

June 2025

NZCHEFS NEWSLETTER



See You
at NZ Chefs
Championships
2025



29, 30 JUNE AND 1 JULY



Dear Colleagues,

NZ Chefs Championships

Come and watch the live cooking competitions at the NZ Chefs Championship Arena and visit NZ Chefs stand no 50 at Fine Food NZ

Feature competitions include the NZ Chef of the Year, NZ Pastry Chef of the Year and NZ Emerging Chef of the Year. There have been an awesome number of entries, and we have changed the timetable to accommodate more competitors in the NZ Pastry Chef of the Year and the NZ Emerging Chef.

We strongly suggest you register now to avoid a Door Fee [here](#)

Following
Pages

NZ Chefs
Events
Schedule

A Taste of
2025

Proud to be a
Chef 2026

Cheryl's
Chronicles

Welcome
Masterchef

Recipe by
Karl Seidel

Culinary
Advisory Chef

Nestlé
Professional

Finefoods

Support our
Sponsors

Worldchefs Judges Seminar

This event is being held on [28 June](#) with candidates coming from throughout New Zealand. Registrations have exceeded our expectations and cover the wide range of career choices available to Chefs. This includes Restaurants, Hotels, Caterers, Sponsors, Tertiary Trainers, and the NZ Military. The seminar presenter is Dr Rick Stephen, Vice President of Worldchefs and grateful thanks to the Hospitality Training Trust for supporting this event and the Championships.

NZ Chefs Championship Sponsors

A huge shout out to our sponsors, without whom this event would not be possible. Your support and enthusiasm are very much appreciated. Special thanks to Moffat's Erin Hall for his expertise in the arena design and to the team at Xpo for their assistance. Come to Fine Food NZ stand no.50, collect a passport and be in to [WIN one of 2 gift packages](#). Visit our sponsors who have stands at Fine Food NZ and collect a stamp. Return the completed passport to NZ Chefs Stand. Remember to include your name and Mobile on the passport as completed passports will go into a draw. The winners will be announced over the Show AV at [3pm on Tuesday 1 July](#).

Global Chef Challenge – Pacific rim Semi-finals

Fancy a trip to cheer on NZ Chefs competitors? The Global Chef Challenge Pacific- rim semi-finals are being held in Rarotonga 4 and 5 October. The Shanghai International Culinary Competitions are being held 12-14 November. You would need to bring a black fern flag, a keenness for clapping hands and a loud voice for cheering!

Save the Dates – 3, 4 and 5 October 2026

The NZ hospitality Championships will be held on these dates at MIT, Auckland. In addition to the NZ chefs Championships there will be statics, Front of house, barista and more live cooking [1 hour] competitions. Thanks very much to Craig Lucas for heading the planning committee for this event which will cover the spectrum from secondary school to Senior Chefs.

Hope to see you at Fine Food NZ

Yours in culinary kindness

Shannon Fryer

NZ Chefs Association
President

*Content enquiries or to book advertising
space please email info@nzchefs.org.nz*



NZ Chefs Events

2025

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

28 June: Worldchefs' Judges Workshop, with Dr Rick Stephen, Auckland

29, 30 June and 1 July: NZ Chefs Championships at Fine Food NZ

29 July: Australasian Tapas competition, Ignite Colleges

28 August: National Secondary School Culinary competition [NSSCC]

29 August: New Zealand Culinary Journey [NZCJ]

4 October: Global Chefs Challenge Pacific-Rim semi-finals, Rarotonga

5 October: Global Chef Challenge Pacific-Rim semi-finals, Rarotonga

12-14 November: Shanghai International Culinary Competitions

2026

16-19 May: Worldchefs Congress and Expo, Newport, Wales

16-19 May: Global Chef Challenge Finals, Wales

3, 4 and 5 October: NZ Chefs Hospitality Championships at MIT, Auckland



**WORLDCHIEFS
CONGRESS &
EXPO WALES**

16-19 MAY 2026 / ICC WALES

WORLD ASSOCIATION OF CHEFS SOCIETIES

**PASTURE.
PASSION.
PLATE.**



worldchefscongress.org/register

Scan to register.





We've been helping New Zealand chefs to prep, preserve and present food safely for over twenty years. This year it's our privilege to be a sponsor of The 2025 Chef of the Year.



This year's winner will receive our premium European Audion Combo, worth over \$4,000.

The combo includes our VMS53H Audion Benchtop Vacuum Packing Machine with high domed lid, stainless steel casing, 8 m³/h vacuum pump, self-cleaning function and 3 year guarantee. And 3,000 70 µm vacuum bags and vacuum sealable piping bags.



Enduropac
NZ Food Packaging

sales@enduropac.nz

www.enduropac.nz

0800 576 997 | Txt 8424





A taste of 2025.

Here's the winning dishes from this year's program.

[CLICK HERE TO
EXPLORE MORE
OF PTBAC '25](#)



Daniel Yin

Overall Winner
& Best Savoury Dish

Pickled pumpkin and ricotta
dumpling, burnt honey, walnut
crumb and persimmon relish.



Sok Mei Chieng

Best Sweet Dish

Compressed choux, pistachio
ganache, raspberry gel, dark
chocolate crèmeux, lemon
myrtle tuile.



Koi Aguas

Best Social Media

Mango bravo sans rival
with cream cheese mousse
and mango yoghurt cream.



Proud to be a Chef 2026

Opening soon to New Zealand's up-and-coming apprentices

Applications are opening soon for Proud to be a Chef, Australia's leading foodservice mentoring program. Every year, 32 aspiring chefs are given the opportunity to take part and for one lucky chef - the chance to take home the coveted International Culinary Scholarship.

2026 is different, with applications also opening up to New Zealand apprentices. There they'll sharpen their skills, ignite their creativity and meet legendary chefs that could help shape their future. As with every year, our Resident Mentor Chef Mark Normoyle will lead the charge, giving apprentices and students in a government recognised cooking course invaluable experiences, sought after advice and world-class networking opportunities to kickstart their culinary careers.

Want to hear more from the man himself? Meet Chef Mark Normoyle, at Fine Food NZ on 29 June - 1 July 2025.

"This program changed the course of my career when I won 25 years ago. Now, being part of it as a mentor, it's amazing to share my journey, give back to this industry, and help these aspiring chefs reach their full potential."

Keen to apply? Keep an eye on our Instagram and Facebook pages to hear the latest updates, like mentor reveals and application date announcements, coming soon

@proudtobeacheff





Serving suggestion

MAGGI® SUPREME GRAVY MIX MAKES A STAR SOUS CHEF

Make MAGGI® Gluten Free SUPREME Gravy Mix the star of your team, and treat your customers to full-bodied, beef-flavoured brilliance that just happens to be vegan.



YOUR KITCHEN'S MVP



VEGAN & GLUTEN FREE

Suitable for varying dietary requirements.



99% FAT FREE

Made with nutrition in mind.



HIGH YIELDING

Makes 400 serves.



EFFICIENCY

Time and labour saving plus consistent results every time.



CONVENIENCE

Easy to store format, simple to use.

**A TASTE FOR
BETTER BUSINESS**

For more information about MAGGI® Gravy Mixes or our amazing range of MAGGI® Professional products and other solutions for your kitchen, please visit nestleprofessional.co.nz to find out more.

Nestlé
PROFESSIONAL
MAKING MORE POSSIBLE.

Cheryl's Culinary Chronicles

The Future of the Culinary World: How AI Will Transform the Role of Chefs

The culinary world has long been a space of tradition, artistry, and skill. However, with the rapid evolution of artificial intelligence (AI), the industry is poised for transformation. From recipe development to kitchen management, AI promises to enhance efficiency and creativity, but it also brings challenges that chefs must prepare to navigate. Here's a deep dive into how AI will reshape the role of chefs and how they can adapt to stay relevant in this new era.



AI in the Kitchen: A Game Changer

AI technologies are already making waves in the culinary world. Consider AI-driven tools like precision cooking appliances, automated preparation stations, and advanced recipe generators. These innovations streamline processes, allowing chefs to focus more on creativity and customer experience.

1. Recipe Development and Promotion: AI algorithms can analyse millions of recipes, flavour profiles, and ingredient combinations to create innovative dishes. Tools like IBM's Chef have already demonstrated the ability to craft unique flavour pairings that even experienced chefs may not consider. Use a AI Bot to input ingredients you have in stock to come up with a recipe, thus reducing food waste and improving stock rotation. You can then also get the recipe increased for numbers, work out the costing and of course work out the selling price too. Ask AI Chatbots to write creative copy to add to your menu, add to social media and create an email to your database advertising for your special of the day. What used to take hours can now take minutes to achieve. One of the important things to remember is that the Chat AI requires skilled prompting to generate good quality content. As it only regurgitates what is already available on the world wide web, it can be prone to biases and incorrect information. Prompting will become a skill required by chefs to ensure your get the best possible results from your search.

2. Inventory and Waste Management: AI-powered inventory systems track usage patterns, forecast demand, and suggest orders, reducing food waste and saving costs. Chefs no longer need to manually monitor stock levels, freeing up time for other tasks. Add items you wish to purchase via a voice prompt to remind you to order later on in the day. Previously you would have to remember ingredients you were running short on or wash our hands leave the kitchen to type/write it down, then return, wash hands again and carry on where you left off. Email off your order by voice commands as opposed to manually sending an order to your suppliers.

3. Precision and Consistency: Automated cooking devices, equipped with AI, ensure that dishes are cooked to perfection every time. For high-volume kitchens, this consistency is invaluable. Start your ovens remotely before you arrive at work, saving time for early bakers and in general in the kitchen.

4. Personalized Dining Experiences: AI tools can analyse customer preferences, dietary restrictions, and past orders to recommend tailored menu options. Real time feedback from guests dining can be received and managed immediately. This data-driven personalisation enhances customer satisfaction and loyalty.

How Jobs Will Change

The integration of AI will redefine the role of chefs. While traditional cooking skills will remain vital, new competencies will be essential:

1. Focus on Creativity: As AI takes over repetitive tasks like chopping, measuring, and even basic cooking, chefs will have more time to innovate and experiment. The ability to create unique, high-quality dishes will become even more critical.

2. Tech-Savviness: Chefs will need to understand and work with AI-powered tools. This includes everything from programming automated devices to interpreting data insights generated by AI systems.

3. Shift Toward Management: The role of the chef may become more managerial, overseeing AI systems and ensuring they align with the restaurant's vision and standards.

4. Collaboration with AI: Rather than replacing chefs, AI will act as an assistant, offering suggestions, enhancing efficiency, and reducing errors. Chefs who can embrace this collaboration will thrive and the sooner the better.

5. Emergence of New Roles: As AI becomes prevalent, roles like “culinary technologist” or “AI kitchen specialist” may emerge, combining culinary expertise with technical know-how.

Preparing for the AI Revolution

To remain competitive in an AI-driven culinary landscape, chefs must proactively prepare:

1. **Embrace Lifelong Learning:** Chefs should invest in learning about AI technologies and their applications in the kitchen. Online courses, workshops, and industry seminars can provide valuable insights. International Culinary Studio is excited to Launch their AI Bootcamp for Chefs course which covers a range of ways chefs can embrace AI and use it in their kitchen.

2. **Develop Soft Skills:** While AI excels at tasks, it lacks the human touch. Chefs can distinguish themselves by improving their interpersonal skills like team leadership, customer interaction, and storytelling through food.

3. **Experiment with AI Tools:** Getting hands-on experience with AI-powered devices and software will help chefs understand their potential and limitations. Familiarity with these tools will be a key asset.

4. **Focus on Sustainability:** AI can optimize resource use, but chefs must guide these systems toward sustainable practices. A commitment to eco-friendly cooking will resonate with socially conscious consumers. Researching which produce is local and in season has never been this easy.

5. **Network and Collaborate:** Building connections with technical experts, fellow chefs, and industry leaders can lead to innovative partnerships and shared knowledge about AI advancements. **Balancing Tradition and Technology** Despite AI’s transformative potential, the heart of cooking remains human. The passion, intuition, and cultural heritage that chefs bring to the table cannot be replicated by machines. As AI becomes a powerful ally, the challenge will be to balance innovation with authenticity, ensuring that the soul of cooking is preserved.

In conclusion, AI is not here to replace chefs but to empower them. By embracing technology and adapting to new roles, chefs can unlock unprecedented opportunities for creativity and efficiency. The future of the culinary world is a blend of tradition and innovation, and those who are prepared to evolve will lead the way.

By Cheryl Cordier,
International Culinary Studio
Christchurch



*Special
Offer to
NZ Chefs
Members*

‘AI Bootcamp for Chefs’ Course

A series of quick videos will show you the relevance and importance of this bootcamp.

Check out the videos [here](#) and be quick to book a place.

Special offer for the first 50 people to sign up US\$19.99

Usually US\$99 for the 20 hour course

Sign up [here](#)

NZ Chefs welcome Certified Master Chef Mark Erickson to New Zealand



Roth Hall in background and Colavita, the Italian restaurant at Culinary Institute of America[CIA] in upstate New York. [Note the herb garden]

The Provost [Senior Academic Administrator] at CIA is in New Zealand as head judge of the Australasian Final of the World Tapas competition. The semi final has been organised by NZ Chefs Vice President and Skills Ignite Head of Global Education Partnership and Business Development Jasbir Kaur.

Many Kiwi's have had the opportunity to attend courses at the esteemed CIA of America, some have been fortunate to study for their Masters or Bachelors Degree at one of the Campus.

The New Haven Restaurant Institute was founded by New Haven attorney Frances Roth and Katharine Angell on May 22, 1946 in New Haven, Connecticut as a vocational training school for returning World War II veterans. It was the first culinary college in the United States. With assistance from Yale University, the school purchased the Davies mansion in New Haven's Prospect Hill neighborhood. The first class consisted of sixteen students and the faculty included a dietitian, a baker, and a chef. In 1947 the school was renamed the Restaurant Institute of Connecticut to reflect its growing repute; the school's name was changed again to the Culinary Institute of America in 1951.

Enrollment grew to approximately 1,000 students by 1969, beyond the capacity of its original campus, so the school purchased the St. Andrew-on-Hudson Jesuit novitiate in Hyde Park, New York in 1970. In 1971, the college began awarding associate degrees, and opened its doors in Hyde Park in the following year. From 1974 to 1979, the school built three residence halls, a culinary library, a career planning center, and a learning resources center. From 1982 to 1984, the American Bounty and Caterina de' Medici Restaurants and St. Andrew's Café opened. In 1984, the school's continuing education center (later named the J. Willard Marriott Education Center) opened, and the school improved its teaching kitchens and constructed an experimental kitchen and food laboratory. In 1990, the school opened a baking and pastry facility, named two years later as the Shunsuke Takaki School of Baking and Pastry. In 1993, the school opened its Conrad N. Hilton Library and began offering bachelor's degree programs. The Apple Pie Bakery Café opened in 2000, and the Colavita Center opened the following year. More residence halls were built at the school's Hyde Park campus in 2004. In 2005, Anton Plaza opened in Hyde Park while the Ventura Center for Menu Research and Development.

If you holidaying in New York consider adding on a trip to Poughkeepsie and taking a tour of short course. see more info [here](#)

The Australasian Tapas competition is from 8.30am – 1pm
at **Skills Group Ignite** 98 Kerrs Road, Wiri, Auckland

To register visit [here](#)

29th
July

Mediterranean Pulled Pork Sliders

Slow-cooked pork
infused with a rich
blend of flavours.

*Recipe and photo by Karl Seidel
Culinary Advisory Chef
Nestlé Professional*



**All nestled in slider rolls with a
luscious tomato gravy and topped
with vibrant rocket leaves for an
irresistibly delicious bite.**

Pulled Pork:

30ml Vegetable oil
1kg Pork shoulder meat
1 Onion, large, finely chopped
1 Celery stalk, finely chopped
20g Smoked paprika
30g MAGGI® Gluten Free Vegetable Booster
45ml Lemon juice
15g Monk fruit powder or sugar
1/3C Oregano, roughly chopped
300ml Red wine

Method:

Preheat oven to 160°C.

Pulled Pork:

Heat oil in a large pan and lightly brown the pork shoulder joint on all sides. Transfer to a sturdy cast-iron ovenproof pot or casserole dish.

Next, sauté onions and celery until they achieve a light caramelisation, then add them to the pork. Add paprika, MAGGI® Gluten Free Vegetable Booster, lemon juice, monk fruit powder, and oregano to the pot, along with red wine.

Cover with a lid and bake in the oven for 3 hours. Once done, remove the pork and pull it into shreds. Use it immediately for sliders or vacuum pack for future use.

Slider Mix:

30ml Olive oil
2 Onions, large, chopped
5g Garlic, minced
10 Oregano, fresh
300g BUITONI® Sugo al Pomodoro
100g Black olives, sliced
1 kg Pulled pork
50g MAGGI® Premium Jus Lié Beef Flavoured Sauce Mix
50 Slider rolls
250g Baby rocket leaves

Slider Mix:

Sauté onions in olive oil until golden. Add garlic and oregano, continuing to sauté for an additional minute. Add BUITONI® Sugo al Pomodoro and olives, and bring the mixture to a simmer.

Blend MAGGI® Premium Jus Lié Beef Flavoured Mix into the pulled pork, then incorporate the pork and gravy mix into the tomato mixture, simmering for an additional 5 minutes.



29 JUNE - 1 JULY 2025

AUCKLAND SHOWGROUNDS

You're invited to New Zealand's leading food industry trade show – Fine Food New Zealand 2025.

Touch, taste and experience what's cooking in the foodservice, hospitality and food retail sectors. Discover cutting-edge food, drink and equipment from leading producers, learn the latest industry trends, meet new contacts and suppliers and network with your peers.



280+
leading exhibitors

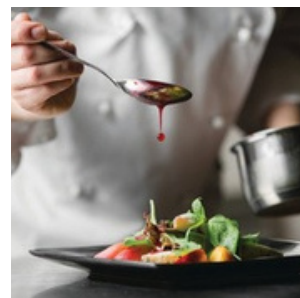


3 DAYS
of inspiration and
innovation

6,000+
industry peers



13+
features zones,
competitions and
much more!



Register now for free entry at finefoodnz.co.nz
using code NZCHEFS

SCAN TO
REGISTER



PRESENTED BY





2025 CHAMPIONSHIP SPONSORS

