



# NEW ZEALAND CHEFS NEWSLETTER

JULY 2024

**NZ CHEFS PRESIDENT NEWS**  
SHANNON FRYER

**NEW ZEALAND CHEF OF THE  
YEAR COMPETITION**

**NESTLÉ GOLDEN CHEFS  
HAT AWARD**

**SCHOLARSHIP**  
Applications closing soon

**PROFESSIONAL  
DEVELOPMENT**

**MICHELIN STARDOM**

**WHARE KAI**

**WORLD CHEFS UPDATE**

**AUSTRALASIA 2024**  
6TH TAPAS COMPETITION

**SHAPING THE FUTURE OF  
CULINARY EDUCATION**

**COELIAC DISEASE**

**AUSTRALASIA 2024 TAPAS  
COMPETITION**

**GLOBAL CHEF CHALLENGE - NZ TEAM'S  
MAIN COURSE AT NZ CHEF BRIGADE OF YEAR  
COMPETITION 2024**



# Welcome

## NZ Chefs Connect

Join Auckland Members **13th August** the **second Tuesday** of next month at **De Post Mount Eden, 466 Mt Eden Road**. Come along and chat with your mates and maybe a bevie or two! This event is self-funded and off-street parking is available.



## Professional development

Interactive Webinars are held regularly, and are about 20 to 30 minutes long.

We are delighted the **International Culinary Studio** is the current event host.

**Register** your attendance at [Admin@nzchefs.org.nz](mailto:Admin@nzchefs.org.nz) to be sent the link.

**Follow us on Facebook** for the upcoming date and topic for next months webinar

The NZ Chefs Championships are underway and huge thanks to our event venues and hosts: the **NZ School of Food and Wine** with hosts Celia Hay and Finn Gybel; **Ignite Colleges** and Jasbir and the team, and Ryan Marshall, Stuart Goodall and Mark Sycamore at Ara, Christchurch. Special thanks to all the Judges for their time and expertise and to the Board members who have assisted behind the scenes. In the next newsletter we plan to showcase many luscious cakes and desserts from the NZ Pastry Chef of the Year competition being held at AUT in August.

The Board has been working on a range of interesting and informative programmes to be introduced in the coming months. **Remember** NZ Chefs will have a 6 kitchen bays competition arena at Fine Food NZ 2025.

**Our scouts** will be out looking for potential competitors at the NZ Championship competitions for the **Global Pacific Rim Semi-final** in 2025.

Winners of the semi-final will represent the Pacific Rim at the GCC in Wales, 2026.

The Congreve will be held at The International Convention Centre (ICC) Wales, and the Celtic Manor Resort.

*Thank you* to our sponsors - listed on the last page - please support them

*Shannon Fryer*  
President | NZ Chefs



For content enquiries and to book advertising  
click [info@nzchefs.org.nz](mailto:info@nzchefs.org.nz)

# 2024 NEW ZEALAND CHEF OF THE YEAR

## MIT, Otago on 10 July 2024

This is a duathlon style event. Competing in Event 1 and 2 is a compulsory requirement to be eligible to be named 2024 NZ Chef of the Year.

The title is awarded to the person with the highest aggregate score from both events.

### Event 1 – Three course meal

Three course menu - four covers prepared and served within 2hr 15min. The menu suitable for serving in an upmarket restaurant.

**1st Course** Ovo lacto vegetarian dish showcasing fresh vegetables and at least one Nestlé Professional product (from the accompanying list).

**2nd Course** Main Course must feature Gilmours lamb leg cooked with at least two cooking methods and be complimented by at least one Nestlé Professional product and three vegetables, appropriate starch and sauce.

**3rd Course** The Dessert must feature Fruit/Fruit product and one Nestlé Professional product and one Queen Professional product

### Event 2 - Mystery Box

Sponsors: Moffat NZ, Southern Hospitality.

Product sponsors: Tegel

The Mystery Box main course for four covers served within one hour. It should be a balanced main course featuring protein, appropriate starch, vegetables and sauce.

1st place contestant receives

- Moffat E23D3 oven and SK23 stand. The oven is filled with Sponsors' products.
- Gilmours \$400 voucher
- Southern Hospitality \$500 voucher

2nd placed contestant receives

- Gilmours \$400 voucher
- Southern Hospitality \$100 voucher

3rd and 4th placed contestants receives

- A Southern Hospitality \$100 voucher



Craig Lucas, Head Judge, Jacan Aomarere – Poole – NZ Chef of Year 2024.  
Shannon Fryer, President NZ Chefs Association, Keshan Raikaw, Senior Judge  
Photograph credit: Craig Haybittle, courtesy of Skills Ignite. Part of Skills Group

*Congratulations and  
Thank you to Event  
and Product  
Sponsors*

*click Sponsor's logo's*



#### Nestlé

Maggi Vegetable Booster Buitoni  
Tomato Coulis  
Nescafé Coffee  
Nestlé Hot Chocolate  
Nestlé Docello Royal Dark  
Couverture Chocolate

#### Queen

Organic Vanilla Bean Paste  
Maple Syrup



# NESTLÉ GOLDEN CHEFS HAT AWARD 2024



Go Girls Go! *Congratulations to you both*

The New Zealand semi-finalists off to Melbourne to compete in the Australasian Final. NZ Chefs Board member for young chefs development, Geoff Scott is a judge at this prestigious event.

Emily Morgan is the North Island semi-finalist and works at Bianca Pasta Shop in Ellerslie.

Emily's main: Swiss chard and mushroom chicken roulade, Maggi Instant Potato Mix with thyme gnocchi and carrot puree.

South Island semi-finalist Shayani Withange Don, works at Number Six Bar and Bistro in Christchurch. Shayani's main: Garam masala spiced chicken with coconut spiced chicken with coconut curry sauce, served with pilaf rice, pear chutney and kumara crisps.

Thanks to NZ Chefs members who hosted the event at Ara of Christchurch and at Ignite Colleges, Auckland. Thanks to the Industry professionals who gave their time and expertise to judge the events. They included NZ Chefs members who are on the Worldchefs pathway to becoming Worldchefs registered judges: Mark Sycamore, Stuart Goodall, Kelda Skelton, Karl Seidel and Geoff Scott.

Emily and her Swiss chard and mushroom chicken roulade dish



Shayani Withange Don and her dish, Garam masala spiced chicken





CHEF'S TIP - A CLEVER RECIPE TO SERVE  
POPULAR CAPRESE CROSTINI ALL YEAR ROUND

## Ingredients

250ml Water  
17g Gelatin  
3g Salt  
1.5g Pepper  
250g BUITONI® Sugo per  
Pasta Sauce  
Buffalo mozzarella balls  
Balsamic reduction  
Basil leaves  
Baguette (or sourdough)



# SUMMER CAPRESE CROSTINI

## Method:

In a small container place 50ml water and sprinkle over gelatine, stirring until hydrated and spongy.

Place the remaining water, salt, pepper and the BUITONI® Sugo per Pasta Sauce in a separate saucepan and bring to the boil. Remove the tomato mix from the heat and stir in the gelatin. Pour the tomato mix in to silicone moulds of your choice and refrigerate to set.

Slice the buffalo mozzarella balls into wheels.

When the tomato gel has set, start assembling the canapé. Start with a slice of bread at the bottom then buffalo mozzarella, then place the tomato gel on top.

Top with fresh basil and drizzle the stack with balsamic reduction.

Check out  
these favourite  
cookbooks from  
Food & Wine  
here



## TRUSTED & RELIABLE ASSISTANTS IN YOUR KITCHEN

No matter the style of your service or cuisine, you can find a helping hand at Nestlé Professional.



A TASTE  
FOR  
BETTER  
BUSINESS

For more information about our amazing range of Nestlé Professional products and other solutions for your kitchen, please visit our website [nestleprofessional.co.nz](http://nestleprofessional.co.nz)

Nestlé  
PROFESSIONAL  
MAKING MORE POSSIBLE

# SCHOLARSHIP

Applications close

Monday 22 July at 11:59pm  
for the \$30,000 scholarship

Young New Zealand hospitality professionals are encouraged to apply for the Visa NZ Hospitality Scholarship, valued at \$30,000.

The opportunity is now in its second year and aims to attract more young people into the industry and support them to take up hospitality careers.

It includes a five-day placement at a top international hospitality venue, professional development, a one-year mentorship, business training and future participation in Visa Wellington On a Plate.

## Emerging Young Talent

The scholarship is open to front or back of house hospitality workers, who are New Zealand residents, between 22 and 35 years of age at the time of their submission, and have a minimum of two years' experience working in the hospitality industry.

**Visa New Zealand** Country Manager, Anthony Watson, says the digital payments leader is pleased to continue its support of the hospitality industry, and the emerging young talent across New Zealand.

"We were so impressed by the calibre of applicants for last year's Visa NZ Hospitality Scholarship Programme and the winner, Joshua Ross, has blown us away with his skill and professionalism.

"We're really excited to offer this opportunity again to find and reward another hospitality star for 2024" Watson says.

Visa Wellington On a Plate Manager, Beth Brash says the opportunity has benefits for the entire hospitality industry. "Giving an up-and-coming hospitality professional the chance to travel and learn internationally allows them to bring that knowledge back to Aotearoa and enrich the culinary scene here," Beth says.

Last year's recipient of the scholarship was Bellamy's Head Chef, Joshua Ross. He has plans to travel to Thailand to spend time at the internationally-renowned Gaggan Anand and also wants to visit the two Michelin-starred Moor Hall in the United Kingdom.

**Ross** has also worked with a number of mentors including Michael Meredith, Ben Bayly, Al Brown, and Chand Sahrawat, which he says has been extremely rewarding...

Last year's recipient of the scholarship was Bellamy's Head Chef, Joshua Ross



“Getting to work with some legends of the New Zealand culinary scene, experiencing different kitchens and restaurant environments has been invaluable. It's given me skills and new ways of thinking that I can bring into my work on a daily basis.”

Applications For Scholarship close **Monday 22 July at 11:59pm**

The scholarship winner announcement will be made on Monday 28 October 2024

For more information and full details on application criteria visit [here](#)

The Visa New Zealand Hospitality Scholarship is supported by the Hospitality Training Trust



# NZ CHEFS PROFESSIONAL DEVELOPMENT

6 August 2024 4:30pm



Hosted by The International Culinary Studio (ICS)

Email [Admin@nzchefs.org.nz](mailto:Admin@nzchefs.org.nz) for the link before 3pm on the day before the webinar.

Did you know Food Safety courses are available anytime/ anywhere?

ICS offers Food Safety Micro credential - NZQA approved Level 4 5 credits. This programme can be completed from anywhere in New Zealand. It's a 40 hour programme but if you have been working a commercial kitchen it can be completed in a shorter time.

View more [here](#)

## A MESSAGE FROM TEAM ANDY

Dear Presidents, Ladies and Gentlemen

I would like to share with you a little bit about me and my background. We feel as a team, we need you - the members - to know us, understand where we have come from, and where we want to go together in the future.

Please click [here](#) to see and hear from us.



from left to right  
Andy Cuthbert  
Rick Stephen  
Alain Hostert  
Kristine Hartviksen  
Uwe Micheel

**YES, WE ARE RUNNING FOR YOU,  
RUN WITH US**

Team Andy believes that bringing positive change lies in collaborative efforts with a shared vision for a better tomorrow.

Cam Davis  
Main at the NZ Brigade of the Year Competition



**WORLDCHIEFS  
CONGRESS & EXPO 2024  
IS HERE!**

[Check out the daily agenda,  
line up, and more >>](#)

**MORE FROM WORLDCHIEFS  
STAY UP-TO-DATE [HERE](#)**



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES

# JOURNEY TO MICHELIN STARDOM WITH ASIA'S BEST FEMALE CHEF



join the podcast [here](#)



On this episode... Ragnar welcomes the internationally acclaimed Chef Pichaya 'Pam' Soontornyanakij, owner of the multi-award-winning Bangkok venue, Potong. Chef Pam shares her inspiring journey from her Thai-Chinese roots to becoming the youngest female chef to be honored with a Michelin star and earn the title of Asia's Best Female Chef.

She's the first ever and the youngest female chef to receive both a Michelin star and the Opening of the Year award by the Michelin Guide simultaneously. Additionally, she was recognized as Asia's Best Female Chef by the World's 50 Best Restaurants.

Tune in to explore her innovative approach to Thai Chinese cuisine, the challenges she faced while training in New York's competitive culinary scene, and her mission to empower the next generation of chefs.

## tune in and learn

- **Balancing Tradition and Modernity:** Learn how Chef Pam integrates her family's heritage recipes with contemporary culinary techniques. Gain insights into how she honors tradition while pushing the boundaries of Thai-Chinese cuisine.
- **Innovative and Original Cuisine:** Explore the unique concept behind Potong, centered around five essential elements and engaging all five senses. Find out how Chef Pam creates memorable dining experiences through innovative dishes like her reimagined pad thai.
- **Leadership and Team Dynamics:** Understand Chef Pam's philosophy for maintaining a friendly yet serious kitchen environment. Learn how she fosters teamwork and empowers the next generation of chefs, especially female talents.



# WHARE KAI

## Toi Tangata



### AKo wai matou? | About Us

Toi Tangata is a Māori agency that develops, delivers, and champions kaupapa Māori based approaches to kori (physical activity) and kai (nutrition). Toi Tangata specialises in healthy living and healthy learning based on Māori knowledge. We draw from mātauranga Māori to inform, advise and empower people who are active in health and related social services. We operate nationally and locally to encourage healthy and active lifestyles. We work with local and central governments, whānau, hapū, iwi, health professionals, advocates and supporters who are committed to making positive change for the health and wellbeing of our people.

### Te Pae Tawhiti | Our Vision

Tangata Tū, Tangata Ora  
Our whānau are healthy, active and able to achieve to their full potential.

### Te Pae Tata | Our Mission

Mā te mātauranga tuku iho, ka tipu, ka ora, ka toi tangata e!  
To unleash Mātauranga Māori concepts for all people to be healthy and active!

### Ngā Whainga Matua | Key Priority Areas

#### Ngā Manukura | Leadership



We provide services, advice and support to develop the leadership capability of the health workforce in whānau, communities, and across the health and social services sectors.

#### Te Mana Whakahaere | Autonomy



We provide services, advice and support to strengthen the self-determination of whānau, communities and organisations.

#### Toiora | Healthy Lifestyles



We actively promote healthy and active lifestyles in a wholistic way.

#### Mauriora | Cultural Identity



Our activities are underpinned by Māori ways of knowing and being. Mātauranga Māori and Kaupapa Māori are utilised as catalysts for positive change and development.

#### Waiora | Physical Environment



Our activities will be consistent with Kaitiakitanga. We will encourage and exemplify positive environmental practices.

#### Te Oranga | Participation in Society



We recognise that full participation in society for Māori and all peoples are the result of a range of different impacts and influences. Working across sectors will likely increase positive outcomes. Collaborative relationships with other organisations and stakeholders will be pursued to achieve the best possible results for Māori and the wider population.

# SHAPING THE FUTURE OF CULINARY EDUCATION WITH JASON EVANS

## WORLDCHIEFS PODCAST WORLD ON A PLATE



On this episode, Ragnar welcomes Jason Evans, Founding Dean of the College of Food Innovation and Technology at Johnson & Wales University. They discuss the evolving landscape of culinary education and the challenges and opportunities facing the next generation of culinary professionals. Tune in to discover how education and technology are shaping the future of the culinary industry...

### tune in and learn

- **The Renaissance of Culinary Education:** Understand the cultural shifts driving renewed interest in food-related education
- **Technological Integration:** Learn how AI and other technologies are being used to advance culinary training
- **Diverse Career Paths:** Gain insights into the myriad opportunities beyond traditional roles in the food industry
- **Supporting Gen Z:** Discover how educational institutions are adapting to meet the unique needs of this generation
- **Vocational vs. Academic Training:** Explore the balance and importance of combining practical skills with liberal arts education



**JASON EVANS**  
Dean of Johnson  
& Wales University





# NEW NATIONAL STUDY AIMS TO ENHANCE UNDERSTANDING OF COELIAC DISEASE

**A new study** into the health of New Zealanders living with coeliac disease was launched in June in a significant step forward in understanding the autoimmune condition and improving the lives of those affected by it.

**The 2024 New Zealand Coeliac Health Survey** will investigate the health and dietary management of Kiwis living with coeliac disease, estimated to be at least one in every 100 New Zealanders. The survey also sets out to determine if there have been any significant changes since the first national Coeliac Health Survey was carried out in 2012.

**The study** is being spearheaded by the University of Otago PhD student and lead researcher Sophie Hall, overseen by Dr Angharad Hurley, Professor Andrew Day and Dr Kirsten Coppel, the latter of whom are both members of Coeliac New Zealand's medical advisory panel.

**Dr Kirsten Coppel**, who initiated the 2012 Coeliac Health Survey, says this survey will cover a wide range of aspects, including symptoms and experiences prior to diagnosis, experiences following commencement of a gluten-free diet, access to information, support and treatment and suggestions to help improve the lives of people with the condition.

*"The 2024 survey will provide insights into the challenges of living with coeliac disease and will help us determine if the health and quality of life of New Zealanders with the disease has changed since 2012,"* says Dr Coppel.

**Lead researcher** and PhD student Sophie Hall says she wanted to be involved in the study to help Kiwis living with coeliac disease live their best lives.

*"It is important that we understand the implications of living with coeliac disease so that we can make sure we are offering the right support for their journey,"* says Ms Hall.

**Coeliac disease** occurs when exposure to gluten, a protein found in wheat and several other grains, triggers an immune response. This reaction causes damage to the small intestine and can lead to a wide range of symptoms but most commonly abdominal pain, bloating, diarrhoea, and fatigue. If left untreated, coeliac disease can lead to serious health issues, such as osteoporosis, fertility issues, and nervous system disorders.

**As part of Coeliac Awareness Week** this year Coeliac New Zealand is calling on New Zealanders who have been diagnosed with coeliac disease to participate in the survey.

*"The more people who participate, the more comprehensive the data and the better our understanding will be to inform healthcare practices and policies related to coeliac disease,"* says Coeliac New Zealand general manager Wendy Bremner.

*"By gaining insights into people's daily struggles and triumphs, we can better tailor support and ultimately enhance their quality of life."*

**The survey**, which will be available on Coeliac NZ's website, will run for six weeks and will take no more than 10 minutes for participants to complete. The gathered data will be analysed to identify trends, challenges and potential areas for improvement in healthcare and support services. The results are anticipated to be released early next year.

**The theme** of this year's Coeliac Awareness Week focuses on a culture of care, by caring about colleagues in the workplace to highlight how both employers and employees can better support colleagues with coeliac disease to feel safe at work.

*"We hear so many stories from people with coeliac disease about how their need to follow a strict gluten free diet sees them excluded from activities and events where kai is involved. A lot of people who have no awareness of coeliac disease don't realise the anxiety that these people face on a daily basis trying to avoid the smallest crumb of gluten which can cause real harm to their bodies,"* says Mrs Bremner.

*"I hope the findings will not only benefit those currently living with the condition, but also contribute to broader awareness and understanding in workplaces and the wider community."*

For more information about **Coeliac Awareness Week 2024** or to complete the survey click [here](#)





## 6<sup>TH</sup> TAPAS COMPETITION

# AUSTRALASIA 2024



### INFORMATION:

Send an email to [info@e-spain.eu](mailto:info@e-spain.eu)  
Entry fee, participants in Auckland 40\$  
Participants from the rest of NZ. 20\$  
Participants from Australia no fee

DO YOU WANT TO  
TRAVEL TO SPAIN  
AND REPRESENT  
YOUR COUNTRY?

AUGUST 27<sup>TH</sup>  
AT IGNITE COLLEGES

ENTRIES FROM JUNE 14<sup>TH</sup>

Chefs from Australia & New Zealand  
Over 18 years old



Compete and represent Australasia at  
the 8th World Tapas competition  
November 13th, in Spain. Full paid trip,  
flight, accommodation and meals  
(15.000 NZ\$ value)

### ORGANIZERS:



e-Spain

education employment excellence



Ayuntamiento de  
Valladolid

8<sup>TH</sup>  
WORLD  
TAPAS  
COMPETITION  
CITY OF VALLADOLID  
2024

### SPONSORS:

Ignite  
Colleges



Nestlé



INVENTIVE SIMPLIFICATION





# Hi Chef

We hope this message finds you in high spirits and with a passion for culinary excellence. We are thrilled to extend an invitation to you and your kitchen team to participate in the **Australasia Tapas Competition**, a prestigious event celebrating the art of tapas creation.

We encourage you to visit our Facebook page to learn more about the competition and delve into the exciting experiences of previous years.

Facebook Page Australasia Tapas Competition [Here](#)

## *Competition Highlights*

**Date** 27 August 2024

**Venue** Ignite Colleges, Auckland

**Entry Fee** \$40 (Auckland), \$20 (Outside Auckland), No fees for participants from Australia

If you emerge victorious in this thrilling competition, you will have the honour of claiming the prestigious title, the accompanying trophy, and an exclusive opportunity to represent Australasia in the esteemed World Tapas Competition in Spain on 10 November 2024. All expenses for the international event will be fully covered.

Additionally, the winners will receive the following **cash prizes**:

**1st Place** €10,000

**2nd Place** €5,000

**3rd Place** €3,000

## *To register*

and secure your participation **before 10 August** kindly fill out the registration form using the following link: [registration form link](#)

## *Your Challenge*

Design, cook, and present a creative tapas dish that captivates the judges and tantalizes their taste buds. The tapas should ideally cost no more than \$4 per serving, ONE KIND 8 Portions

We eagerly anticipate your entry and the opportunity to witness your culinary artistry first hand. Feel free to reach out to us if you have any queries or require further information.

[Tapas 2019 YouTube](#)

[Tapas 2020 event](#)

Some of our Media Coverage

Auckland Fires up for 2019 Australasian Tapas Competition [Here](#)

Tapas Competition in Auckland [Here](#)

Facebook Tapas Competition [Here](#)

Let the flavours, creativity, and camaraderie of the Australasia Tapas Competition bring out the best in you!

Warm regards,

**Jasbir Kaur**

Associate Vice President – Strategic Partner

Phone 022 121 5299

Email [Jasbir.kaur@ignitecolleges.ac.nz](mailto:Jasbir.kaur@ignitecolleges.ac.nz)

Web [www.ignitecolleges.ac.nz](http://www.ignitecolleges.ac.nz)

[Facebook](#) | [Instagram](#) | [LinkedIn](#)



SINCE 1889  
**Sharwood's**<sup>®</sup>

# Food Service options

## TANDOORI PASTE 1.25KG



## PLAIN POPPADOMS

94g



## KORMA PASTE 1.25KG



## GREEN LABEL MANGO CHUTNEY 2.6KG



For more information contact Hutchinsons:

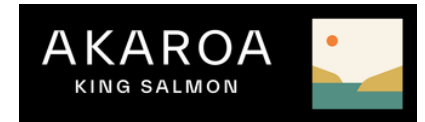
Level 4, 12 Kent Street, Newmarket, Auckland  
PO Box 109265, Newmarket, Auckland 1149, New Zealand

Ph +64 9 529 2850 0800 555 258  
[nzcustservice@hutchinsons.co.nz](mailto:nzcustservice@hutchinsons.co.nz)





# Thank you TO OUR SPONSORS



## VENUES

