seems like a really fun competition and that means a lot for my experience, because to compete in cooking is one of the best things I know. It also means a lot because it's another great opportunity to meet great chefs from the rest of the world and learn from them. It will also allow me to show my skills for people.

SINGAPORE - BRONZE
TAY SOCK HUI PAYUDA LYNNETTE

Age: 24

Position: Chef De Partie, Marina Mandarin
Singapore, Singapore

What is your culinary philosophy?
Food is life; it is a momentum of souls traveling
through time, it is history, it is present and it is
future. It allows you to be yourself - we eat to
memorize.

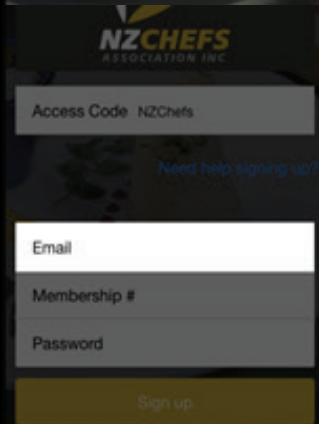


What does the Global Young Chef Challenge mean to you, as a chef?

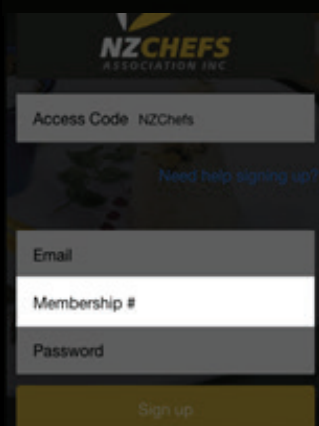
Global Young Chef Challenge is an ultimate competition where all the best of the world come and present out their dishes to exchange knowledge in cooking skills and introduce new cooking techniques in this modern world.



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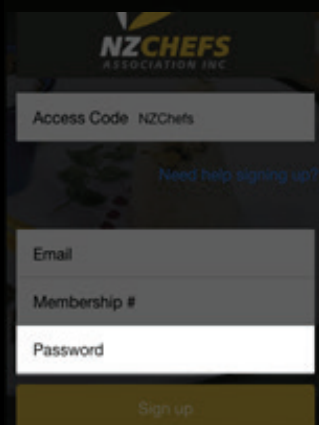


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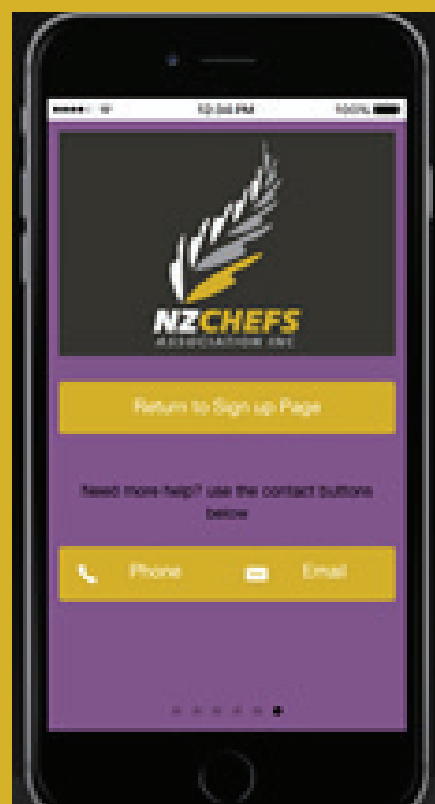


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