

NZCHEFS NEWSLETTER

NZCHEFS
ASSOCIATION INC

JANUARY 2025

Meet NZ Chefs Contestants in the Pacific Rim Global Chefs Challenge Semi Final

Will Mordido *top right*
NZ Chefs' Chef
Challenger

Sam Linstrom *below right*
NZ Chefs' Young Chef
Challenger

Ben Chevré *below*
NZ Chefs' Pastry Chef
Challenger



Congratulations to Team New Zealand for winning the Social Commitment award at Bocuse d'Or 2025. Chef Will Mordido, assisted by Sam Linstrom, competed for the coveted title. These two and reserve Sam Gradowski have spent hours training under the watchful eyes of their coaches lead by Ken O'Connell who was NZ Chefs' Culinarian of the year in 2023. Will has a great competition history including NZ Chef of the Year in 2014. Sam Gradowski Smith and Sam Linstrom then students at the NZ School Food and Wine in 2023 were first and second in NZ Chefs' Emerging Chef of the Year competition.

The next cycle of the Global Chef Challenge starts with The Worldchefs Pacific Rim semi-final in April. Chef Will Mordido has been chosen as New Zealand's Chef representative and Chef Sam Linstrom has been chosen as New Zealand's Junior Chef representative. The NZ Chefs board established a robust selection process and thanks all applicants. The applicants were all at an impressively high level this year. Will and Sam will travel to Rarotonga to compete in the semi- final in April. Chef Ben Chevré from the Little French Café is New Zealand's Pastry chef competitor. Ben will compete in the Pastry Chef semi- final in Sydney. Best wishes to all our competitors and thanks to the teams behind them.

The NZ Chefs Championships will be held for the second time at Fine Food NZ. Along with the premium events NZ Chef of the Year, NZ Pastry Chef of the Year and NZ Emerging Chef of the Year we are bringing in the culinary continuum, Secondary School Students will have a chance to show their skills and there are three classes for Young Chefs. The electric 6 bay kitchen is a new feature, competitors please remember to bring induction cookware! The Board has a plan for next year. The NZ Hospitality Championships again.

For senior Judges there will be a Worldchefs Judges Seminar on Saturday 28. This will be presented by Dr Rick Stephen Vice President of Worldchefs and the Chair of the Competitions Culinary Committee. Email info@nzchefs.org.nz to reserve a place. We have applied for Worldchefs endorsement for the event ... fingers crossed. The paperwork was extensive, you'll see it- as it will be used to launch The Championships in early February. For younger Judges, we are starting work on a Junior Judges' certificate course which we hope to pilot later in the year. This will take the place of 21855, the popular Unit standard which was established in 2005.

I would like to thank Board members Mark, Geoff, and Pip, who have worked tirelessly on the above to make it all happen. Our rebuild is leaping ahead in this area and I gratefully acknowledge the enthusiastic support we are receiving from sponsors and colleagues.

International Day of the Chef will be running again on 20 October 2025. Read about Billy Gallagher in this issue. We welcome ideas for promotions on this day to encourage Kids to cook and eat healthily.

Other important dates are

20 May Auckland Regional Secondary and Tertiary Schools Hospitality Competitions at MIT, Auckland.
Link coming early February

14 June NI Semi-final Nestlé Golden Chefs Hat Award at AUT, Auckland

16 June Ara Culinary competitions with NZ Brigade of the Year, Christchurch

25 June South Island Semi-final Nestlé Golden Chefs Hat Award at Ara, Christchurch

28 June Worldchefs' Judges Workshop, Auckland


28, 29 June and 1 July NZ Chefs Championships at Fine Food NZ

Come along and support NZ Chefs.

All the best for a successful and fun 2025



President | NZ Chefs



**For content enquiries and
book advertising, contact
info@nzchefs.org.nz**



Worldchefs Hot Kitchen and Culinary Arts Competition Seminar Auckland

Date **28 June, 2025**

Time **8:30am - 4.30pm NZST UTC+13**

Location **Auckland, New Zealand**

The New Zealand Chefs Association is hosting a [competition seminar](#) in Auckland, New Zealand

Competition Seminar Presenters share techniques from both the perspective of Worldchefs Certified Judges and award-winning competitors. Participants gain an understanding of judging criteria, best practices in the competition kitchen and tactics that consistently reach the highest place at the podium.

Current Judges

All Worldchefs Certified Judges are required to attend a Competition Seminar every five years.

Future Judges

Attending a Competition Seminar is a mandatory part of the process to become a Worldchefs Certified Judge. Participants are awarded a certificate of participation that can be submitted as one of the required credentials in an application. To learn more about the process and for a complete list of requirements, to become a Worldchefs Certified Judge - see [World Chefs website here](#)

Judges: Why attend?

- Keep up to date with culinary trends and discover all the latest rules necessary to provide fair judgment during competition events
- Engage with renowned chef instructors and network with a diverse and driven class of competition chefs, aspiring judges, and influencers in the culinary space
- Participants receive a certificate of participation after attending a Competition Seminar. This certificate of completion is one of the mandatory requirements when submitting a Worldchefs Certified Judge application

Competitors: Why attend?

- Learn indispensable tips to excel in culinary competitions and understand the process and presentation details to make sure you know everything from the beginning to the end.
- Be the first to discover current culinary trends, innovations in modern kitchen equipment, and the latest technologies used in competition.
- Engage with renowned chef instructors and get inspired alongside a diverse and driven class of competition chefs, aspiring judges, and influencers in the culinary space.

Meet our Seminar Instructor... Dr Rick Stephen AM

Dr Rick Stephen has been instrumental in the growth of the culinary profession. Having had an active presence in the competition arena winning many awards and accolades, he has guided and supported many chefs to success in culinary competitions in Singapore, Fiji, Indonesia, Japan, Taiwan, Malaysia, China and Australia.

Dr Stephen was elected as the Continental Director for Asia in May 2011 under the World Association of Chefs' Societies covering 21 Countries. In October 2024, he became Worldchefs Vice President and chairs The Culinary Competition Committee.



In continuing his efforts to elevate the industry, Dr Stephen has conducted Worldchefs approved courses throughout Asia, Australia and New Zealand. He was last in New Zealand in 2023 when he ran a successful Worldchefs Training Seminar.

Purchase Your Ticket Today Go to the NZ Chefs website SHOP



Seagull Centre

The Seagull Centre is stoked to be kicking off the new year with an exciting new food project called Every Bite.



We're inviting households to join us for an easy to achieve four-week programme which will help you save money by implementing actions to prevent food loss, and sharing tools to spark your creativity in the kitchen!

With over 34 years experience, award-winning chef and owner of local Restaurant and Bar 'Gastronomics', Kishan Raikwar, will be joining us at the launch event at the Seagull Centre on the 2nd February, 2025.

Kishan will be sharing his go-to tips for making the most of our kaimoana and vegetables - from preventing spoilage to creating recipe substitutions and he will serve up some tasty treats for us all to share.

So come and join the food appreciation conversation and help rekindle our connection to the value of kai. Limited spaces available.

Registration opens 25th January 2025

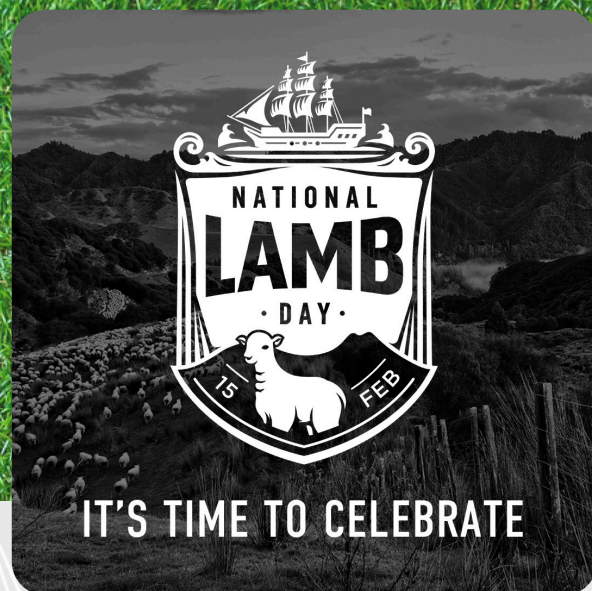
Gastronomics Restaurant & Bar
Thames, Coromandel

Kishan Raikwar

Thames
2 February
2025



Raise a Chop and Celebrate National Lamb Day This February



National Lamb Day marks the anniversary of the departure of the Dunedin from Port Chalmers in 1882 with the first frozen shipment of New Zealand lamb to London - a milestone that put the New Zealand food story on the global map. This pioneering achievement paved the way for our country's reputation as a world-class producer of lamb, which continues to play a vital role in our culinary identity today. From humble beginnings, New Zealand lamb has become a symbol of our nation's innovation, sustainability, and dedication to taste and quality.

To mark National Lamb Day, Beef + Lamb New Zealand is calling chefs and restaurateurs across the country to celebrate our grass-fed lamb for the month of February, by showcasing a New Zealand lamb dish on their menu.

“We’re inviting everyone to raise a chop this National Lamb Day,” says Beef + Lamb New Zealand’s Foodservice Manager Lisa Moloney. “This day is not just about delicious food – it’s about celebrating our heritage and supporting the chefs and farmers who make New Zealand lamb a global icon”

NZ Chefs Global Chef Challenger 2024, Head Chef and co-owner of The Fat Duck in Te Anau, Cameron Davies, says...

“New Zealand lamb is such a great product, and people come here from all over the world to enjoy it. It holds a significant place on our menu and always will”

To get involved and learn how you can promote your lamb dish, visit the chefs' page at www.nationallambday.co.nz. To view the National Lamb Day digital toolkit, click [here](#). National Lamb Day is proudly led by Ag Proud and Beef + Lamb New Zealand, with leading rural insurer FMG and specialist food and agribusiness bank Rabobank joining as principal partners for 2025

IT'S TIME TO CELEBRATE



NZ Chefs Championships 2025

We have 6 cooking bays in the competition arena all electric courtesy of Moffat NZ



BLUE SEAL EVOLUTION SERIES®

INDUCTION RANGE CONVECTION OVEN 900mm

IN54R3 - GN 2/1 Electric Convection Oven with 4 x 3.5kW Round Induction
IN54R5 - GN 2/1 Electric Convection Oven with 4 x 5.0kW Round Induction
IN54R5F - GN 2/1 Electric Convection Oven with 2 x 5.0kW Round Induction and 2 x 5.0kW Full Area Induction

- Heavy-duty construction Four
- Induction zones R3 4 x 3.5kW Round
- Induction zones R5 4 x 5.0kW Round
- Induction zones R5F 2 x 5.0kW Round
- / 2 x 5kW Full Area Induction zones

- Automatic pan detection
- GN 2/1 6.1kW electric convection oven
- Dual oven circulation fans
- Drop down door
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular

Induction Zones

R3 - 4 x 3.5kW Round Induction

R5 - 4 x 5kW Round Induction

R5F - 2 x 5kW Round Induction / 2 x 5.0kW Full Area induction

Overall Construction

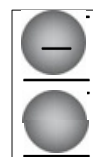
- Galvanized steel chassis
- Welded hob with 2.0mm 304 stainless steel top
- Splashback and hob sides 1.2mm 304 stainless steel
- Front panels and oven sides 0.9mm 304 stainless steel
- Vitreous enamelled control panel at front and two rollers at rear
- 63mm dia. heavy-duty 1.2mm 304 stainless steel adjustable legs

Cooktop

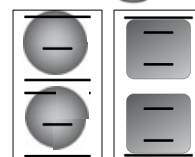
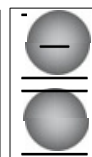
- Two 6mm thick ceramic glass 375mm x 650mm each
- Induction air cooling with front access air filter
- Fan cooled induction cooktop oven heat protection with front exhaust

Oven

- Fully welded and vitreous enamelled oven liner
- GN 2/1 capacity with 5 position racking
- Heavy-duty easy remove heavy wire chrome rack supports
- Vitreous enamelled removable oven spill tray
- 6.0kW heating elements
- 2 fan motors
- Drop down door
- 0.9mm 304 stainless steel door outer
- 1.0mm vitreous enamelled door inner
- 38mm high density fibreglass insulated
- Supplied with two chrome wire oven racks



IN54R3/R5



IN54R5F

Controls

Induction Cooktop • Variable power controls for each induction zone • Heating ON indicator lights with pan detection indication • Error mode indicator

Oven

- 50-320°C thermostatic control
- Indicator lights for power and heating
- Oven fans and heating automatic off when door open

Cleaning and Servicing

• All models with easy clean stainless steel external finish • Fully sealed cooking surface • Removable for cleaning cooling air filter • Removable for cleaning exhaust screen • Removable oven racking and spill tray • Easy clean vitreous enamel oven and door inner • Access to all service parts from front of unit

Every Kitchen's Key Ingredient

Anchor Food Professionals Smooth & Creamy Cream Cheese is a traditionally made, thick and creamy, lower moisture cream cheese. Its mild taste and dense, creamy texture means it blends beautifully with wetter ingredients, like fruit purees, to make creations look as good as they taste.



Excellent bake stability



Easy to mix and spread



Delicious creamy flavour



To see our full range,
visit [anchorfoodprofessionals.com](https://www.anchorfoodprofessionals.com)

The perfect cheesecake for any occasion.

BROUGHT TO YOU BY ANCHOR™ FOOD PROFESSIONALS

As any good chef knows, good ingredients are key to making the perfect dish. That's why chefs across New Zealand are reaching for Anchor™ Food Professionals Smooth & Creamy.

Traditionally made with an excellent bake stability, Smooth & Creamy has the perfect mild creamy flavour and firm texture that cheesecake customers won't be able to resist.

TRY IT FOR YOURSELF Neapolitan Cheesecake



TOP TIP: Gelatine can be tricky to work with.

Too hot and it will lose its setting properties, too cold and it won't dissolve properly. Make sure the mixture is very warm but not boiling and use an immersion blender to help dissolving.

BISCUIT BASE

125g	Gluten free flour
125g	Caster sugar
50g	Almond meal
50g	Desiccated coconut
125g	Mainland™ Unsalted Butter
2g	Salt
50g	Mainland™ Unsalted Butter
75g	White chocolate

METHOD

1. Mix flour, castor sugar, almond meal, coconut, butter and salt until it resembles coarse sand. Place on a lined tray and bake at 150°C until golden brown. Allow to cool.
2. Melt butter and white chocolate together and mix through cooled crumble. Place the mixture in a prepared lined tin (bottom with baking paper & sides with acetate).

CHEESECAKE MOUSSE

140g	Anchor™ Full Cream Milk
10g	Gelatine, soaked
105g	White chocolate, chopped
340g	Anchor™ Food Professionals Smooth & Creamy Cream Cheese
125g	Caster sugar
340g	Anchor™ Whipping Cream , whipped to soft peak
50g	Dark chocolate
50g	Anchor™ Whipping Cream
70g	Puree raspberry
5g	Gelatine, soaked

METHOD

1. Mix cream cheese and sugar until softened.
2. Heat milk and add soaked gelatine - stir until dissolved. Pour hot milk over chopped chocolate and mix until combined.
3. Mix chocolate mixture into cream cheese mixture. Fold in whipped cream in 2 additions. Divide the mixture into 3 equal parts in separate bowls.
4. Chocolate mixture: Heat up cream and add chopped dark chocolate and combine thoroughly. Mix into 1/3 of the cream cheese mixture.
5. Raspberry mixture: Heat up the raspberry puree, add soaked gelatine. Mix until completely dissolved. Mix into 1/3 of the cream cheese mixture.
6. Pipe the 3 mixtures into the prepared tin. Tap the tin gently on an even surface. Chill in a fridge overnight/ until set.

To find out more about Smooth & Creamy, visit [anchorfoodprofessionals.com](https://www.anchorfoodprofessionals.com)



Gene Editing Legislation

Celia Hay

Proposed Gene Editing Legislation which will allow Genetically Modified Organisms (GMOs) currently before Parliament could undermine New Zealand's clean and green image.

New Zealand is globally celebrated for our pristine landscapes, biodiversity, agricultural heritage and progressive food system which is encapsulated in the "Clean, Green" descriptor.

This image, and the reputation of New Zealand, inspires national pride and is imbedded in our tourism and hospitality culture and the branding of our food, beverage and agricultural exports.

Many countries and their consumers, especially in Europe, North America and Asia, have strict regulations or preferences against GMOs and gene-edited products, risking market access and consumer trust for our exports. In addition, our inbound tourism and hospitality experience is centred on the concept of "Clean, Green".



Public submissions are OPEN until 17 February 2025

Slowly, we have been building a culture of fine food and cuisine

The proposed legislation to ease restrictions on gene editing and production of genetically modified organisms (GMOs) could potentially undermine this carefully cultivated identity. Loosening the current regulations could tarnish New Zealand's reputation as a global leader in natural, sustainable, and eco-friendly practices.

What is gene editing?

Gene technology is used to modify genes in human or animal health, medicines, and food production. Gene editing is a technique to induce specific targeted changes in an organism's existing genome to achieve a specific desired outcome.

Researchers argue that gene editing has the potential to develop crops that are resistant to pests and diseases, reduce the need for synthetic pesticides and enhance farm productivity. The unintended consequences of the gene-edited is that they could harm ecosystems, compete with native species or introduce unforeseen changes to vegetables, fruits, animals and trees and our natural environment.

Current Framework

New Zealand's current approach to genetic engineering and gene editing sits under the Hazardous Substances and New Organisms Act 1996. Any genetic modification or gene editing activity requires extensive risk assessments and public consultation. This cautious stance aligns with New Zealand's commitment to protecting our environment and clean and green image.

The proposed legislation proposed to relax these regulations, particularly in agriculture. It is argued that changes are necessary for New Zealand to remain competitive in global markets dominated by technologically advanced farming systems. Many people, however consider that such a significant change could lead to long-term damage to New Zealand's environmental and economic reputation.

Consumer Perception of New Zealand Products

continued...

continued...

New Zealand's global brand, as a producer of natural, high-quality agricultural-based exports including dairy, meat, wine and other food products— emphasizes that production of these products is based on natural and sustainable farming practices.

International consumers, in high-value markets such as Europe and North America increasingly choose non-GMO and organic products. If New Zealand adopts gene editing technology, we risks alienating these important consumers. This could in turn result in the loss of markets particularly if consumers can no longer differentiate our food exports from countries using intensive, technology-driven farming practices.

Risks to International Tourism

In-bound international Tourism contributes significantly to New Zealand's economy. Visitors look to experience unspoiled landscapes and nature and foods produced in sustainable way. A shift toward gene editing could undermine this perception.

Global media coverage of this policy change may amplify the position of New Zealand in negative ways.

Find out more

Read the Ministry of Business Innovation and Enterprise (MBIE)

Regulatory Impact Statement [here](#)

Read the Bill [here](#)

Organics Aotearoa [here](#)

Concerned Farmers NZ [here](#)

[Read Rural News article](#)

[Treaty Partnership](#)

To make a submission
before midnight on
17 February 2024 [here](#)



NZ Chefs Championships will be held at FineFood NZ 28, 29 June and 1 July

There are great opportunities to showcase skills and win medals for Young Chefs in

- NZ Apple Dessert class
- NZ Burger class
- Showstopper Cake class

And for Secondary School Students in

- Pasta Lunch class

Places are limited to one student per school/establishment. Conditions apply.

Competition Criteria and application forms available on www.nzchefs.org.nz from February 2025





Resources from Belinda Moore's Presentation at WorldChefs Congress 2024



About SMS

At Strategic Membership Solutions our goal is simple - to help associations like yours grow and thrive. We believe associations play an important role in bringing people together to drive positive change. We are passionate about help associations to making a difference.

With over 60 years of combined experience in the association industry, its directors Belinda and Julian Moore bring a wealth of knowledge and expertise to the table. We've seen what works, and what doesn't.

Our long history of working with associations gives us a unique advantage and allows us to offer strategies that are contemporary, best-practice, and suitable for the constantly evolving landscape of association management. We have a strong track record of successfully assisting associations and are well-equipped to handle the unique challenges they face.

Our Services

Our goal is to transform your association's aspirations into tangible outcomes. In a landscape where the only constant is change, our suite of services is designed to equip your association with the robust strategies and practical skills necessary to thrive amidst challenges and capitalise on opportunities.

We specialise in understanding the trends and forces shaping the future of our associations. We leverage this knowledge to address the unique challenges associations face in a variety of areas including:

- Practical AI Training, Solutions, and Advice,
- Facilitating Strategic Thinking and Planning,
- Membership Models, Categories and Strategy,
- Stakeholder Research, and
- High-Value Sponsorship and Partnership Development Support.

With a blend of innovative thinking, industry insight, and a collaborative approach, we will help you navigate successfully forward. SMS assistance is tailored to your needs and budget with a focus on insightful ideas and practical, workable solutions. Our team can assist with anything from a couple of hours' discussion to working with you on longer term projects.



Strategic Membership Solutions
www.smonline.net.au info@smsonline.net.au

Handy AI Tools

This curated collection of AI tools showcases essential AI-driven tools designed to streamline your workflow, boost productivity, and enhance your outcomes. Dive in and discover how these AI tools can transform your operations.

- [AI tools](#). An aggregator platform for various AI tools and services.
- [Adobe Elements 2024 Family](#). Adobe offers photo and video editing with AI features in their 2024 Elements software, including Photoshop Elements and Premiere Elements
- [Air](#). Air is an AI service capable of having lengthy phone calls that mimic human interaction, with applications in sales and customer service.
- [Builder - Glide](#) is a no-code AI app builder allowing users to create custom AI-powered apps without coding experience.
- [Bedtimestory.ai](#). An AI-powered bedtime story creator that allows users to generate personalised stories, including custom characters, genres, art styles, and morals.
- [Bland AI](#). Bland AI offers a developer-first solution for implementing AI phone calls, both inbound and outbound, through a flexible, powerful API.
- [ChatGPT](#). ChatGPT is a model trained by OpenAI that interacts conversationally. It can answer follow-up questions, admit mistakes, challenge incorrect premises, and reject inappropriate requests.
- [Droxy](#). Droxy is an AI tool that turns content into interactive chatbots, enhancing knowledge sharing and user engagement.
- [Docus](#). An AI-powered health platform offering health reports and doctor's medical second opinions.
- [Durable AI](#). Durable offers a fast AI-powered website builder targeted at business owners, simplifying the creation and management of professional websites.
- [xpression camera](#) - A virtual camera app allowing users to transform their appearance in real-time on platforms like Zoom, Twitch, or YouTube.
- [HeyGen](#). HeyGen is a video production platform using AI to create videos from text. It provides AI-generated avatars and voices, with a variety of templates for different marketing and sales purposes.
- [Hume AI](#). Hume AI provides tools for understanding nonverbal behaviour based on scientific research. They offer a unified platform that can analyse text, audio, video, or images.
- [Lusha](#). Lusha is a B2B sales and contact database tool designed to enhance sales processes. It enables sales teams to quickly find prospects' contact details, significantly improving their ability to reach and connect with potential customers.
- [Publer](#). An AI-powered content management and repurposing tool for social media professionals, supporting platforms like Facebook, Instagram, TikTok, and more.
- [RemovePaywall](#). This service finds archived versions of websites to access articles without paywalls.
- [Runway ML](#). Runway is an AI research company developing tools for art, entertainment, and creativity. They offer services to generate videos using text, images, or video clips.
- [TurboScribe](#). This is an AI-powered transcription tool that provides unlimited audio and video transcription services, known for its accuracy.
- [Wonder Dynamics](#). Wonder Studio is an AI tool that automates animation, lighting, and composition of CG characters into live-action scenes. It operates via a browser-based VFX studio.

Lemon Tarts with Italian Meringue and freeze-dried raspberries

Ingredients

500ml Milk
123g NESTLÉ Docello™ Protein Enriched Lemon Dessert Mix.
24 Emma-Jane's Gluten Free Tart Cups

Italian Meringue:

150g Caster Sugar
150ml Water
3 Egg whites
Pinch of cream of tartar
Freeze-dried + fresh raspberries

Note: You will need a sugar thermometer for this recipe and an electric mixer.

Method:

Combine milk with the NESTLÉ Docello™ Protein Enriched Lemon Dessert Mix and whisk for 1 minute. Let the mixture rest for 2 minutes then whisk again for another 3 minutes.

Pour into Emma-Jane's Gluten Free Tart Cups and let set in fridge for 30 minutes.

Italian Meringue:

Combine sugar and water in a small saucepan and bring to the boil, stirring until sugar dissolves. Reduce heat to medium and cook until syrup reaches soft ball stage (115°C) about 10-15mins. Remember to brush down the sides of the saucepan with a clean, wet pastry brush to remove the sugar crystals. Start whisking the egg whites with the cream of tartar in mixer until soft peaks form.

Meanwhile, bring the sugar syrup to 121°C (hard ball stage). With the mixer running gradually pour the hot syrup into the meringue. Beat until cooled to room temperature and meringue is thick and glossy (15-20 minutes). Because the hot sugar syrup has cooked the egg whites there is no need to cook this meringue further.

Pipe a swirl of meringue on to each filled pastry case. Then use a brûlée torch to add a touch of caramelisation to the surface for presentation and add some freeze-dried and fresh raspberries.

*Recipe by
Karl Seidel
Nestlé
Professional*



Winning the Global Chefs Challenge – A Taste for Victory with World’s Best Chef Ale Mordasini

Tune into WorldChefs Webcast Episode 118

On this episode, Ragnar speaks with the 2024 Worldchefs’ Global Chef Challenge winner, Ale Mordasini. Chef Ale traces his inspiring journey from apprenticing in Switzerland to taking home the title of World’s Best Chef this October in Singapore. He shares his insights on competition strategy, the importance of mental training, and his winning experience at the Global Chefs Challenge finals. All this and more on.

Tune in and Learn:

- **Competition Strategy and Execution:** Gain an insider perspective on how Ale and his team prepared for the Global Chefs Challenge, from assembling the crew to developing an award-winning menu. Learn how strategic planning and meticulous execution can lead to success.
- **Importance of Mental Resilience:** Explore the critical role of mental training in high-stakes culinary competitions. Chef Ale shares the psychological techniques from his coaching support that helped him and his team maintain focus and composure under pressure.
- **Coaching the Future:** Hear Ale’s dedication to nurturing young talent and fostering a strong foundation for future culinary leaders. His coaching philosophy emphasizes both the technical skills and the holistic growth of his mentees.

“We all believe [mental training] is very important. It brings you security and a good base you can stand on. If you face challenges during the competition, your coaches cannot help. You have to help yourself. This brings you self-confidence and the instruments to work on the challenges if something happens”
Chef Ale Mordasini

From Bocuse d’Or and his role as Head Chef at hotel-restaurant Krone to a new horizon as a culinary coach and mentor, he shares secrets behind creating award-winning dishes, the intricate process of preparing for international competitions, and the significance of mental training in achieving culinary excellence.

‘At the moment [my goal] is to bring my knowledge and experience to the younger people. To bring in the next generation, prepare them for competition, and also prepare them for the industry’. Chef Ale Mordasini

[Tune in here](#)





WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



The Legacy of Dr. Billy Gallagher

The late Dr. Billy Gallagher, affectionately known as the “**Father of International Chefs Day**,” was instrumental in shaping this global celebration. As a former president of the Worldchefs, his vision extended beyond the kitchen, aiming to unite chefs worldwide in a shared mission of education, mentorship, and sustainability. Dr. Gallagher’s passion for the culinary arts was matched by his belief in its power to bring about meaningful change. International Chefs Day stands as a tribute to his legacy, fostering a global movement that champions healthier, more sustainable practices and inspires future generations to carry forward his remarkable vision.

As we close this year’s chapter, we extend our heartfelt gratitude to every chef, partner, and participant who brought International Chefs Day 2024 to life. Together, we are growing great chefs and shaping a brighter future.

Watch our [20th Anniversary Video](#) to see the highlights and celebrate this milestone achievement.

Looking Forward

As we move forward, chefs everywhere can leverage Worldchefs’ resources to continue making a difference for the next 20 years and beyond.

Explore educational materials, podcasts, webcasts and more available on [Worldchefs website](#). Take the free sustainability course with the [Worldchefs Academy](#) for training and professional development opportunities to strengthen your impact.

Stay connected with a [free Worldchefs account on Hosco](#) for the latest industry updates and stories from our global chef community.

#ThisIsWorldchefs
#InternationalChefsDay
#NestleProfessional

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