

Report for New Zealand Chefs Association on Culinary Team Melbourne 2019

An excellent result in a short Time.



Overall, a very successful event even with the short time frame and lack of time to get a full team practice in due to work commitments of team members and flight delays. A thank you to Mark Sycamore who went to Dunedin to help Cole out in a final practice and gave him very valuable pointers.

As a squad, we needed more time in the kitchen to refine all competitor dishes and make sure that they fit the rules or interpretations of criteria. I.e. what is a dessert or gateau on the international stage? To make sure you can get the products in the country you are competing in if taken off you by customs.

I believed the team gelled very well and all helped out when not competing, with great support from the president (Hughie)

The flight and accommodation all worked out great. The two apartment with a small kitchen which make it easy for weights, and they were close to venue so thanks to Anita for all the booking etc.

We possibly spend a bit more on taxi as we tried not to have a rental van which I believed it worked out well as parking in Melbourne is very hard and costly

Team Members on this venture was Stephen Le Corre, Ara Institute of Canterbury, Timaru campus **Eric Lim**, Chillingworth Road Restaurant Christchurch, **Cole McDonald**, Prohibition Smokehouse & Vault 21 Dunedin, **Ganesh Khedekar** Pastry tutor at NZMA Auckland **Stuart Goodall** (Team Manager) Ara Institute of Canterbury, Christchurch campus

The team compete in four events

- **Winner** of Global Young Chef – Pacific Young Chef of the Year 2019: Cole McDonald
- **Silver** in Global Chef – Pacific Chef of the Year 2019: Eric Lim
- **Silver** in Global Pastry Chef – Pacific Pastry Chef of the Year 2019: Ganesh Khedekar
- **Gold** in Battle of Pacific Restaurant Challenge 2019 & runner up: the team is Stephen Le Corre, Eric Lim, Cole McDonald, Stuart Goodall Team Manager, and great help from President Hughie Blues whose support was invaluable getting around Melbourne to collect product & peeling products!!

Menu

ENTREE

Goat's Cheese Custard oat, lemon and walnut short bread, mushroom and edamame bean salad, tomato coulis, garlic crumb, bull's blood micro greens and a mushroom tuille.

MAIN COURSE

Herb Crusted Pork Tenderloin & Braised Pork Belly, potato and kumara dauphinoise, caramelised cauliflower purée, rot kohl, chimichurri, macerated cauliflower and a cider jus.



A special thank you to our NZ Chefs Ass sponsors who make this trip possible.

Regards Stuart Goodall (Team Manager)