

# NEW ZEALAND CHEFS NEWSLETTER

AUGUST 2024



**NZ CHEFS PRESIDENT**  
SHANNON FRYER

**CHERYL'S CULINARY  
CHRONICLES**  
HISTORY OF THE  
CHEFS JACKET

**YOUNG CHEFS CLUB**  
CHARCUTERIE DEMO  
& LUNCH

**Q&A**  
EMILY MORGAN

**TASTE OF TRADITION**  
CAMERON DAVIES

**NZ PASTRY CHEF OF  
THE YEAR**

**TOI TANGATA  
SURVEY**



# Welcome

The **2024 NZ Chefs Championships series** has now finished for the year. We congratulate all competitors, thank our Judges for giving their time and expertise, and generous hosts for providing the venues. Lastly and definitely not least our wonderful loyal sponsors who have generously supported our activities.

However it's not over yet, **NZ Chefs Team** Cam Davies and Quinn Ojala are competing in Global Chef Challenge in Singapore in October. Shayani Withange Don representing the South island and Emily Morgan representing the North Island are travelling to Melbourne for the Grand Final of the Nestlé Golden Chefs Hat Award and the Australasian Final of the Tapas Competition is coming up at Ignite Colleges. *Best wishes to all the competitors*

**The Board** had its first meeting in October 2023, and we can look back proudly on the accomplishments to date. With three Board members leaving in the first half of the year, we seconded members with specific skills.

Thanks to our dedicated Board members who have contributed to the following:

- NZ Chefs Championships held - NZ Chef of the Year, Emerging Chef of the Year, and NZ Pastry Chef of the Year.
- Young Chefs Club re-established by Board member Geoff Scott, held a competition workshop in March and a masterclass is planned for September
- NZ Chefs Brigade of the Year established by Board member Mark Sycamore
- New look newsletter
- Refreshed website
- Paid off debt
- Social meetings continued
- Established Professional development Webinars – every two months
- Awarded a Hospitality Training Trust Grant for the NZ Chefs Expo 2025

## What's coming up next in 2024

- **AGM at Moffat NZ**
- Launch NZ Chefs Expo [28 June – 1 July 2025] at Southern Hospitality
- Professional Development Webinar with Rational in October

## What's happening in 2025

- NZ Chefs Championships at Fine Food NZ
- Worldchefs' Judges Seminar 28 June for senior Judges. Register Interest at [Admin@nzchefs.org.nz](mailto:Admin@nzchefs.org.nz)
- NZ Chefs supporting travel and accommodation for members to represent New Zealand at Global Chef Challenge Pacific rim Semi-final: Chef, Junior Chef and Pastry Chef
- Opportunities for assessment for members on Worldchefs' Certified Judges pathway
- Monthly newsletters
- Social meetings each month
- Professional Development Webinars every two months
- The NZ Chefs' Curry Cup is Back

**Please join me in congratulating Geoff Scott** for being invited to be a Rookie Judge at the Global Chef Challenge in Singapore in October. Hopefully this cements Geoff as a continental judge joining Maclean Fraser who became a Worldchefs judge in 2017. This will be the most action seen since Dubai when Neil MacInness became a WACS A Judge, with Jason Dell and Pip Duncan WACS B judges.

Australia currently has 5 Continental judges and 7 International judges. The NZ Chefs Board sees the great value in having local Worldchefs Judges and are hosting a seminar for senior Judges in June next year. Details will be available early next year.

**Our newsletter** next month will be slightly smaller in September as we are in the lead up to the AGM and nominations for Board members will be in with voting underway.

I am standing for re-election. It's been an amazing time post Covid-19 and we have made such strides, I'd like to see them to fruition. There are 3 other positions available, and the Board could second members with specific skills.

**For content enquiries and  
book advertising, contact  
[info@nzchefs.org.nz](mailto:info@nzchefs.org.nz)**



*Shannon Fryer*  
President | NZ Chefs





# Cheryl's Culinary Chronicles

## The History of the Chefs Jacket!

### Cheryl Cordier

Director of the  
International  
Culinary Studio



It is the hardest thing to describe to someone, that feeling of putting on your chef's jacket. A mixture of pride and at the same time anticipation. The jacket makes you feel invincible. It's like a superhero cloak. I still remember the faces of each new group of cooking school students who came back from the changing rooms with their new chefs jackets on for the first time. It's imprinted in my brain. The pure excitement and joy shining through on their faces. They are always so proud to be wearing a chef's jacket for the first time whilst enrolled in one of the best culinary schools in the world. This may be true for pilots and many other professions too, but the culinary students stand out for me! The jacket signifies that they are serious about their profession and chef school career.

For many people the different parts of a chef's jacket have never been explained. Why are they double breasted, why do they have buttons that pop open, why do they have little Mandarin collars, why are they mostly long sleeved and usually white? Why do they have badges on them? Why do chefs start wearing them from the start of their chef courses?

### The chef's jacket is steeped in tradition

The original uniform dates as far back as 1822 when Marie-Antoine Careme, a popular French Chef, released "Le Maitre d'Hotel Francais" and is credited with developing the chef's uniform.

The uniform was designed to honour the chef as a profession. He wanted to create a form of dress that would professionalize the culinary arts to go along with his "high art" French cooking called "grande cuisine". The chef's hat or toque was already in use. In one of his many cooking books filled with recipes, menu plans, French culinary history and kitchen organisations, the sketch (above right) was featured.



In his sketch titled, "Le Maitre d'Hotel Francais" shows two chefs standing next to each other, wearing white hats, double-breasted coats, and aprons tied around the waist.

This became the inspiration for French Chef Auguste Escoffier who is credited with creating the Brigade de Cuisine - also known as the Kitchen Brigade - and professional kitchen staff roles. Most culinary art schools and students still study these classically inspired kitchen teams today. Escoffier is credited with standard-izing the uniform style and transforming the culinary world forever.

To read more [click here](#)





# CHARCUTERIE DEMO & LUNCH

## YOUNG CHEFS CLUB

*Places are extremely limited so book early!*

When  
Event  
Where

Saturday, 14 September 10:30 - 12

Demonstration, tasting, and lunch

Churley's Brewpub & Eatery  
1A Charles Street, Mt Eden

The multi award-winning "Lady Butcher" Hannah Miller will butcher and demonstrate her charcuterie fine skills and lead us all through a fantastic tasting followed by lunch! Hannah is hosting this event especially for the Auckland Young Chefs Club - classes are normally \$185!!

**Tickets** \$45 pp includes demo, tasting and lunch

Buy Your Ticket [Here](#)



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Emily Morgan's winning dish from the Nestlé Golden Chefs Hat Awards



BETTER  
BUSINESS  
A TASTE  
FOR



# Q&A

## with Nestlé Golden Chefs Hat Awards Regional Winner Emily Morgan

Emily Morgan aged 18 who works as a chef de partie at Bianca in Auckland is all fired up to compete in the Nestlé Golden Chefs Hat Awards grand finals in September at Fine Food Australia. She'll be representing the North Island when she hits the competition floor hoping to bring home the coveted Golden Chef of the Year title.

While she will be up against some stiff competition, two New Zealanders – Sam Heaven and Gabby Sanders – have previously won the top award before. After his win, Sam went onto work at the Fat Duck in London.

We put a bunch of questions to Emily to find out what inspires her and why she loves to challenge herself by competing in such a high pressure live culinary cook off. Here's what she had to say:



### ***What inspired you to become a chef?***

I've always wanted to be a chef since I was a little kid and was naturally drawn to the kitchen and cooking throughout my childhood.

### ***How are you preparing for the Golden Chefs grand finals?***

I'm doing a training session twice a week where I'm slowly developing and perfecting my dishes.

I'm aiming to do an entirely carrot-based entree, a coffee rub on my main course protein, and a pear themed dessert. I'll also look to showcase my pastry skills for the dessert such as baked meringue petals or a sour pear gel, plus I'm hoping to use some New Zealand spices as a part of my main course.

### ***How do you handle the pressure of cooking in a live competitive environment?***

My top tip is don't let the pressure get to you and remember to keep smiling. I also take great pride in the fact that I'm representing New Zealand at such a prestigious competition.

For anyone wanting to compete in Golden Chefs, just remember to give everything a go because you have nothing to lose. If you work hard and set your mind to it, anything is possible.

### ***Do you have a signature dish?***

I make from scratch my own pork cabbage and chive dumplings - they are a family favourite.

### ***How do you stay inspired and continue to innovate in the kitchen?***

My natural passion and interest in food creates excitement and creativity which I'm able to project in the kitchen through innovative and creative ways.

### ***What are your long-term career goals in the culinary world?***

I'd like to travel and see the world and learn about culture through food. My dream job would be working at the El Dellar de Can Roca restaurant in Spain.

### ***What do you hope to learn by competing at Golden Chefs?***

I hope to make new connections in the industry, expand my career prospects and meet some amazing people throughout the competition journey.

I also want to learn more about myself through the competition and discover what kind of chef I aspire to be, and how I can best reflect that in the dishes that I create.

*Keep up with the Golden Chef's Competition and Emily, as she Battles for the Top Spot*

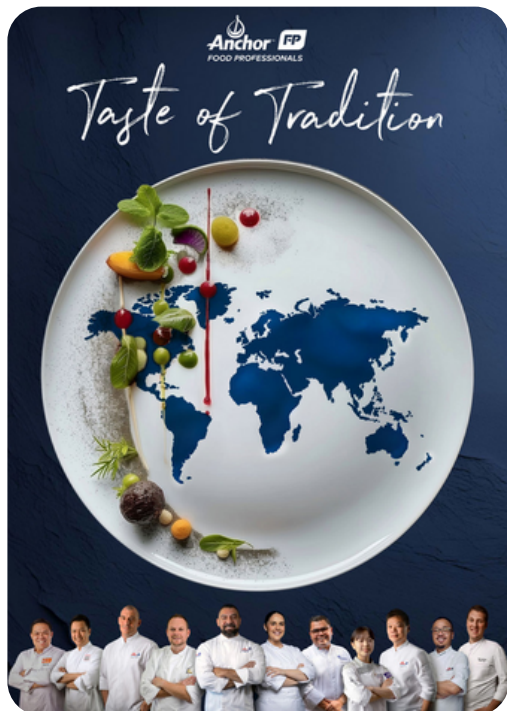
# TASTE OF TRADITION

Anchor Food Professionals and Worldchefs are thrilled to present a collection of delicious recipes blending tradition and innovation, crafted by 11 industry-leading chefs from around the world

These chefs have reimagined traditional dishes with a modern dairy twist, showcasing Anchor Food Professionals premium dairy products. This digital cookbook aims to inspire chefs and food enthusiasts with new flavours, techniques, and ingredients.

Download the Taste of Tradition cookbook to explore reinvented traditional dishes and the transformative impact that our premium dairy can have on enhancing a dish.

[DOWNLOAD HERE](#)



For more information about Anchor Food Professionals visit us at [Anchor food professionals here](#)



Anchor Food Professional is the exclusive dairy partner for the Global Chefs Challenge Finals!

Through this partnership over 5,000 of the world's best Chefs will now have the chance to experience the Anchor Food Professionals difference for themselves. They'll be at the Worldchefs Congress and Expo 2024 – showcasing the difference our high-quality dairy foodservice products can make in your kitchen.

Come and see them there, at FHA HoReCa, **October 22nd-25th** in Singapore. They will be in Hall 3!

View the original press release on [worldchefs.org](https://worldchefs.org)

## **About** Anchor Food Professionals:

With over 135 years of dairy expertise and specialist leadership, Anchor Food Professionals is the foodservice brand of Fonterra, the world's largest dairy co-operative and dairy exporter. The brand has built a legacy on innovative product solutions that boost performance across kitchens and help businesses grow.

Anchor Food Professionals works alongside its customers to deliver end-to-end services and solutions, driving customer satisfaction and shaping the future of foodservice.

**Anchor Food Professionals is endorsed by Worldchefs.**





“New Zealand is synonymous with the pavlova, a dessert often brought out for all special occasions, so I felt it was only right that this was the dish that represented New Zealand”







## INGREDIENTS

### Meringue

115g	Egg Whites
115g	Sugar
60g	Sugar
90g	Icing Sugar (sieved)

### White Chocolate Mousse

43ml	Milk
0.5	Gelatine Leaves
55g	White Chocolate
68ml	Anchor Food Professionals Whipping Cream

### Vanilla Whipped Mascarpone

200ml	Anchor Food Professionals Whipping Cream
60g	Mascarpone
40g	Icing Sugar
1	Vanilla Pod

### Strawberry Sorbet

100g	Strawberry Puree
200ml	Sugar Syrup
5g	Lime Juice

### Strawberry Coulis

250g	Strawberries
25g	Sugar
10ml	Lime Juice

### Green Kiwifruit Fluid Gel

150g	Kiwifruit Puree
0.5g	Agar Agar

### Golden Kiwifruit Fluid Gel

150g	Golden Kiwifruit Puree
0.5 g	Agar Agar

### Garnish

Fresh Strawberry Dice  
Fresh Green Kiwifruit Dice  
Discs of Golden Kiwifruit Gel  
Mint Leaves  
Crumbled Meringue

# PAVLOVA WITH TEXTURES OF KIWIFRUIT AND STRAWBERRY

*Created by Chef Cameron*

## METHOD

### Meringue

1. Whisk egg whites with 55 grams of the sugar.
2. Whisk until medium peaks.
3. Fold through the remaining 60 grams of sugar and icing sugar.
4. Pipe over the reverse side a silicone semi sphere mould.
5. Bake at 90°C for 1 ½ hours.
6. Cool down.

### White Chocolate Mousse

1. Rehydrate gelatine in cold water.
2. Bring the milk up to boil.
3. Pour over the chocolate.
4. Whisk until all melted.
5. Whisk cream until soft whip.
6. Allow the chocolate to cool to 40°C.
7. Fold through the cream.
8. Pipe into dome moulds and freeze.

### Vanilla Whipped Mascarpone

1. Place all ingredients in a mixing bowl and whisk until thick.

### Strawberry Sorbet

1. Mix all ingredients and churn.

### Strawberry Coulis

1. Place all ingredients in a pot and bring to a boil.
2. Allow to cool.
3. Blitz until smooth.
4. Pass through a fine sieve.

### Green Kiwifruit Fluid Gel

1. Place all ingredients in a pot and bring to a boil.
2. Allow to cool.
3. Blitz until smooth.

### Golden Kiwifruit Fluid Gel

1. Place all ingredients in a pot and bring to a boil.
2. Allow to cool.
3. Cut into required sizes.





# Cameron Davies

New Zealand Chef Cameron Davies is the executive chef and co-owner of The Fat Duck in Te Anu, which he opened after wanting a taste of home following an exciting career abroad.

Inspired by his Nana's passion for food, cooking quickly became a lifelong love and career.

His career began at the Crown Plaza where he represented them at the 15th Toque d'or event, winning double gold, before embarking on an overseas tenure.

Davies attained a position at Harvey Nichols in London before accepting a role as a private chef to celebrities such as Beyoncé, Jay Z, Paris Hilton, Bono, and Rhianna.

Cameron finds inspiration from sourcing quality local ingredients, handling them with care, and using excellent techniques to create a simple but delicious plate of food.

*Cameron Davies*





# NZ PASTRY CHEF OF YEAR 2024

AUT, School of Hospitality & Tourism - August



*Congratulations Lynlee*



NZ Pastry Chef 2024 Lynlee Stout from AUT with Sponsors Erin Hall and Steve Roberts from Moffat NZ



Competitors were required to prepare and serve two different products within a three-hour time limit while following Worldchefs competition and hygiene guidelines



Lynlee's Winning 'A Taste of Autumn' Entrement

Competitor  
**Dodampage Achira Danushka Kularatne** from the Fairlee Bakehouse with NZ Chefs' Board member Geoff Scott



Judges  
Kelda Skelton  
Jean Tze Wan

**Merlysha Pereira** from Jetpark decorating her Dark chocolate mousse cake - raspberry jelly, coffee Feuilletine & almond sponge, finished with white chocolate & cocoa butter, berries & chocolate curls







**TOI TANGATA®**

Are you a kaimahi Māori or community advocate working  
with whānau in the kai space?

Are you supporting whānau Māori to reclaim Indigenous  
foodways and food sovereignty?

This survey is for you!



Kai ora skills and knowledge scoping survey

We are excited to invite you to take part in the Kai ora skills and  
knowledge scoping survey.

This survey is for kaimahi Māori and community advocates who are  
supporting whānau and hapū in the reclamation of Indigenous foodways  
and food sovereignty in Aotearoa.

With this survey we hope to find out more about the skills and expertise  
of kaimahi, as well as identify any gaps in training that need to be filled.

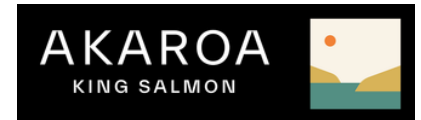
If this kaupapa aligns with you, we would love to hear from you!  
The survey takes 15-20 minutes to complete, and will be **open until**  
**Wednesday 4 September 2024.**

[Take our survey](#)



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# Thank you TO OUR SPONSORS



## VENUES

