

NZCHEFS Newsletter

March 2025



Presidents Welcome
Shannon Fryer

Podcast & Free Resources

From Fire to Function
Cheryl Cordier

**WorldChefs Hot Kitchen
and Culinary Art
Competition Seminar**

**Whare Kai
Kawakawa**

NESTLÉ Recipe

Young Chefs Club

Anchor Recipe

**Thank you to our
2025 Sponsors**

Dear Members,

It is nearly two years since the NZ Chefs Championships were held at Fine Food NZ 2023. It's probably the first time we saw crowds deep watching Chef cooking competitions since Covid-19 hit.

We feature Chef Andrew May, NZ Chef of the Year 2023 at Fine Food 2023 on our cover and remind you to come along to **Hall 4** and watch the action at the **NZ Chefs Arena** this year.

Also, at the 2023 event we saw Chef Cam Davies win the Global Chef Challenge, Pacific Rim semi-final.

He has since competed at the finals in Singapore, coming 8th in the World. Cam is sharing his experiences 'From Te Anau to Singapore' in a webinar at 1pm on Friday 1st April.

Watch for the link on NZ Chefs Facebook page.

Cam Davies with Quinn Ojala practise at Ara, before the Grand final in Singapore



In 2025, NZ Chefs is welcoming Dr Rick Stephen to New Zealand in June. Rick will present the Worldchefs Judges seminar on 28 June and be the Chief Judge of the Judging panel at the NZ Chefs Championships. The Judging at the Champs will follow the Worldchefs guidelines and judges will have attended a Worldchefs Judges Seminar and be on the pathway to becoming Worldchefs approved Judges. Dr Rick Stephen is Vice-President of Worldchefs and chairs the Worldchefs Culinary Competition Committee.

Fine Food NZ is being held at The Auckland Showgrounds, Greenlane, Auckland 28 and 29 June and 1 July 2025. NZ Chefs gratefully acknowledge the support of the Hospitality Training Trust for making the events possible.

Best wishes to all competitors in the 2025 Auckland Regional Competitions at MIT and the NZ Chefs Brigade of the Year 2025 and The Ara Culinary Competitions in Christchurch. Follow NZ Chefs facebook for regular updates and of course photos on the day. Thanks to Board members Craig, Geoff and Mark for all their hard work establishing, planning and running these competitions.

Meanwhile watch for details on future webinars – we are running these on the first Tuesday of the month either at 1pm or 4pm to suit the presenter.

Yours in culinary kindness

Shannon Fryer

NZ Chefs Association
President

For content enquiries
or to book advertising
please email us at
info@nzchefs.org.nz





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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.

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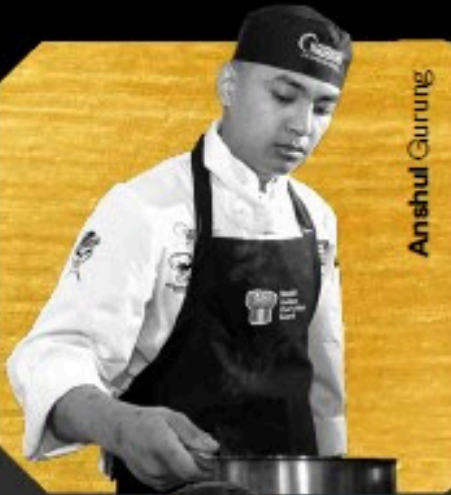
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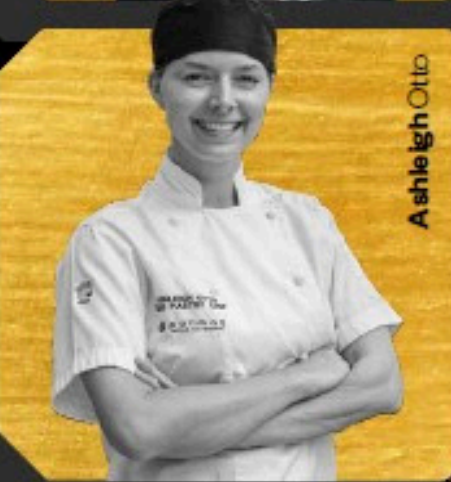
Anshul Gurung



Sarah Jones



Archer Houghton



Ashleigh Otto



Adelene Stahrke



Gilles Gabutina

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SINCE 1965



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goldencheffs.com.au

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*Important information: Entry open to individuals who are AU or NZ residents working (current or recent) in the culinary industry or are a current culinary student and aged between 18-34 on 31 December 2025 (if <18 obtain parent/guardian permission). Registration opens 12:01am AEST on 3 March 2025 and close at 11:59pm AEST on 18 May 2025. Select entrants will be invited to attend the Regional and Metro cook offs which will occur between June - July 2025. Qualification to the Regional and Metro cook off is limited & we reserve the right to determine eligibility based on your response to why you want to enter the Golden Chef's competition. Twelve entrants (one per region) will be awarded with Regional and Metro cook off Prizes and invited to participate in the Grand Final cook-offs which will occur in Sydney, between 6 - 11 September 2025 (date/location is subject to change). There are 7 prizes to be won during the Grand Final cook-offs. For full entry requirements, cook-off details, prize categories and inclusions see <https://www.5/au/gh5a> Promoter is Nestlé Australia Ltd.

Entries for Golden Chef's 2025 are Now Open

Want to level up your culinary career? Entries for the 2025 Nestlé Golden Chef's Hat Award are NOW OPEN! As we celebrate 60 years in Australia and 5 years in New Zealand, join us on a journey that goes beyond competitive cooking – our goal is to help you shape your future and fast-track your career.

- Get mentored by experienced chefs from the Australian Culinary Federation, NZChefs, and industry experts to support your professional development.
- Join a prestigious competition with a legacy spanning 60 years in Australia and be part of a community of over 8,000 chef alumni.
- Enhance your skills through opportunities to be evaluated against globally recognised standards, supporting your professional growth and development.
- Compete for over \$38,000AUD in prizes, with opportunities to win at every stage of the competition and gain recognition for your achievements.

HOW IT WORKS

1. Simply enter online if you're an apprentice or junior chef aged between 16-24 years old on 31 December 2025 and meet the eligibility requirements*
2. Compete in the regional cook-offs from June -July to secure your spot among the top 12 finalists from Australia and New Zealand
3. Battle it out at the Grand Finals for the top prize at Fine Food Australia in Sydney in September
4. The Golden Chef of the Year will win a 14-day international culinary trip and work experience to Singapore and Thailand valued at \$12,000AUD

So what are you waiting for?

Enter now or encourage a fellow chef to apply!



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SHAPE YOUR FUTURE

DEVELOPING CULINARY CAREERS SINCE 1965

Entries close by 16 May 2025
(11:59pm) AEST. T&C's apply.

ENTER NOW

Recommended Podcast

In this episode, Ragnar speaks with Chef Jay Reifel, the NYC-based author of *A History of the World in 10 Dinners*, Michelin star-trained chef, and *CHOPPED* and *Beat Bobby Flay* alum. Jay discusses his book, spanning 2,000 years with 100 recipes and significant historical eras from ancient Rome to 19th century America. Hear his story and insights on writing a creative cookbook on Episode 120: *A History of the World in 10 Dinners* with Author Chef Jay Reifel.

[Here](#)

Tune and Learn

- Global culinary connections: Discover how Chef Jay journeys through time, linking historical periods with culinary narratives that showcase the sophistication of cultures and cuisines, from ancient Rome to 19th-century New York.
- Ingredients of the past: Gain insights into forgotten ingredients and clever substitutes, reflecting Chef Jay's extensive research, collaborations with historians and food scientists, and passion for recreating authentic flavours.
- Culinary heritage insights: Learn how age-old cooking techniques and cultural recipes can inspire modern chefs looking to preserve culinary heritage in their kitchens, connecting history and tradition with modern palates.
- 'What I want people to realize when they read the book and they cook the recipes is just how sophisticated human society has been forever.
- There's a tremendous amount of inspiration you can find at looking at recipes, the same way you might be inspired by looking at a recipe from a country different from your own, this is the same kind of inspiration you get from looking at your own country, but 500 years ago'. Chef Jay Reifel

Calling Members working in healthcare

Checkout Healthcare sustainability in action at The Royal Children's Hospital in Melbourne

Resources from MPI

Food health and safety

How to select, prepare and cook food safely.

[Here](#)

Preparing food safely

Everyday, over 500 New Zealanders get food poisoning. The Ministry for Primary Industries (MPI) has information to help with food safety. Simple food handling tips to keep you, your family and friends safe from food borne illness.

[Here](#)

Preparing and storing food safely at home

Keep raw meats and their juices away from already cooked or ready-to-eat foods like salads. How to handle raw meat safely and avoid cross-contamination

[Here](#)

Food safety advice for pregnant women

[Here](#)

Rules for selling, sharing and butchering wild foods and home kill

Food safety tips for fishing, hunting, and home kill

[Here](#)

Food allergies, their causes, how they affect you and how to cope with them.

[Here](#)

Turning our experience into your advantage

At Anchor™ Food Professionals — our partnerships with chefs give us deep insights into performance that matter most for New Zealand's café, bakery & dining channels.

We work alongside chefs right from the research and product development stage to ensure our products do exactly what they need to in the heat of the kitchen.

Designed and tested by industry experts, Anchor™ Food Professionals is the brand of choice for you.



We are proud to announce our partnership with award winning pastry chef Callum Liddicoat.

Callum is the Executive Pastry Chef, Park Hyatt Auckland & Sydney.

Awarded as Cuisine Magazine's NZ Pastry Chef of the Year in 2021, 22, and 24, Chef Callum knows a thing or two about New Zealand & Australia's hospitality and patisserie scene.

Within his Executive role at Park Hyatt Auckland & Sydney, and his recent collaboration as Ambassador of Anchor™ Food Professionals, Callum is eager to pass on his knowledge and experience helping to foster the next generation of pastry chefs and hospitality professionals.



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

The perfect cream cheese for any occasion

BROUGHT TO YOU BY ANCHOR™
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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.

Anchor Food Professionals Smooth & Creamy Cream Cheese has a desirable high fat formulation which allows you to incorporate other more liquid ingredients like ricotta.

Cover Me in Strawberries Cake

YIELD: 8-12 servings | PREP TIME: 30 mins | SET TIME: Overnight

RICOTTA CAKE

510g	Mainland™ Unsalted Butter, room temperature	9	Eggs
		675g	Plain flour
		54g	Baking powder
1110g	Perfect Italiano™ Ricotta Cheese, room temperature	35g	Almond meal
		1 tsp	Salt
2g	Orange zest	185g	Fresh mixed berries or frozen, thawed & drained
2 tsp	Vanilla paste		
990g	Caster sugar		

CHEF CALLUM'S TIP:

Pay attention to the temperature of the ingredients. Cream cheese and butter must be room temperature for a smooth cream cheese frosting.

METHOD

1. Preheat oven to 160°C.
2. Grease and line 4 x 20cm round cake tin.
3. In a stand mixer, cream butter until pale and creamy.
4. Add ricotta, orange zest, vanilla paste and mix until smooth then add sugar and beat until light and fluffy.
5. Add eggs one at a time until mixture is smooth.
6. Sift in flour, baking powder, almond meal, salt and mix until just combined. Fold in 1 cup of the mixed berries, taking care not to crush berries.
7. Pour batter into prepared cake tin and scatter with remaining berries. Bake for 65 minutes or until an inserted skewer comes out clean. Check the cake at 45-50 minutes – if the berries on top are starting to darken too much, cover with foil to prevent further browning.
8. Once fully baked, take out of the oven let cool for 15 minutes then flip onto a wire rack. Place in fridge to firm cakes. This will make layering the cake easier.

WHITE CHOCOLATE AND STRAWBERRY CREAM CHEESE FROSTING

8	Gelatine sheets	500g	Anchor™ Food Professionals Smooth & Creamy Cream Cheese, softened and beaten
1600g	Anchor™ Food Professionals Whipping Cream		
4	Vanilla pods, scrape and seed		Pink food colouring, optional
520g	White chocolate, melted		

METHOD

1. Soak gelatine in ice water.
2. In a pot place the cream and vanilla pod and bring to the boil.
3. Drain the water out of the gelatine and dissolve in the hot cream. Place the white chocolate and cream cheese into a bowl and pour over hot cream mix.
4. Emulsify with a hand blender.
5. Pour into a container and refrigerate overnight.

RASPBERRY GEL

500g	Raspberry puree
200g	Water
100g	Water
8g	Agar

METHOD

1. Bring all ingredients to the boil – once boiled pour into container and refrigerate till set.
2. Once set blend in blender until smooth and silky.
3. Pour into a squeeze bottle and place in fridge until needed.

TO FINISH

1. Whip the cream cheese ganache until medium to stiff peaks and set aside.
2. Place one of the layers of the cake on a cake board and place on the cake turner.
3. Spread some of the cream onto the cake and spread evenly, pipe some of the raspberry gel and top with another layer of cake and press down slightly.
4. Repeat until you have completed all layers.

METHOD

5. Crumb coat the cake with more cream and then place in the fridge for 20 to 30 minutes to set.
6. With the remainder of the cream, colour with a red colour until you have a red that matches the fresh strawberry tone.
7. Mask the cake with the red cream.
8. Slice the strawberries into 3 or 4 pieces.
9. Now cover your cake in strawberries.

To find out more about Smooth & Creamy, visit anchorfoodprofessionals.com



Cheryl's Culinary Chronicles

The Evolution of Cooking Technology and Its Benefits in the Modern Kitchen

Cheryl Cordier

History of Cooking Technology Changes:

Looking back through the ages where many people were needed to cook in one kitchen for the privileged and the gentry, it is interesting to note how ovens needed to be watched all day to produce meat and breads and almost everything had to be done by hand. As technology has progressed introducing more advanced methods of cooking thus reducing the need for so many staff on the kitchen as one no longer needs to watch an oven all day. By the 1950's ovens and refrigerator's were in almost every home which in turn led to the stay at home mother as a cook, cleaner and babysitter. At this point only the wealthy could afford cooks in their homes. In the 80's and 90's the introduction of the microwave oven, this was able to defrost, heat and cook foods in a much shorter time and became the most important item to add to your kitchen. Cooking technology subsequently almost stagnated until the invention of IoT which has introduced a wonderful array of new and exciting technologies to use in the kitchen.

Benefits of adopting technology in the workplace:

- Reduce Labour costs: Once the many available technologies have been installed or implemented in the workplace, employees will need to be trained on these technologies. This will in turn reduce labour hours currently on tasks which can be done electronically.
- Improve on guest experience: A reduction in human error and the ability to have perfect menu items repeatedly along with the ability to ensure all allergens can be recognised and served to customers. There has been an unprecedented increase in guests ordering online since Covid 19 and the ability to match the speed of ordering with the speed of delivery of the menu item will be expected by the guest. Guests will increasingly demand to know where their items are in the preparation cycle by real time tracking and live order updates. Guests will expect to know what is in their food, where the items come from and that they are safe from allergens e.g., Celiac as well as those special diets that they have can be met. e.g., Gluten Free or Vegan. Guests are also becoming increasingly prepared to pay for more sophisticated solutions.
- Improve on employee experience: With the use of smart devices, a large part of the guess work will be removed. Alerts received via mobile/cell phone or personal computer to be able to trouble shoot problems on large or small kitchen equipment. Ease of training on equipment via online training and continuous professional development which can be undertaken via online education will ensure employees can stay in their job and do not have to travel for education and training.
- Confident experience for owners and managers: Keeping track of all your kitchen operations using available technology will ensure you as an owner, manager and or chef feels more in control, has peace of mind and is confident in the ability to be a successful commercial kitchen.

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- Confident experience for owners and managers: Keeping track of all your kitchen operations using available technology will ensure you as an owner, manager and or chef feels more in control, has peace of mind and is confident in the ability to be a successful commercial kitchen.
- Data gathering: The ability to get real time information and create reports on data which can be communicated to relevant authorities, owners, and management. Some systems provide remote data from your kitchen 24 hours a day 7 days a week, putting real time information at your fingertips and giving you peace of mind no matter where you are.
- Paperless – linked to sustainability: The reduced use of paper in the kitchen, which is largely replaced with the use of an iPad, tablet or computer to store and share information.

- Save money: By using available technology the many benefits will save the business money. You may have an initial upfront investment to set the business up, but this will be well worth it in the long run. Some examples include that you can see when an item will best be used before date of expiry and use it on a menu or special thus utilising it before throwing it away thereby reducing wastage. Another is the ability to identify maintenance issues with large equipment before they break down. Lower employee costs in the long run due to technology replacing some responsibilities of the employees. The ability of some apps to compare different suppliers/vendor prices and then place order according to lower prices will save unnecessary expenses when margins are already tight. Using AI will save on time for example to work out recipes, create shopping lists, the benefits are endless.

Save time: With all the high tech available in the industry now, one can save time by using the technology to do previously manual tasks which are also more accurate and give you actual data to make better decisions in the future. Lower equipment downtime due to the ability to remotely problem solve on equipment and run diagnostics, one does not have to wait for a technician to come on site. The use of automated temperature checks and energy consumption data saves on employee time. Automated ordering systems which reorder when minimum stock levels are reached. Saved standardized recipes in the equipment saves on training time and ensures perfect items each time, thereby reducing human error and having to reprepare menu items. AI can be used to generate recipes and work out costings in record time.

Cheryl's Culinary Chronicles are brought to you by The International Culinary Studio, Christchurch



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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, and the Worldchefs Certified Judge application form 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 service 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 offered guidance and support which contributed to the success of many chefs 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. He has been on Worldchefs Congress Committees, and has run leading competitions in Australia and Asia. 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.



Visit the NZ Chefs Online Shop for tickets



2025 Worldchefs Judges Seminar

Hosted by NZ Chefs
Saturday 28 June



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OF CHEFS
SOCIETIES

Registration

Tick ☐ Member of
NZ Chefs Assn

Name

Workplace

Email

Mobile Phone

NZ Chefs
Judging
experience

Competition
experience

Referee

Name and
Mobile
number

Submit your application to admin@NZChefs.org.nz

Once we have confirmed your place on the course,
please pay by visiting the NZ Chefs website [Shop](#)

Non-members will be charged NZ Chefs Subscription
for the 2025 Calendar year an additional \$130

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Training Trust



Whare Kai – kawakawa

Aotearoa New Zealand scientists are proving the health effects of kawakawa, a plant revered as taonga and long-used in Māori medicine or rongoā.



In the latest paper, researchers from Waipapa Taumata Rau, University of Auckland, in partnership with hapū-owned Wakatū Incorporation from Te Taihū at the north of Te Wai Pounamu, applied liquid chromatography and mass spectrometry to identify the active compounds in the endemic plant's leaves.

“Our findings show that kawakawa contains a great diversity and abundance of pharmacologically active metabolites,” says Liggins Institute research fellow Dr Chris Pook.

Kawakawa (*Piper excelsum*) is a relative of black pepper (*Piper nigrum*). The family of plants to which they belong, the Piperaceae, is famous for its diverse roles in traditional medicinal and culinary practices from cultures around the world.

In rongoā Māori, kawakawa is used in many ways, including as a topical balm to soothe eczema, boils, bites, stings and grazes, as well as to relieve toothache, gastrointestinal and genitourinary problems.

“The most abundant compound, of more than 60 that we found, was pellitorine, which has numbing effects on the body and could explain its use for pain-relief in rongoā Māori,” Dr Pook says.

Pellitorine also has a key role in chemical pathways in the body that reduce inflammation.

Another compound found in kawakawa, yangambin, has been shown in earlier human trials to have potent anti-inflammatory effects on the cardiovascular system.

Also present is the neurotransmitter, dopamine, which doesn't pass through the blood-brain barrier but does have known health effects on the digestive system, Dr Pook says. “It provides a mechanism by which the consumption of kawakawa tea soothes upset stomachs and other gastrointestinal complaints in rongoā Māori.”

Dopamine can also help people metabolise sugar and regulate insulin response.

“Dopamine could be the mechanism behind the reduction in insulin levels we observed in previous clinical trials exploring human physiological responses to consumption of kawakawa tea,” Dr Pook says.

Further, kawakawa, which has a peppery flavour may improve the bioavailability of other pharmacologically active compounds, such as curcumin found in turmeric, a natural anti-inflammatory.

The Liggins researchers are now running trials testing the potential for kawakawa to reduce inflammation and improve the health of people with non-communicable diseases, like heart disease and diabetes.

The kawakawa research forms part of Taketake a Tāne, the Indigenous Organisms Programme of Wakatū and its subsidiary [AuOra](#), which develops health solutions from natural resources. All intellectual property for scientific findings on the region's endemic species are managed in accordance with the Wakatū Access and Benefit-Sharing framework.

AuOra has teamed up with the Chia Sisters to develop a kawakawa-based functional beverage, with co-funding from the government's High Value Nutrition National Science Challenge, based at the Liggins Institute. The Tūhauora Project exemplifies how Māori entities can explore business opportunities while respecting tikanga.

For more details about the nutrients mentioned, please email info@nzc chefs.org.nz



Continued

Whare Kai – kawakawa

For more information on Kawakawa - we recommend Foraging New Zealand *Foraging New Zealand* by Peter Langlands, Published by Penguin Books 2024.

This book is the ultimate guide to unearthing more than 250 of our tastiest wild plants. Packed with stunning photography, up-to-date information and helpful tips, this book will have you venturing into the countryside, viewing urban weeds with fresh eyes, and returning to the larder with zest.

Peter Langlands has spent a lifetime compiling Aotearoa's largest database of wild foraged species, running workshops and sourcing wild produce for chefs as one of our only licensed professional foragers. He brings his years of expertise together in this essential compendium.

Excellent reference book




Young Chefs Club

Worldchefs: Igniting Passion in Young Chefs Across the Globe

At Worldchefs, we believe that the future of the culinary industry starts with young chefs—nurturing their talent, broadening their horizons, and connecting them with a global network of mentors, competitions, and cultural experiences. Our Young Chefs Clubs are at the heart of this mission, built on four key pillars: Friendship, Education, Cuisine, and Culture.

Through initiatives like the Young Chef Culinary Culture Exchange Program and the Bill Gallagher Young Chefs Forum, we offer mentorship, world-class education, and opportunities for young chefs to showcase their skills on an international stage.

And here in New Zealand, we're turning up the heat! 

✓ The Young Chefs Movement in New Zealand

The NZ Chefs Board is dedicated to making Young Chefs Clubs an exciting, inspiring, and valuable space to grow—not just in the kitchen, but in leadership, teamwork, and cultural appreciation. Since 2023, with a Director of Youth Development on board, we've been hard at work creating new opportunities for young chefs to learn, compete, and connect.

✓ What's Cooking?

March 14 – “Open your eyes to competitions”

Live Webinar 1:30pm Friday March 14. Log in to hear Dr Rick Stephen (Chef, Vice Present World Chefs and Competition Committee Chairman. Chef Rick will share his top tips and secrets on how to prepare and get perfectly set up for your first competition. Over many years of competing, coaching and judging at the world's highest level Rick has seen it all.

✓ Plan ahead and Register

Get your diaries out. Junior competitions this year start early. Here are the key dates:

May 28 | Manukau Institute of Technology

June 14 | Nestlé Golden Chef Hat, Auckland University of Technology

June 30 to July 2 | Fine Food - The NZ Chef Challenge, Auckland Showgrounds

Young Chefs Club

✓ Competing on the World Stage

New Zealand's young chefs are making waves in both national and international competitions:

- Nestlé Golden Chef's Hat Awards (Australia 2024): Two of our young chefs reached the final—one secured 2nd place overall, while the other took home a special award.
- Bocuse d'Or Team 2025: The top two winners of the NZ Chefs Emerging Chef competition earned a spot on this prestigious team, representing the future of fine dining.
- NZ Chefs Championships (June 2025, Fine Food NZ): A lineup of junior competitions and the coveted Emerging Chef of the Year title are up for grabs!

✓ Inspiring Through Education

- Young Chefs Seminars (New for 2025!) – Regional morning sessions featuring six top local chefs sharing their stories, insights, and practical demonstrations.

A strong coffee to start, a delicious lunch to finish, and plenty of inspiration in between!



- Winter Webinar Series (Starting April 2025) – Open to young chefs and teachers nationwide. Whether you're tuning in from a kitchen, classroom, or couch, you'll get access to industry leaders sharing their expertise. (P.S. We won't turn away 'gate-crashers'—seasoned chefs, you're welcome too! 😊)



On the Road to Wales 2026

Looking ahead, the Worldchefs Congress in Wales (May 2026) is a must-attend event for young chefs. Some are already rolling up their sleeves for fundraising efforts to secure their spot at the Youth Forum, where they'll meet peers and mentors from around the world.

Meanwhile, the NZ Chefs Board is working hard to attract even more competitors from across the country, ensuring our young talent gets the chance to shine on the world stage.

To the students: This is your moment. Get involved, compete, learn, and push your limits.

To The Experienced Chefs

Your mentorship can shape the next generation. Get involved in seminars, competitions, and events.

To Potential Sponsors

These young chefs are the future of our industry. Your support can help them represent New Zealand at global events, bringing back fresh ideas, skills, and inspiration.

Let's cook up something amazing together!

Follow us on Facebook for the latest updates, competition details, and event announcements.

#YoungChefs #Worldchefs #NZChefs #FutureOfFood





Summer Caprese Crostini

a fresh canapé with classical flavours

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)

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.





2025 CHAMPIONSHIP SPONSORS

