

YOUNG CHEF TALENT TO DO CULINARY BATTLE IN VIRTUAL GRAND FINALS

The [Nestlé GOLDEN CHEF'S HAT AWARD](#) is gearing up for the inaugural 2020 virtual grand finals, having sourced the top ten line-up of young chef talent from across New Zealand and Australia.

Competing in this year's final in New Zealand are chefs Sam Heaven, representing the North Island, and Jamie Jackson from the South Island.

In a year like no other, Australia's longest running culinary competition which hit New Zealand shores earlier this year, has responded with an exciting new format to ensure that culinary talent like Sam and Jamie could still put themselves to the test and elevate their careers.

"We promised to stand by our chef community, and we've done exactly that - taking the competition to a new level with video entry. We were determined that lockdowns and travel restrictions wouldn't stop us going ahead and the result is that we've attracted an outstanding level of chef talent who put themselves to the test and showcased their best dishes on camera," Scott Stuckmann, Business Executive Officer Nestlé Professional.

The grand finals will be held next month on the 10th November, with a virtual awards ceremony to follow on 17th November. Each of the top ten finalists will compete in a commercial kitchen with two NZChefs judges or Australian Culinary Federation onsite to taste their food. At the same time, their dish creations will be livestreamed to a panel of remote judges to ensure that the same criteria is applied fairly to all competitors.

The 2020 *Chef of the Year* will be awarded an AUD\$10,000 cash prize to further their culinary career.

"We wish all of our competitors the best of luck and hope they enjoy this landmark experience that they've all worked so hard to be a part of," Mark Clayton, Executive Chef Nestlé Professional.

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To request a download link to chef images, please contact:

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The [Nestlé GOLDEN CHEF'S HAT AWARD](#) is celebrating 55 years this year and exists to offer the next generation of young chef talent a platform to accelerate their culinary careers and become the culinary leaders of tomorrow.

The [Award](#) proudly partners with NZChefs and the Australian Culinary Federation, who share in the collective vision of being dedicated to the development of young chefs and the future of the industry.

See the top ten Golden Chef's epic dish creations:

<https://www.nestleprofessional.com.au/2020-grand-finalists>

Stay up to date on [Facebook](#) and [Instagram](#)

Chef Quotes:

NSW grand finalist Josh Nickl:

"The best piece of advice I've been given is that a chef doesn't produce an amazing dish once, a true chef produces an amazing dish consistently, time and time again."

NT grand finalist Taylah King:

"I love how food brings people together. It's a conversation starter, memories are made, there's laughter and it's fun. I love cooking because it allows me to express my personality and creativity on a plate."

New Zealand North Island grand finalists Jamie Jackson:

"One of the best bits of advice I've ever been given is just to never stop learning. Being open to always wanting to learn from anyone at any time goes a long way to being successful in this industry."