

# The New Zealand Chefs National Team 2018

The New Zealand National Team is proud to represent our industry on the global competition stage, always striving for the gold medal, but equally important to us is the opportunity of using this platform to showcase our culture, history and bounty of incredible natural produce to the world.

New Zealand Aotearoa is made up of three islands and has a diverse range of countryside that boasts mountains, fiords, rainforests, lakes, rivers, beaches and thermal pools. Modern day 'Gods Own' brings together a culturally diverse population that creates a progressive and ever changing culinary scene.

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## **Stuart Goodall** (Manager)

*Principal Academic Staff Member  
Chef Tutor Ara Institute of Canterbury, Christchurch*

With nearly 40 years of teaching experience, Stuart has been awarded numerous national teaching awards in excellence for his achievements in training young chef students. He has successfully trained many youth teams for both National & International events.

This is Stuart's first campaign as the NZChefs National Team manager following on from his great friend and mentor Neil MacInnes. Stuart is looking forward to the new challenge and will be striving to get excellence from the team members on their journey to the 2020 Culinary Olympics.



## **Mark Sycamore** (Team Captain)

*Cookery Tutor and Culinary Consultant  
Ara Institute of Canterbury, Christchurch*

Mark enjoys a successful career that has seen him working in a number of notable establishments. Throughout his career Mark has won many awards and accolades, most notably the first ever winner of the Gordon Ramsay Scholarship, New Zealand final in 2004. Most recently, Mark represented New Zealand in the world final of the Global Chefs Challenge 2016 held in Greece before joining the team in Erfurt for the IKA Culinary Olympics.



On being part of the NZ national team, Mark says "It is an honour to be one of a privileged few who can represent their country on the world stage doing what they love. Working with like-minded chefs provides the motivation and inspiration to constantly strive to develop new skills and ideas."

## **Darren Wright**

*Owner and Operator  
Chillingworth Road Restaurant Christchurch*

"From a very young age Darren Wright has appreciated where great food comes from and enjoyed a love for cooking. His father is a fisherman and his grandmother was an excellent baker, who always had full biscuit tins for her seven grandsons to fight over. "Our food always came directly from the farm, the land or sea and that love of fresh produce carries over into my cooking," says Darren, owner and head chef of Chillingworth Road in Christchurch.



While the restaurant keeps him busy, Darren loves being able to get out on his mountain bike or head to an F45 training session.

As an award-winning Christchurch chef and entrepreneur Darren has put back into the industry and has been the Chief Judge of Nestlé Toque d'Or student culinary competition for the past few years. Darren is a Platinum Beef + Lamb NZ Ambassador and has been a member of the NZ Culinary Team for many years, he represented New Zealand team in Erfurt for the IKA Culinary Olympics 2016.

## **MacLean Fraser**

*Executive Chef at Bolton Hotel (Wellington)*

"MacLean started his career in some of Wellington's best restaurants and hotels before spending time working in the Cook Islands and heading his own kitchens in Malaysia, the Maldives and now at Artisan Dining House, Bolton Hotel, New Zealand. MacLean has been a finalist in the Ora King Salmon Awards, Silver Fern Farms Premiere Selection Awards and has been awarded a number of Beef and Lamb Excellence Awards gold plates.



MacLean is a previous winner of Chef of the Capital and was awarded a gold medals in the NZ Global Chefs Challenge and Chef of the Year competitions. Recently MacLean was appointed a World Chefs judge and was named as a member of the NZ Chefs National Team with the goal of competing in the 2020 Culinary Olympics. He is passionate about working directly with local suppliers using and supporting traceable, ethically produced food and writes wild game recipes for NZ Guns & Hunting Magazine."

## **Ganesh Khedekar (Pastry Chef)**

*LSG - Sky Chef (Auckland)*

Ganesh has a unique ability to craft innovative and beautiful tasting products in all aspects of patisserie; which is an extraordinary skill that pastry chefs aspire to yet rarely achieve in this continually changing industry. He is known for chocolate sculpture and gravity defying cake. He was among a team of seven Kiwis chosen to represent New Zealand at the 2016 Culinary Olympics in Erfurt in Germany.



He was also a guest judge on the 2015 MasterChef NZ grand finale, challenging top contestants to recreate his duo feuilletine with smoked chocolate and black garlic ice cream. He is currently heading pastry team at LSG – Sky chef. Ganesh likes to push boundaries by creating illusions and a bit of magic with his creations!

## **Marc Soper**

*Executive chef at Wharakauhau lodge*

Born and bred in Marlborough, the heart of NZ wine country, Marc has returned to the NZ National Team after spending time working overseas and raising a family. Currently settled back rural Wairarapa, Marc is Executive chef at Wharekauhau Country Estate. Marc is also the New Zealand Conseiller Culinaire for La Chaîne des Rôtisseurs



Marc is a self-confessed food-forager, with a passion for the outdoors. He enjoys spending time with his family and passing on knowledge to his four beautiful children whom all share his passion for cooking and the great outdoors. Camping, hunting and fishing are all activities enjoyed along with dirt bike riding.

Marc describes his style as a unique presentation of modern European food with a kiwi twist utilising the freshest New Zealand bounty. He actively sources local products, working closely with his suppliers to share the passion from farm gate to dinner plate.

Marc has won and held many competition titles for his culinary skills throughout New Zealand including 3-time winner of Chef of the Capital, 2-time winner of NZ Chef of the Nation, 2-time winner of the Ōra King New Zealand best dish and 2015 New Zealand Beef and Lamb ambassador 2015.

## **Stephen Le Corre**

*Cookery/ Bakery Tutor  
Ara Institute of Canterbury, Christchurch*

Stephen has competed in culinary competitions for many years, in individual and team events, at regional, national, and international level. Stephen has been awarded an impressive array of silver and gold medals, as well as winning numerous events overall.



Stephen attended the 2012 Culinary Olympics as a guest of the Australian Team, gaining an understanding of the event and what it entails and competed in 2016.

## **Eric Lim**

*Chillingworth Road (Christchurch)*

I was Born in Sibu Sarawak Malaysia on 10th September 1982, then migrated to New Zealand in 2005. I started my culinary journey in 2008, where I went to study professional chef training at Christchurch Polytechnic Institute Technology in NZ. At present, I am working as a sous chef at Chillingworth Road restaurant.

I am currently the New Zealand Chef of the year (2017) and competed in Pacific Rim Semi-finals Global chefs' competition in GUAM 2017. Other than food and cooking, I love to swim during free times.

