

NZChefs Update



A round up of information and news to supplement the February 2025 Newsletter

NZ Chefs Championships 2025

29-30 June and 1 March 2025

View competitions and criteria [here](#)

Enter competition - see page 8

Worldchefs Judging seminar

28 June 2025

[here](#)



NZ Chefs Jackets with NZ Chefs logo

Check your size and be ready for the special offer

Coming soon

Click



Special Thanks to all NZ Chefs Sponsors





ENTRIES OPEN SOON!

NESTLÉ GOLDEN CHEF'S HAT AWARD 2025

Celebrating 60 years in Australia and 5 years in New Zealand, our goal is to help you shape your future culinary journey and fast-track your career in the kitchen.

WHY SHOULD YOU PARTICIPATE?

- Level up your culinary career and boost your CV
- Connect and network with fellow chefs
- Get mentoring from experienced chefs with the ACF and NZChefs
- Earn credentials by being evaluated against globally recognised standards
- Over \$35k in prizes, including an amazing international culinary experience
- Join a competition with a 60-year legacy and a community of over 8,000 chef alumni

HOW TO ENTER?*

ENTRIES OPEN SOON - SCAN THE QR CODE TO REGISTER YOUR INTEREST

- If you're an apprentice or junior chef and meet the eligibility requirements, simply enter online
- Entrants must be aged between 16-24 years old on 31 December 2025
- It's entirely FREE to enter!



*Entries close 16 May 11:59pm AEST

*Terms & Conditions Apply



 www.goldenchefs.com.au

 [@golden_chefs](https://www.instagram.com/golden_chefs)

 [facebook.com/goldenchefs](https://www.facebook.com/goldenchefs)



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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NZ Chefs Championships 2025

Prize Packages

Class 2500

NZ Chef of Year

Moffat E23D3 and SK23 Stand

Enduro Audion Packaging machine

Southern Hospitality Glasses Gift

Class 2501

3 Course Meal

\$400 House of Knives Voucher

Class 2502

Mystery Box

A Mystery!

All NZ Chef of Year Competitors

\$400 Gilmours Voucher

Framed Certificate

Class 2503

Pastry Chef of Year

Moffat E23D3 Oven and SK23 Stand

Dilmah Queen Gift Box

Southern Hospitality Glasses Gift

All NZ Pastry Chef of Year Competitors

Goodman Fielder Gift Bag

Framed Certificate



Thanks to all our Wonderful Sponsors

NZ Chefs Championships 2025

Prize Packages

Class 2504

NZ Emerging Chef of the Year

Winner

Gift Box
\$400 House
of Knives
voucher

Second

Kitchen
equipment
valued at
\$200

Third

Kitchen
equipment
valued at
\$200

All

Competitors
First Aid Kit
Framed
Certificate

Class 2512

Junior NZ Apple Dessert

Winner

\$400
Gilmours
Voucher

All

Competitors
Framed
Certificate
Goody Bag

Class 2511

Junior NZ Beef Burger

Winner

\$400 Gilmours
Voucher
Gift Bag

All

Competitors
NZ Baking Book
Barista Bible
Framed
Certificate

Class 2514

Junior Showstopper Cake

Winner

Dilmah Queen
Gift Box
Set of 2
Cake Plates

All

Competitors
NZ Baking Book
Barista Bible
Framed
Certificate

Class 2513

Secondary School Pasta Dish

Winner

Emile Henri
Baking set and
equipment
valued at over
\$300

All

Competitors
Barista Bible
Framed
Certificate
Goody Bag



Thanks to all our Wonderful Sponsors

Butterscotch Pecan Tarts

Topped with
Candied Pecan Nuts

Ingredients

Candied Pecan Nuts

25ml Brown sugar
25ml Water
2ml Vanilla paste
1.5g Salt
250ml Pecan nut halves

Tarts

500ml Milk
125g NESTLÉ Docello™ Protein Enriched
Butterscotch Dessert Mix
24 Emma-Jane's Gluten Free Tart Cups

Method

Candied Pecan Nuts

In a small bowl, combine brown sugar, water, vanilla paste, and salt, stirring to combine.

In a medium-large saucepan over medium heat, toast pecans for 2-3 minutes, stirring occasionally to prevent burning.

Pour the sugar mixture into the pan on top of the pecans, stirring the nuts as you pour.

Stir constantly for about 15 seconds, until the pecans are thoroughly coated in the sugar mixture. Immediately remove from heat so they don't burn.

Spread the pecans on a piece of baking paper to cool and break apart once cooled.

Tarts

Tip: For a luxurious extra finish, dip sweet tart casing into a little melted dark chocolate and leave to set before filling with the butterscotch filling.

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

Pour the mix into Emma-Jane's Gluten Free Tart Cups.

Set in fridge for 30 minutes.

Before serving, decorate tarts with candied pecan nuts half pressed into butterscotch.

Recipe credit: Karl Seidel



NZ CHEFS CHAMPIONSHIPS

2025 PROGRAMME

HALL 4 | Auckland Showgrounds

Sunday 29 June

Class 2501 Three Course - Chef of the Year	8:45am - 11am
Class 2512 Junior NZ Apple dessert	11:45am - 12:45pm
Class 2502 Mystery Box Main - Chef of the Year	1:15pm - 2:15pm
Class 2511 Junior NZ Beef Burger	3pm - 3:45pm
Awards & Medal Ceremony	approximately 4:30pm

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 4:30pm



For more information
about each of the classes
and the full criteria visit
the NZ Chefs website



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.

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NZ Chef's Championships has an All Electric Kitchen Arena



BLUE SEAL EVOLUTION SERIES®

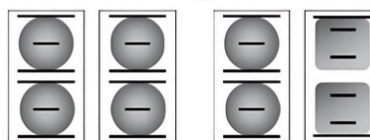
INDUCTION RANGE CONVECTION OVEN 900mm

IN54R3 - GN 2/1 Electric Convection Oven with 4 x 3.5kW Round Induction

IN54R5 - GN 2/1 Electric Convection Oven with 4 x 5.0kW Round Induction

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

- Heavy-duty construction
- Four Induction zones
- R3 4 x 3.5kW Round Induction zones
- R5 4 x 5.0kW Round Induction zones
- R5F 2 x 5.0kW Round / 2 x 5kW Full Area Induction zones
- Automatic pan detection
- GN 2/1 6.1kW electric convection oven
- Dual oven circulation fans
- Drop down door
- Stainless steel exterior
- Easy clean
- Easy service
- Fully modular



IN54R3/R5

IN54R5F

Induction Zones

R3 - 4 x 3.5kW Round Induction

R5 - 4 x 5kW Round Induction

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

Overall Construction

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

Cooktop

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

Oven

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

Controls

Induction Cooktop

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

Oven

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

Cleaning and Servicing

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

*Come and
watch the
Action*



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 - \$350 p/p



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

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2025 CHAMPIONSHIP SPONSORS

