



NZ Chefs Assn Newsletter

February 2025

It's a wrap!

Hello and welcome to the February Newsletter and the NZ Chefs' Championship Criteria. It's all happening at The Auckland Showgrounds 28, 29 June and 1 July.

Thanks to all our wonderful sponsors who are making this event possible.

Diary your visit to the NZ Chefs Competition Arena in Hall 4 now. We have a wonderful 'all electric arena' with 6 competitor stations.

The Medals are ready and waiting, the criteria is being distributed, and the prizes will be announced next week – an awesome and impressive collection.

Complete and send your application now. There will be a quick turn round to advise successful candidates.

Our Championships have been accepted as a Worldchefs endorsed competition. Our Judges will be Worldchefs Accredited Judges or Rookies. In this context rookies are NZ Chefs' Senior Judges who are on the pathway to becoming Worldchefs approved Judges. Dr Rick Stephen, the head of the Judging panel, is Vice President of Worldchefs and Chairman of the Culinary Competition Committee.

Check Regional competitions on the website for details of the Auckland Regional Competitions being held at MIT, the North Island and South Island Semi finals of the Nestlé Golden Chefs Hat Award and the competition at Ara.

Thanks again to our sponsors and Board members working hard to make this event very successful. Next year NZ Chefs' will be hosting the traditional Championships with Front of House and Barista competitions. Awesome thanks to **Hospitality Training Trust** for supporting Rick's WorldChefs Seminar (see last page)

Yours in culinary kindness

Shannon Fryer

President | NZ Chefs Association

for content enquiries
and to book advertising
contact info@nzchefs.org.nz



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 ANCHORTM 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 AnchorTM 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

New York Baked Cheesecake



TOP TIP: For a smooth & creamy cheesecake **use room temperature ingredients** for a lump-free, smooth mixture. They're also easier to work with!

CHEESECAKE BASE

600g	Biscuit crumb
160g	MainlandTM Unsalted Butter melted
50g	Brown sugar

METHOD

1. Blend all of the ingredients together to form a crumb.
2. Press the crumb into the prepared cake tin.

CHEESECAKE FILLING

650g	AnchorTM Food Professionals Smooth & Creamy Cream Cheese
220g	Caster sugar
5g	Vanilla paste
20g	Lemon Juice
1	Zest of lime
200g	AnchorTM Whipping Cream
4ea	Eggs

METHOD

1. Whisk the eggs, vanilla and sugar together until just combined.
2. Soften the AnchorTM Food Professionals Smooth & Creamy Cream Cheese and whisk until smooth, do not over mix.
3. Blend the egg mixture into the softened cream cheese mixture until combined, do not over mix.
4. Pour the cheesecake filling over the prepared biscuit base and then bake at 160 °C until partially set.
5. Allow the cheesecake to cool to room temperature before placing into the fridge.
6. Allow to cool in a fridge overnight.

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

The 2nd NZ Chef Championships at Fine Food NZ 29 June – 1 July 2025



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES



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General Information

Introduction

The New Zealand Chefs Association are excited to partner with XPO exhibitions, organisers of Fine Food NZ 2025.

This one-of-a-kind trade event represents and unites the entire foodservice, hospitality, and food retail industries. It takes place once every two years, so mark your calendars for the most important industry event in the country.

Running from Sunday 29th June to Tuesday 1st July, one of the highlights of Fine Food New Zealand is the NZ Chefs Championships. They include The NZ Chef of the Year, NZ Pastry Chef of the Year, and NZ Emerging Chef of the Year. Attendees can support and connect with their peers as they battle it out for the top spot, while also developing their own knowledge and skills.

Register online at www.finefoodnz.co.nz and avoid paying an entry fee.

All competitors and Judges must register to attend Fine Food NZ.

Location

Auckland Showgrounds, Greenlane West, Epsom, Auckland

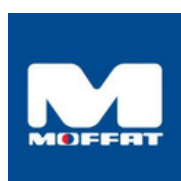
The NZ Chefs Kitchen Arena is located in Pavilion 4

Some competition set up times are before the event is open. These Competitors are advised to enter via gate no. 3 which leads to the back of the kitchen arena. There is no permanent parking in this area – it is to be used for drop off only.

Parking is strictly controlled (and rates set) by the host, Auckland showgrounds.

Parking is accessed via the main gate (Gate 2). There are other parking options available in nearby locations

Please note that all persons wishing to enter the kitchen arena must be registered to attend Fine Food NZ.



**Worldchefs Vice President and
Chair Culinary Competition Committee
Dr. Rick Stephen AM**



Kia ora to all our New Zealand chefs and colleagues,

The culinary scene around the world is evolving, and 2025 marks an exciting chapter for the New Zealand Chefs Association as it continues its rebuild and growth. In October 2024, Worldchefs held its elections during the Congress in Singapore, where I had the honour of being elected as the new Vice President of Worldchefs. As we bid farewell to the challenges of the COVID era, I am thrilled to visit New Zealand and be part of this significant event.

The New Zealand Chefs Championship returns at Fine Food NZ, following the tremendous success of the 2023 event. This year, from 29 June to 1 July, the Auckland Showgrounds in Greenlane will play host to a spectacular showcase of talent. From seasoned chefs and pastry experts to emerging young talents, trainees, and secondary school students, this competition promises to bring out the best in New Zealand's culinary community.

Having witnessed the exceptional talent of New Zealand chefs during the Global Chefs Challenge in Singapore, I am confident that the skills and dedication showcased at this year's Championship will pave the way for many to compete on the international stage in the near future. As the largest Worldchefs-endorsed culinary competition in the region, the NZCA Championship places competitors under the watchful eyes of Worldchefs-certified judges. Earning a medal here is not only a prestigious achievement but also a stepping stone to success in Worldchefs competitions worldwide. Culinary competitions are an essential and inspiring part of our profession. They provide a platform to connect, exchange knowledge, and explore new trends and techniques. However, these events thrive only because of you, the competitors. So now is the time to fire up your stoves and sharpen your knives as the countdown begins to the New Zealand Chefs Championship.

Happy cooking!

Dr. Rick Stephen AM
Vice President Worldchefs
Chairman of Competition & Culinary Committee



Worldchefs Continental, Director- Pacific Rim | Peter Wright



Kia ora Chefs and Colleagues,

I am delighted to extend a warm welcome to everyone attending the NZ Chefs Championships in June and July 2025.

The World Association of Chefs' Societies (Worldchefs) is a non-political, professional organisation committed to elevating the culinary standards of global cuisines. Through education, training, and professional development, we aim to inspire and support chefs worldwide. Founded in 1928 at the Sorbonne in Paris, Worldchefs has grown over nearly a century into a global network, now divided into seven regions. I am honoured to serve as the Continental Director for the Pacific Rim, a region encompassing New Zealand, Fiji, Guam, Papua New Guinea, Vanuatu, Samoa, Tonga, and my homeland, Australia.

This region is diverse and vibrant, with landscapes ranging from mountains and beaches to volcanoes and streams. It is also a favourite destination for tourists, and where there are tourists, you will always find chefs crafting remarkable culinary experiences. The cuisines of these countries are as varied as the terrain, offering exciting flavours that increasingly captivate visitors seeking local delicacies.

I am thrilled to support this year's NZ Chefs Championships at Fine Food NZ. It promises to be another spectacular event that draws attention to the incredible talent and creativity of New Zealand's culinary community. The addition of the two new "Taste of New Zealand" classes is an excellent initiative, showcasing the unique flavours of the region.

I extend my best wishes to all competitors, my thanks to the sponsors, and my congratulations to the hardworking organising committee for bringing this event to life. I look forward to meeting you all and celebrating the achievements of everyone involved.

Looking forward to meeting you.

Culinary Regards,

Peter Wright



NZ Chefs President | Shannon Fryer



Dear Colleagues, Sponsors, and Competitors,

NZ Chefs is delighted to partner with Expo to host the NZ Chefs Championships 2025 at Fine Food NZ.

This year's event will showcase a variety of competitions, including our premium categories, secondary school competitions, contests for first-year culinary students and apprentices, as well as the esteemed NZ Emerging Chef competition.

This three-day event would not be possible without the generous and loyal support of our sponsors and the dedicated efforts of our incredible team of volunteers. We are grateful for their contributions and hope you enjoy and benefit from this event. To help foster connections, we have introduced a Passport initiative. We encourage you to engage with competitors, judges, and guests—especially those at the start of their culinary journeys—and establish meaningful relationships.

Competitions have long been vital stepping stones on the path to culinary success, and NZ Chefs is proud to continue this rich tradition. Many of our esteemed judges began their careers by competing in these very events.

New Zealand has a well-deserved reputation for punching above its weight in the culinary world. Our judges and volunteers have represented New Zealand on the global stage as junior and senior chefs and as part of national culinary squads.

Throughout my time, I've witnessed the remarkable journeys of chefs who started as students in these competitions and went on to achieve international acclaim. For instance, Cameron Davies, who won the Toque d'Or while studying at Christchurch Polytechnic, secured 8th place at the Global Chef Challenge in 2024. Similarly, William Mordido, the Chef of the Year in 2014, reached the Bocuse d'Or finals this year.

As we celebrate their achievements, we also acknowledge the teams behind their success—the teachers and tutors who laid the foundations for their careers.

NZ Chefs began as The Masterchefs Association of New Zealand and evolved into the New Zealand Chefs Association. Over the years, it has been shaped by countless selfless members who have devoted their time and energy to nurturing young chefs and advancing the culinary profession.

Thank you all, and a special note of gratitude to Mark Sycamore, Pip Duncan, and the team who have worked tirelessly to make this Championship event a success.

Shannon Fryer

Chairman NZ Chefs Championship 2024

President NZ Chefs



NZ Chefs Championships Chief Judge | Geoff Scott



Dear Competitors,

It is with great pleasure and honour that I step into the role of Chief Judge for this year's NZ Chefs Championships being held at Fine Food NZ 2025. Reflecting on my own journey, having competed as a junior chef over 40 years ago, it feels incredibly rewarding to now return to support and celebrate the exceptional talent within this prestigious competition.

This event holds a special place in New Zealand's culinary landscape. It serves as a platform for chefs to showcase their creativity, innovation, and passion, all while pushing the boundaries of culinary excellence. Competitions like this are essential in raising the bar of professionalism in our kitchens and enhancing the quality of cuisine enjoyed across the country.

The growing enthusiasm for culinary competitions is inspiring. Whether it's in secondary schools, training kitchens, or professional settings, the dedication to learning, honing skills, and striving for excellence reflects a bright future for our profession.

I am thrilled to collaborate with a distinguished panel of judges, including both national and internationally Worldchefs-certified experts, who bring a wealth of experience to this important role. Together, we are committed to ensuring every competitor is treated fairly and respectfully as they showcase their talent and strive for success.

As you step into this competition, remember that it's about much more than medals. It's an opportunity to gain invaluable experience, challenge yourself, and connect with like-minded peers who share your passion for the culinary arts.

To all competitors, I extend my heartfelt best wishes. Take pride in your journey, embrace the challenge, and most importantly—enjoy every moment.

Warm regards,

Geoff Scott





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.



Register and buy your ticket on the NZ Chefs website

Early Bird price when purchased before 20 February

Competition Schedule

Saturday 28 June

Worldchefs Hot kitchen and Culinary Arts

Competition Seminar

8am - 4:30pm

[Venue details will be provided to registered attendees](#)

Sunday 29 June

Class 2501 Three Course Live Kitchen Menu

8:45am - 11am

Class 2512 Junior NZ Apple dessert

11:45am - 12:45pm

Class 2502 Mystery Box Main Course

1:15pm - 2:15pm

Class 2511 Junior NZ Beef Burger

3pm - 3:45pm

[Awards & Medal Ceremony](#)

[approximately 4:15pm](#)

Monday 30 June

Class 2503 NZ Pastry Chef of the Year

8:45am - 11:45am

Class 2513 Secondary Schools Pasta Main Course

12:30pm - 1:15pm

Class 2514 Junior 'Show Stopper' Cake

2pm - 3pm

[Awards & Medal Ceremony](#)

[approximately 4:30pm](#)

Tuesday 1 July

Class 2504 Emerging Chef of the Year – heat 1

8am - 10am

NZ Emerging Chef of the Year – heat 2

10:30am - 12:30pm

NZ Emerging Chef of the Year – heat 3

1pm - 3pm

[Awards & Medal Ceremony](#)

[approximately 4pm](#)

Competitors arriving prior to the opening of Fine Food NZ are advised to use **Gate 3**.

This is strictly a drop off zone and there is no car parking in this area.

Competition Guidelines

These rules must be read before submitting an entry. For more detailed information relating to a specific class go to the next section.

1. These competitions are open to all Professional Chefs and Young Chefs, with a minimum age of 16 years old. Note: Competitors must meet the individual class requirements.
2. All competitors must be a fully paid member of the NZ Chefs Association. For Secondary School students their school must be a member
3. Submission of a completed entry form shall constitute an agreement to abide by the Rules and Regulations of the Competition. This event is endorsed by WORLDCHEFS. Please visit worldchefs.org_CulinaryRules to view guidelines for Food Safety, Competition best practices and marking schedules.
4. Each competitor must wear their Chef's Attire; including Chef Hat at all times when he or she is within the competition area or during competition. Note: Uniforms must not feature any logos that may cause a conflict with event sponsors. Secondary School students should wear the attire they wear in their cooking class.
5. Competitors must provide all their own equipment, utensils and serving ware (except for large equipment outlined in kitchen set up). Please note that cookware should be suitable for induction hobs. Minimal wash up facilities will be available onsite, and competitors will have access to 20ltrs of water in each kitchen, 1 x 10ltr drum will be available for liquid waste.
6. Competitors must provide all their own ingredients for the classes, unless sponsors ingredients are stated in the individual class criteria
7. Please notify the organiser should you wish to cancel your application. Non-attendance at popular Individual Hot Cooking Classes mean one other chef could have taken that slot. Refunds will only be provided if notification is received 28 days prior to the event and your slot can be filled with another competitor. This is to help cover administration costs.
8. Competitors must report to the registration desk on site **at least 60 minutes prior to the start** of their class to confirm attendance.
9. Competitors and their assistants are not permitted to leave belongings at exhibition booths, or use furniture on stands for lounging during the set-up and judging hours.
10. Display plates are not to be removed until competitors are instructed to do so by the floor manager or Chief judge. All plates must be collected by the close of show at 1500hrs on Tuesday 1st July. The organiser reserves the right to dispose of uncollected plates after this time.
11. Applications are required for each class. As kitchen spaces are strictly limited. Entries will be reviewed and assessed for class suitability. Successful candidates will be notified by the event organisers
12. Individual Hot Cooking competitors must be present in the kitchen arena **30 minutes before** their appointed time and inform the Kitchen Manager of their arrival as entry to the kitchen will be granted 30 minutes prior to the start of cooking time to allow for kitchen set up. Due to space constraints the competitor may only be assisted by ONE other person.
13. Chef's attire is required during all competition, photos and medal ceremonies. For Hot Cooking and Practical 'Live' Classes, no company name/logo should be visible to the judges during judging. It may be included or placed on uniforms once judging is completed. Secondary School students see point 4.

14. Official ingredient/recipe forms are available on the NZ Chefs Website . A digital copy of recipes must be emailed to admin@nzchefs.co.nz no later than 14 days prior to the competition. Two copies of the Recipe cards and 2 copies of the description card must be provided to the Head Judge at the Class on the day of the competition.
15. All plate ware used for the competition should be without logos.
16. The organiser reserves all rights to the recipes used, and photographs/video taken at the event. This content becomes the property of NZ Chefs and may be used for promotions by them or relevant sponsors. Any publication, reproduction or copying of the recipes can only be made with their approval.
17. If an award is won, the competitor must ensure their presence or that of a representative from the same establishment at the ceremony to collect it. All awards are to be accepted in full Chefs Jacket uniform, trousers and a Chef Hat.
18. The organiser reserves the right to remove display exhibits if deterioration beyond acceptable standards has taken place.
19. The organiser will not be held responsible for any damage to or loss of, exhibits, equipment, utensils or personal effects of competitors.
20. Competitors contravening any of the Rules and Regulations of the event may be disqualified.
21. The organiser reserves the right to rescind, modify or add on any of the above rules and regulations and their interpretation of these is final. They also reserve the right to limit the number of entries per class or amend a competition section, modify any rules, cancel any class or competition, or cancel/postpone the whole competition event should it be deemed necessary.
22. The organiser will arrange the schedule of competition and send to all participants. The schedule of competition can be changed or modified due to the situation and volume of competitors.
23. Trolleys may be used prior and after the competition has finished to transfer equipment etc to the Competition area, but must be removed before the competition starts.
24. No deep fryers are permitted in the competition arena.
25. Liquid nitrogen/dry Ice are permitted in the kitchen arena provided the appropriate paperwork has been completed and shown to the head judge prior to the start of the class. Competitors must follow best practice Health and Safety, including the use of PPE

Individual Class Criteria 2025

Class 2500: **New Zealand Chef of the Year**

This is a duathlon style event. Competing in class 2501 and 2502 is a compulsory requirement to be eligible to be named NZ Chef of the Year. The title will be awarded to the person with the highest aggregate score from both events. Each event is judged individually and has class winners.

Class 2501: **Three Course 'Live Kitchen' Menu**

Sunday 8:45 - 11am | 2 hours 15 minutes

This is a compulsory event for competitors in Class 2500 NZ Chef of the Year.

Competitors are required to produce a 3-course menu for 4 covers prepared and served within 2hr 15min under Worldchefs competition guidelines. All courses are to be individually plated. The menu should be suitable for serving in an upmarket restaurant.

1st Course Dish to showcase Kapiti cheese as the hero ingredient from the supplied product list to be presented at 45 minutes into the competition

Main Course which must feature New Zealand Lamb leg as the hero ingredient, cooked using two different methods and be complemented by at least Two (2) vegetables, appropriate starch and sauce and Nestlé product to be presented between at 1hr 45min and 2hr 00min into the competition

Dessert must feature fruit/fruit product and include one (1) Nestlé product and one (1) Queen product. to be before the 2hr 15min mark of the competition

Note ALL elements for course 1 can be brought in pre-prepared to allow competitors to showcase some of the more time-consuming techniques such as dehydrating, fermenting, pickling etc. However, the dish **MUST** be assembled during the competition and all pre-prepared items **MUST** be the work of the individual competitor. ALL elements for dish 2 and 3 **MUST** be fully prepared in the competition arena during the stipulated time frame.

Choose Nestlé products from

Maggi vegetable booster, Buitoni Tomato coulis

Nestlé Coffee, Nestlé Hot Chocolate, Nestlé D'ocello Royal dark chocolate Coverture chocolate

Sponsors products supplied

Any or all Dairy used must be from the Anchor™ Food Professionals range.

Confirmed competitors must email a list of Anchor™ products they require in this class by the 13th June - send to info@nzchefs.co.nz

For Kapiti™ product information visit [here](#)

Competitors will be provided from Gilmours on the day: leg of lamb approximately 2.5kgs)
Competitors are to bring in all other ingredients required.

Information about sponsors product

Gilmours connect [here](#)

Nestlé Professional connect [here](#)

Queen connect [here](#)

Application form available

Please apply **7 March 2025**

Confirmed competitors will be advised **14 March 2025**

A compulsory event for competitors in Class 2500 NZ Chef of the Year.

This is a mystery box style event where competitors must produce four (4) portions of an individually plated main course cooked within 60 minutes. The mystery box will contain some compulsory ingredients that must be showcased in the final dish. All other ingredients will be optional. The dish must be a balanced main course featuring protein, appropriate starch, vegetables and sauce.

Competitors are not required to bring any products to this class. Use the products provided in the mystery box. There will be a shared table of basic ingredients.

At 12:30pm competitors will be given 15 minutes to view the mystery box, organise their ingredients and draft their menu.

Competitors must provide 2 hand written description cards with the final dish but do not have to provide recipes.

Application form available [here](#)

Please apply **7 March 2025**

Confirmed competitors will be advised by **14 March 2025**

[Awards/Medal Ceremony approximately 4:30pm](#)

Note To be eligible to be awarded the Chef of the Year title, competitors must achieve a minimum overall standard of silver medal.



Gilmours

Competitors in classes 2512, 2511, 2503, 2514, and 2504, will also have access to Anchor™ Food Products: milk, cream, butter, cheddar cheese, cream cheese, and mozzarella

Competitors must be enrolled in a recognised programme of tertiary study

Competitors are to prepare and present two identical, individually plated desserts with NZ Apple as the hero ingredient, which should be suitable for service in an upmarket restaurant.

Any or all Dairy used must be from the Anchor™ Food Professionals range, competitors are to bring in all other ingredients required.

The dishes must be completed and served in 60 minutes.

TWO (2) recipe cards and ONE (1) description card are to be provided

Application form available [here](#).

Please apply by **14 March 2025**

Confirmed competitors will be advised by **21 March 2025**

[Awards/Medal Ceremony approximately 4:30pm](#)



Competitors must be enrolled in a recognised programme of tertiary study

Competitors are to prepare and present two identical, individual NZ Beef Burgers

Each burger must contain 1x 130-150grams pattie to be made from New Zealand beef, a bread based bun, plus choice of vegetable/salad, and a minimum of 1x sauce and/or 1x salsa/chutney, which are made during the competition.

Competitors will be provided with 300grams of prime NZ beef mince from Gilmours

Any or all Dairy used must be from the Anchor™ Food Professionals range, competitors are to bring in all other ingredients required.

The dishes must be completed and served in 45 minutes.

TWO (2) recipe cards and ONE (1) description card are to be provided.

Application form available [here](#).

Please apply by **14 March 2025**

Confirmed competitors will be advised by **21 March 2025**

[Awards/Medal Ceremony approximately 4:30pm](#)

Competitors are required to prepare and serve two (2) different products within a three-hour time limit.

1st product - to be presented at 2hrs into the competition

Four individually plated portions of the same identical dessert suitable for an upmarket restaurant and representing a Taste of New Zealand theme to match the cake/gateau. The dessert must feature Anchor Food Professionals Cream Cheese, one Nestle product and one Queen product.

2nd product - to be presented on the 3hr mark of the competition

One cake/gateau of your choice following a Taste of New Zealand theme featuring at least one Nestlé Professional product and one Queen product. It must weigh between 800-900grams. (excluding garnish) 1/3 of weight must be cake product.

The whole gateau must first be presented to the Judging panel. After weighing and inspection, 4 plated portions must be served within the 3-hour time frame. The remainder of the cake/gateau will be set on the display table.

Any or all Dairy used must be from the Anchor™ Food Professionals range, competitors are to bring in all other ingredients required

Plated Dessert Regulations

The desserts must show different elements of skills involved in the pastry kitchen, be seasonal, and suitable for an upmarket restaurant and representing a Taste of New Zealand theme to match the cake/gateau.

The dessert must contain at least 3 main components

- one (1) of these components must be served chilled
- one (1) must be frozen
- one (1) of the components must be served warm or hot

Sponsors Information™

Samples of the Anchor Food Professionals range will be provided to all confirmed entrants in the Pastry Chef of the Year competition

Nestlé Professional connect [here](#)

Nestlé coffee and hot chocolate, Docello Royal dark chocolate couverture, Docelle Vanilla Mousse Queen connect [here](#)

Organic Vanilla Bean Paste, Maple Syrup

Application form available

Please apply by **7 March 2025**

Confirmed competitors will be advised by **14 March 2025**

[Awards/Medal Ceremony](#) approximately 4:30pm

This event is open to secondary school students only

Using ready-made pasta, competitors are to prepare, cook, and serve TWO (2) identical main course portions of a dish where pasta is the principal ingredient.

The dish must be dressed with a sauce, which must contain ONE (1) or more of the following: meat, poultry, fish, or vegetables.

Any or all Dairy used must be from the Anchor™ Food Professionals range, competitors are to bring in all other ingredients required.

The dishes must be completed and served in 45 minutes.

TWO (2) recipe cards and ONE (1) description card are to be provided.

As space is limited only one entry per school is permitted. (reserve list will be kept)

Application form available [here](#). Please apply by **14 March 2025**

Confirmed competitors will be advised by **21 March 2025**

[Awards/Medal Ceremony approximately 4:30pm](#)



Competitors are to display a decorative layer cake suitable for a special treat in a cafe. The cake must use cream cheese, have great flavour and illustrate a range of skills. It should be easily divided into 10-12 portions, and reflect a Taste of New Zealand theme.

The competitors are to bring in a basic cake/sponge they have made themselves, but all cutting, assembly and decorating must be completed within the competition. Finished dimension of the cake are not to exceed 300mm x 300mm.

No dummy cakes to be presented.

Any or all dairy used must be from the Anchor™ Food Professionals range, competitors are to bring in all other ingredients required.

Competitors will be allocated a space on the display table before the competition begins

ONE (1) recipe card and a description card must accompany the cake.

The cake must be completed and displayed in 45 minutes.

Application form available [here](#)

Please apply by **14 March 2025**

Confirmed competitors will be advised by **21 March 2025**

[Awards/Medal Ceremony approximately 4:30pm](#)

Please note that competitors must be under 25 years of age on 1st July 2025. This is a live cooking event that may consist of three heats. The competitor with the highest score across all heats will be awarded the title of NZ Emerging Chef of the Year 2025.

Competitors are required to prepare and cook a TWO Course menu for two (2) covers served within 120 minutes under Worldchefs competition guidelines. The menu should be suitable for serving in an upmarket restaurant.

1st Course – to be presented between 80 and 90 minutes into the competition

Competitors are to produce Two identical, individually plated portions of a main course which must feature fresh Akaroa Salmon and be complemented by at least two (2) vegetables and appropriate starch with sauce/garnish.

The main course must also feature a minimum of one (1) Nestlé professional product from the provided list.

2nd Course - to be presented between at 110 and 120 minutes into the competition

Competitors are to produce Two identical, individually plated portions of a dessert suitable for an upmarket restaurant. They must feature one (1) Nestlé product from the provided list

Any or all Dairy used must be from the Anchor™ Food Professionals range, competitors are to bring in all other ingredients required.

Plated Dessert Regulations

The desserts must show different elements of skills involved in the pastry kitchen, be seasonal, and suitable for an upmarket restaurant.

It is recommended that the dessert contain at least 3 main components

- One of these components should be served chilled
- One should be frozen
- One of the components should be served warm or hot

Sponsors Product

Each contestant will be supplied with 1x skin on, bone out, fillet of Akaroa Salmon, approx 600gms

Sponsors Information

Akaroa Salmon connect [here](#)

Nestlé products choice: Maggi vegetable booster, Buitoni Tomato coulis, Nestlé Docello royal dark chocolate couverture, Docello Vanilla Mousse, Nescafé Coffee.

Heats

Competitors will be allocated to heats

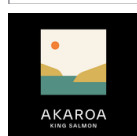
1. 8am - 10am
2. 10:30am - 12:30pm
3. 1pm - 3pm

Application form available (limited to 4 applications per training establishment)

Please apply by **14 March 2025**

Confirmed competitors will be advised by **21 March 2025**

[Medal/Award Ceremony approximately 4:30pm](#)



Hot Kitchen Mise en place Guidelines

Basic stocks and mother sauces - are permitted but must have further fabrication.

Salad - can be cleaned and washed

Vegetables and fruits - can be washed, cleaned and peeled only. Must be raw

Fruit and vegetable purees - are permitted but must not be seasoned or a finished item

Fruit and vegetable juices - No glaze or concentrated juices allowed

Dried fruit/vegetable powders - are permitted

Spice mixes - are permitted

Fish - can be gutted, scaled and filleted but not cooked

Shellfish/ crustaceans - can be cleaned and washed. Must be raw but can be removed from their shell

Meat/Poultry/Game - can be portioned and trimmed but must be raw.

Liver and sweetbreads - can be brought in soaked in milk, but not seasoned or flavoured.

Smoked goods - are allowed but they must be further processed in the kitchen.

Pasta and other doughs - are allowed and can be flavoured and rolled into sheets but not portioned and not cooked

Pastry Sponge, biscuits - cannot be cut or stencilled

Macaroons or macarons - need to be made on premise

Decor elements - 100% made on site

Titanium dioxide - not to be used. No metallic powder, no artificial food colours are permitted

Eggs - can be separated, and pasteurized

Dry ingredients - can be pre-measured

Flavoured oils and butter - are allowed

As these are cooking competitions, you are expected to show cooking skills. Your entry should NOT be completed with more than 10 minutes left on the clock of your time.

It is the responsibility of each individual competitor to provide the ingredients they require to complete the competition.

Competitors will be provided with a list of sponsored products to be used. Please check the information carefully to ensure full understanding of which products will be provided at the venue and which must be provided by the competitor.

Please note ALL dairy products used in the menu must be from the Anchor™ Food Professionals NZ Catalogue

The use of any ingredients similar to the sponsored items is strictly prohibited. The items will be removed from the kitchen and the competitor may be disqualified or penalised up to 10% of their final marks.

Competitors who violate the above rules will be penalised up to a 10% point deduction from their final score.

Hot Kitchen Judging Criteria

The judging committee will comprise of recognised experts in the industry. Decisions made by the judging committee are final after sign off by the Chief Judge. No changes or appeals are allowed.

Feedback will be supplied to competitors by email.

The following are some guidelines to the judging criteria of competitions.

Reference copies of the results will be available on the NZ Chefs website. They will follow Worldchefs guidelines which are summarised below.

Mise en place 0 - 5 points

Clean arrangement of materials - correct number of items brought in - proper working techniques - correct utilisation of working time.

Corrects Professional Preparation and Hygiene 0 - 20 points

Correct basic preparation of food, corresponding to today's modern culinary art. Preparations should be practical with acceptable methods that exclude unnecessary ingredients. Appropriate cooking techniques must be applied for all ingredients, including starches and vegetables. Working skill and kitchen organisation should be demonstrated.

Hygiene and Food Waste 0 - 10 points

Please review the guidelines on Food Hygiene and Food Waste under WORLDCHEFS FOOD SAFETY REGULATIONS on the Worldchefs website.

Clean Hygienic Work Techniques - workflow been adhered too and followed - clear benches, not cluttered - correct storage of food items - temperature control of food items, hot / cold - control of excess food waste - limited plastic waste.

Service 0 - 5 points

Correct number of plates must be served. The meal should be practical, transportable, and the meal must be presented on time OR points will be deducted

Presentation | Innovation 0 - 10 points

Ingredients & side dishes must be in harmony - Points are granted for excellent combination, implicity and originality in composition - clean arrangement, with no artificial garnishes and no time-consuming arrangement - Exemplary plating to ensure an appetizing appearance is required.

Taste & Texture 0 - 50 points

The typical taste of the food should be preserved. The dish must have appropriate taste, seasoning, quality, and flavour, the dish should conform to today's standard of nutritional values.



Kitchen Equipment Notes

The following minimum kitchen equipment will be provided in the Kitchen Arena. The organisers acknowledge and thank Moffat NZ and Southern Hospitality for their continued support in providing the set up for these events.

Per Competitor

- 1x Range 4 top Induction range Convection oven Model number IN54R5
- 1x Oven Moffat E32D4 on SK32 stand
- 1x Stainless steel work bench (minimum size 1800cm x 600cm)
- 1x power plug (competitors can supply addition multi plug)
- 2x Shelves in an upright refrigerator (shelves will be allocated per competitor)
- 1x 20ltr water container
- Cleaning products and equipment, rubbish bins

Shared Use

- 2x shelves in an upright freezer (shelves will be allocated per competitor)
- Blast Chiller MX3OATS7 or MX55ATS7

Small Equipment

Competitors are required to bring ALL of their own small equipment, including plateware required in the production of the dishes.

Any electrical equipment being brought to the Kitchen Arena must be certified (tag tested).

Please be aware that all pots / pans must be suitable for use on Induction hobs

The organisers accept no liability for damage to / or loss of competitors equipment.

Important info

This event follows Worldchefs' guidelines:

Hygiene and Food Waste guidelines https://worldchefs.org/wp-content/uploads/Hygiene_Rules-1

Best Practices ' <https://worldchefs.org/wp-content/uploads/Worldchefsbest-practices.pdf> 4.

Code of Conduct <https://worldchefs.org/wp-content/uploads/JuryCodeOfConduct>

The organisers recommend competitors, Judges and Sponsors are familiar with these guidelines.

Awards

Medals and Certificates will be awarded according to Worldchefs Guidelines.

All individuals who complete their registered class will receive a Certificate of Participation with a Gold, Silver or Bronze replica medal if applicable.

Medals

The respective medals and certificates will be awarded to ANY competitor meeting the points criteria:

GOLD with DISTINCTION 100 points

GOLD MEDAL 99 – 90 points

SILVER MEDAL 89 – 80 points

BRONZE MEDAL 79 – 70 points

MERIT AWARD 69 – 68 points

Awards and Medal Presentation

Each day there will be a medal and certificate presentation for that days hot kitchen events.

Please ensure you are dressed in full Chefs Attire with hat to receive any medal/certificate as photos and a video will be taken at this time.

For more information regarding the competitions, please contact

General enquiries and application forms

[Email](mailto:info@nzchefs.org.nz) info@nzchefs.org.nz

Logistics Enquiries

Kelda Skelton

Salon Director

[Email](mailto:admin@nzchefs.org.nz) admin@nzchefs.org.nz

Competition Rules and Criteria

For confirmed competitors

Confirmed Judges and Worldchefs Judges seminar attendees

[Email](mailto:info@nzchefs.org.nz) info@nzchefs.org.nz

How to Register

NZ Chefs Championships are open to fully paid up members of the NZ Chefs Association Inc.

Complete the Application Form

Carefully fill out all the required fields on the entry form. Please provide accurate and up-to-date information as requested. This information may include your name, contact details, affiliation, any other relevant details and a copy of photo ID for Junior or student competitors

Use the copy below or download a digital copy from www.nzchefs.org.nz/competitions

The organisers will confirm your Application

NZ Chef of the Year and NZ Pastry Chef of the year by 14th March 2025

All other classes by 21st March 2025

Once your application has been confirmed, pay via the shop on the NZ Chefs website.

Submit the proof of payment as confirmation of the place. admin@nzchefs.org.nz

Late entries and unpaid entries may not be accepted, so be sure to complete the process well in advance.

Contacting NZ Chefs (If necessary)

Once the application has been completed and paid, confirmed competitors will be sent an competitor number, and any other class details. If you have any concerns regarding your registration, you can contact the competition organisers by email at admin@nzchefs.co.nz They will be able to assist you with any inquiries or issues you may have regarding your registration status.

Lost or Delayed Registration Forms:

Please note that the event organiser will not be held responsible for any loss, or delayed registration forms.

By following these steps, you can successfully complete the registration process for the competition. Remember to double-check your information before submitting the form and to reach out to the organiser if you encounter any issues.

Payment

Payment should be made online via direct credit or credit card at the NZ Chefs shop www.nzchefs.org/shop connect [here](#)

Tick	Class#	Class Name	Cost
<input type="checkbox"/>	2500	NZ Chef of the Year	\$50.00
<input type="checkbox"/>	2501	Three Course 'Live Kitchen' Menu	
<input type="checkbox"/>	2502	Mystery Box Main Course	
<input type="checkbox"/>	2503	NZ Pastry Chef of the Year	\$50.00
<input type="checkbox"/>	2504	Emerging Chef of the Year	\$40.00
<input type="checkbox"/>	2511	Junior NZ Beef Burger	\$30.00
<input type="checkbox"/>	2512	Junior NZ Apple Dessert	\$30.00
<input type="checkbox"/>	2513	Secondary Schools Pasta Dish	\$30.00
<input type="checkbox"/>	2514	Junior 'Showstopper' Cake	\$30.00

Note when entering NZ Chef of the Year you will automatically be entered in class 2501 and 2502. You do not need to enter these classes separately

Name

Workplace/School

Date of Birth

Email

Home Address

Mobile Phone

Submit your entry application, current CV, and a copy of ID with DOB (Emerging Chefs and Junior classes only) to admin@NZChefs.org.nz

Once confirmed, pay for your entry by visiting the NZ Chefs website [Shop](#) and select the class you are paying for.

- NZ Chef of the Year by 7 March
- NZ Pastry Chef of the Year by 7 March (confirmed by 14 March)
- All other classes send application by 17 March (confirmed by 21 March)

Please note: NZ Pastry Chef of the Year will be sent an additional form regarding delivery of sponsors product.



2025 CHAMPIONSHIP SPONSORS



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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

Visit the NZ Chefs Shop for tickets

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.



Tickets are at the earlybird price of \$350 each when purchased by 20th February 2025



2025 Worldchefs Judges Seminar

Hosted by NZ Chefs
Saturday 28 June



WORLD
ASSOCIATION
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

HOSPITALITY
Training Trust

Tickets

Early bird
\$350
by 20 February

\$400
after 21 February