

NZCHEFS

April 2025

NEWSLETTER



NZCHEFS
ASSOCIATION INC

Presidents Welcome
Shannon Fryer

AFP Competition

**Women Shaping the
Future of Culinary
Education**
World Chefs

**Who's Coming to
NZ Chef Arena?**

**NZ Food Commentators
Scholarship**

KARAKIA

NZ Chefs Policy

Recipe
Gnocchi Al Pomodoro

Thank you
to our 2025 Sponsors

Cover photograph
Chef Hugh Collier-Baker
*From Trondheim, Norway to
NZ Chefs Arena, Greenlane*



Dear Members,

Excitement is building! We at the final plans for the NZ Chefs Arena, electric Kitchen and stand. Be sure to pre-register [here](#)
It would spoil the fun to have to pay to enter! Huge thanks to Rebecca and the team at Expo for their assistance and enthusiasm.

We look forward to welcoming Worldchefs Vice-President DR Rick Stephen as the presenter of the Judges Seminar on Saturday and as Chief Judge of the Judges Panel for the NZ Chefs Championship. Many thanks to the Hospitality Training Trust for support these events.

As usual our competitors and Judges are from all over New Zealand, this year we have chefs from Invercargill and Fairlie in the South, and our most northern competitor is from Norway – that really is far, far north. A big welcome home to Chef Hugh Collier-Baker who worked in Queenstown for several years before heading offshore.

NZ Chefs can only take on a venture like this with tremendous help from our dedicated team. At Fine Food NZ you will see:



Chef Geoff Scott
Chief Judge



Chef Kelda Skelton
Salon Director



Chef Mark Sycamore
Deputy Chief Judge

Be sure to shake their hand and 'say well done'. The tremendous team in the background has worked hard to ensure the days are a seamless display of great talent and reward.

A huge Shout out to our sponsors for their generosity. The loyalty shown has been wonderful and we are still receiving offers of support/prizes. Thanks so much. Be sure to enter the Anchor competition featured in this newsletter – **wow \$25,000 to be won**. Entries close 30th April 2025.

NZ Chefs has been running popular webinars covering a range of topics which have appealed to all sectors of our diverse membership. We will continue to host the webinars, and we welcome suggestions for future topics and presenters at info@nzchefs.org.nz

Save the Date

The New Zealand Chefs Association AGM will be held on Tuesday 9th September 2025

Remember

to **Register** for Fine Food NZ and enter
AFP Slice of 25



Yours in culinary kindness
Shannon Fryer

NZ Chefs Association
President

Happy Easter, we hope
you celebrate with
some chocolate.
The Gateau is
by Lynley Stout
NZ Pastry Chef
of the Year 2024





by Contour International

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.



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#AFPSliceof25

To be in to win upload a photo of your best Anchor™ Food Professionals cream cheese creation to Instagram using #AFPSliceof25 by 30 April 2025.

From there, Chef Callum Liddicoat will hand select 21 people to win:

- 20 x \$1,000 Prezzy Cards, for our finalists
- 1 x \$5,000 Prezzy Card, for our Supreme Winner



SCAN TO FIND
OUT MORE



Anchor™ Food Professionals Smooth & Creamy Cream Cheese

Traditionally made cream cheese that performs perfectly in every application.



Anchor™ Original Cream Cheese

The perfect blend of whole milk and fresh cream for a velvety cream cheese consistency.





Women Shaping the Future of Culinary Education

The culinary industry is steeped in tradition—one where change is slow and barriers for women remain high. But to build a more inclusive and innovative future, action must be taken now.

That's exactly what **Cheryl Cordier** is doing.

As the founder of International Culinary Studio, Cheryl is accelerating action in culinary education, breaking through outdated systems, and proving that **quality training doesn't have to be confined to a physical kitchen**. By embracing digital innovation, she's opening doors for aspiring chefs worldwide—especially those who would otherwise be excluded from traditional pathways.

“Culinary education shouldn't be limited by four walls” Cheryl says.

Her work is reshaping not only how chefs are trained but who gets the opportunity to step into leadership roles in the industry.

Breaking the Chef's Code: Challenging Tradition

In an industry built on rigid hierarchies, the idea of teaching professional cooking online was unthinkable.

“The push-back was intense” Cheryl recalls.

Many argued that apprenticeships were the only way, but Cheryl saw the flaws in that system.

“Some argued that you can't learn to cook online, that apprenticeships are the only way. But here's the thing—traditional apprenticeships often just pass down bad habits”



Determined to accelerate change, Cheryl set out to prove that professional culinary training could be both accessible and high-quality. Today, International Culinary Studio holds more accreditations than any other online culinary school globally—a direct challenge to outdated industry norms.

“We didn't just want to be different; we wanted to be better”

From Solo Hustle to Leadership: The Power of Mentorship

Women founders often face unique challenges—balancing business growth with personal responsibilities, breaking through male-dominated spaces, and securing the right support.

For years, Cheryl led the business solo, feeling stuck on what she calls *“the founder's hamster wheel”*—working harder but not necessarily moving forward.

“I knew we had something special, but I also knew I needed help to take it to the next level” she shares.

That's when she joined Founder Catalyst, a programme designed to support entrepreneurs.

“The mentorship experience was transformative” Cheryl says. *“I came in thinking I needed funding, but what I really needed was perspective”*

She learned that **the right partner isn't just about money—it's about shared vision and complementary skills**.

“Running a scaled business requires different skills than starting one. It's okay to admit you need help—in fact, it's crucial for growth”

continued ...

Pioneering the Future of Culinary Education

Beyond breaking industry norms, International Culinary Studio is evolving to meet the future of the industry. The business is exploring ways to **expand content and integrate emerging technologies like augmented reality** to enhance the learning experience.

“The fundamentals of cooking may remain unchanged, but the industry is evolving rapidly. From automated machinery to augmented reality, technology is transforming how modern kitchens operate”

For Cheryl, staying ahead of these changes isn't optional—it's essential.

Her work is proving that excellence in culinary arts doesn't require decades of unpaid apprenticeships—it requires quality training and a willingness to adapt.

Balancing It All: The Reality of Women in Leadership

Running a global education platform while maintaining a family life isn't easy.

“I'm essentially ‘on’ for 13 hours a day” Cheryl shares. “Between running the business and school pickups, some days feel impossible”

Her solution? **Non-negotiable self-care.**

“Every Thursday is yoga day—nothing interrupts that. And yes, I live on a beautiful golf course that I never have time to play” she adds with a knowing smile.

For many women in leadership, **the challenge isn't just growing a business—it's doing it while juggling everything else.**

Shaping the Next Generation of Chefs

As she continues to push the boundaries of culinary education, Cheryl is driven by the impact she sees.

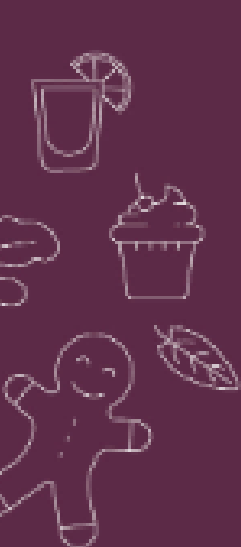
“Meeting students in South Africa wearing uniforms from my college—students who weren't even born when I started this journey—that's what reminds me why I do this”

International Culinary Studio isn't just changing how people learn to cook. It's accelerating action by opening doors for aspiring chefs who might never have had the opportunity.

As Cheryl looks ahead, she's focused on scaling the business, finding the right partners, and continuing to challenge the norms of culinary education.

This **International Women's Day**, Cheryl's story is a reminder that **women aren't just shaping industries — they're accelerating action to transform them.**

Reprinted from WorldChefs, March 2025



29 JUNE - 1 JULY 2025
AUCKLAND SHOWGROUNDS





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.

Who's Coming to NZ Chef Arena?

Chef Todd Thorburn

Chef Todd Thorburn is a third-generation hospitality professional, growing up in his family's restaurants.

Todd has been a Chef for over 25 years working in all styles and facets of the kitchen, throughout New Zealand, Australia and across the globe.

Chef Todd has competed in/won and now judges many international and national culinary competitions helping to build young Chefs and give back to the industry that has given him so much.

As the Anchor Food Professionals Oceania Executive Chef, Todd is helping to inspire and educate our next generation of Chefs and hospitality professionals about the goodness and versatility of dairy in modern kitchens.

“From exploring techniques and flavours, experimentation, then the building and eventual mastering of a dish is truly a priceless experience”

Short List of Highlights

Ora King Award 2015 – Joint Winner Australia

Australian Chef of the Year – 2016 Top 32 Finalist

World Chefs Congress 2024 FHA 2024 Singapore – Cooking Demonstrations

Australian Chef of the Year – 2024 Judge

Australiasian Tapas Competition – Judge 2024

Gold, Silver and Bronze Medals in various Nz National Culinary Competitions



Chef Robert Aitken



Come and meet Author and Chef Robert Aitken. 10 -12 noon daily
Stand A50, Hall 4, Fine Food NZ, Auckland Showgrounds

Robert will be discussing and autographing copies of his book: Victorian and Edwardian Receipt Book Cakes. Special price \$45
Recipes were originally known as receipts.

This is a working reference preserving recipes, so they are not lost in the mists of time. Robert spent 10 years researching the contents and a further 5 years writing the book. Copies are available on Amazon and Autographed copies from NZ Chefs stand no 50 at Fine Food NZ.

Robert has Engineering, Architecture and Business Management sitting alongside his chef qualifications. With his Patisserie focus he describes himself as a Chef Engineer as this requires an Engineer's brain and an Architect's mindset.

He is currently working on his next book- another mammoth task. He spends hours translating recipes from parent documents and then transcribing them. His reference database contains over 39,000 references and there are more than 50,000 recipes in the recipe database.

NZ Food Commentators Scholarship

Congratulations to the 2025 New Zealand Food Communicator Scholarship Recipients

After a very impressive selection of applicants, the NZ Food Scholarship judges had a tough task narrowing it down to just two!

Georgia van Prehn

Georgia already has a very impressive career as a chef, but it was her application for the scholarship that led the judges to believe Georgia will be the perfect fit for the scholarship.

The judges said *“Georgia has a clear view of where she sees her future around food communication and acknowledged that she needs help in achieving this. Her writing showed glimpses of honesty and humour which we found engaging”*.

Alice Bickerstaff

Alice’s enthusiasm for food and cooking food, along with an eagerness to inform on important areas such as food security and sustainability caught the judges attention in her application for the scholarship.

The judges said *“it is apparent that Alice is all over the New Zealand food scene, impressive for her youthful age. Her application was a delight to read”*.

You can follow along with their scholarship journey over on IG [@food_communicators_scholarship](#)

The NZ Food Communicators Scholarship was founded by food writer [@kathypaterson](#) and is sponsored by [@beeflambnz](#), [@epicuretrading](#), [@sabatonz](#) and [@outstandingfoodproducerawards](#).



Georgia van Prehn



Alice Bickerstaff



29 JUNE - 1 JULY 2025
AUCKLAND SHOWGROUNDS



KARAKIA



NZCHEFS
ASSOCIATION INC

very brief opening

E te Atua
Tēnā koe mō ngā painga
O tenei rā
Āmine



O Lord
Thank you for the blessings
Of this day
Amen

Opening

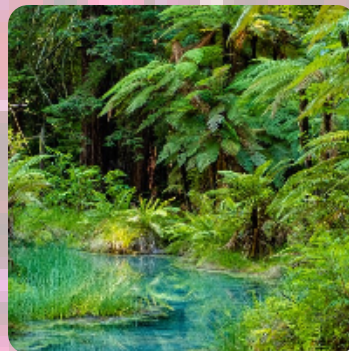
He Hōnore
He korōria ki te Atua
He maungārongo ki te whenua
He whakaaro pai ki ngā tangata katoa
Āmine



Honour
And glory to God
Peace on Earth
And goodwill to man
Amen

Closing

Kia tau, ki a tatou katoa
Te Atawhai o tō tatou Ariki
A Īhu Karaiti
Te aroha o te Atua
Me te whiwhingātahitanga
Ki te Wairua Tapu
Āke, āke, āke
Āmine



Bestow on us all
The grace of our Lord
Jesus Christ
The love of God
And the fellowship
Of the Holy Spirit
Now and forever more
Amen

KARAKIA

Whakatakata te hau ki te uru
Whakatakata te hau ki te tonga
Kia makinakina ki uta
Kia mātaratara ki tai
E hī ake ana te atakura
He tio, he huka, he hauhunga
Tihei Mauri ora
Āmine



Cease the winds from the West
Cease the winds from the South
Let the breezes blow over the land
Let the breezes blow over the ocean
Let the red-tipped dawn come
With a sharpened air, a touch of frost,
a promise of a glorious day
Behold the breath of life
Amen

**KARAKIA A TE ATUA
(The Lord's Prayer)**

E to mātou matua i te rangi
Kia tapu tōu ingoa
Kia tae mai tōu rangatiratanga
Kia meatia tau e pai ai
Ki runga ki te whenua
Kia rite anō ki tō te rangi
Hōmai ki a mātou āianei
He taro mā mātou mō tēnei rā
Murua o mātou hara
Me mātou hoki e muru nei
I o te hunga e hara ana
Ki a mātou
Aua hoki mātou e kawea kia whakawaia
Engari whakaorangia mātou i te kino
Nāu hoki te rangatiratanga te kaha me te korōria
Āke, āke āke
Āmine



Our Father which art in Heaven
Hallowed by Thy name
Thy Kingdom come
Thy will be done
In Earth
As it is in Heaven
Give us this day
Our daily bread
Forgive us our trespasses
As we forgive
Those who trespass
Against us
Lead us not into temptation
But deliver us from Evil
The strength and the glory
Forever and ever
Amen

**KARAKIA MO TE KAI -
KARAKIA FOR FOOD**

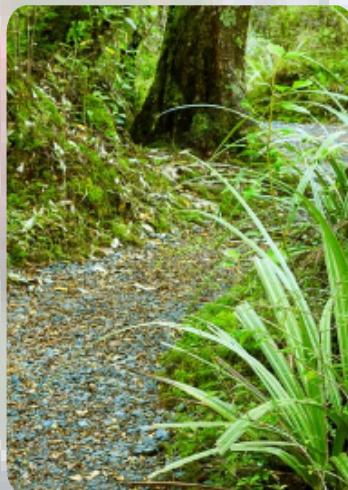
E tō mātou Matua-i-te-Rangi
Whakapainga ēnei kai
Kua horaina i mua i a tātou
Hei oranga mō ō mātou tinana
Āmine



Our Father who art in heaven
Bless this food
Spread before us
As sustenance for our bodies
Amen

**KARAKIA MO TE KAI
Blessing the food**

E tō mātou Matua-i-te-Rangi
Whakapainga ēnei kai
He oranga mō mātou tinana
Te kaha me te korōria
Āke, Āke, Āke.
Āmine



Our Father who art in Heaven
Bless this food
Health to our bodies
The strength and the glory
Forever and ever.
Amen

NZ Chefs Policy and Procedure

Use of Trademarks

February 2025 | version one



Purpose NZ Chefs has licensed and unlicensed trademarks and logo's that it uses as part of its registered identity. All trademarks are the intellectual property of the Association. Therefore approval and guidance must be sought from the NZ Chefs Board, for the use of.

Background The Secretary ensures on behalf of the NZ Chefs Board, that all trademarks held by the Association are registered and invoices are settled. Trademarks and logos of the Association are to be used in accordance with and to enhance the Objectives of NZ Chefs and members, businesses and stakeholders must do this in accordance with the NZ Chefs Code of Conduct policy. On Occasion the NZ Chefs Board may issue a directive about the use of a Trademark, or Association Logo for a campaign, event or activity. The directive will outline the purpose and give instructions on how the Trademark or Logo is to be used - this may include: for how long (ie a date range), the brand guide with colour specifications, and how the brands/marks/logos are to appear if there are multiple images. This consideration will be reflected in Board Minutes where approved. All others seeking to use the Trademarks and Logos of the Association must have the written permission of the NZ Chefs Board.

Procedure Request to NZ Chefs Board for use of the Trademark or Logo needs to be tabled as an agenda item using the form following



Request to NZ Chefs Association for the use of Logos or Trademarks

Date

Member/Business

Address

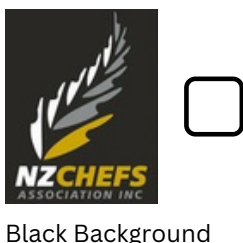
Phone

Email Address

Logos



No Background



Black Background



Black and White

What is the intended use?

How long will it/they be in use?
Specify the time frame or open ended arrangement

Where will the Trademark or Logos appear
Include the format eg apparel, media, banners etc

Do you foresee any reputational harm or mitigating circumstances to the Association arising from your request? yes / no



Reviewed by Board Member Acceptable / Not Acceptable

BOARD DECISION APPROVED / REJECTED Date of Board Meeting

Applicant Advised of Decision date

Gnocchi Al Pomodoro

Parmesan gnocchi with tomato chilli sauce

INGREDIENTS

800ml Water
300g MAGGI® Classic Mashed Potato Mix
2 Eggs - beaten
100g Parmigiano Reggiano / Pecorino cheese - grated
250g Plain flour
3L Water
(for boiling gnocchi)
10g Salt
25g Butter
100g Onion, diced
2 Chillis (fresh), sliced
1kg BUTONI® Sugo al Pomodoro (Coulis)
Parmesan cheese to garnish

METHOD

Boil water and pour into a mixing bowl. Add the MAGGI® Classic Mashed Potato Mix and whisk till smooth and combined.

Allow the mashed potato to cool for 5 minutes then add the beaten eggs and grated Parmesan. Gradually work in the flour to create a soft dough (being careful not to overwork the mixture).

Then, add beaten egg, cheese and work the flour into the potato mix (do not overwork).

Divide the potato dough into 8 and then roll each into a long sausage shape about the thickness of your thumb. Cut into 2 cm pieces and mark the top of each gnocchi piece with a fork.

Bring the water and salt to the boil. In batches, add the gnocchi. When they rise to the top they should be done. Drain the water.

Heat the butter in a medium saucepan and add the onions and chilli and sauté for 2-3 minutes until golden and fragrant. Add the BUTONI® Sugo al Pomodoro (Coulis) and season to taste.

Simmer the sauce for 10 minutes. Add the gnocchi pieces to the sauce, divide into serving bowls and top the gnocchi with parmesan cheese.



Recipe and photo by:
Karl Seidel, Culinary Advisory Chef, Nestlé Professional

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



**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

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PROFESSIONAL
MAKING MORE POSSIBLE



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