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OF CHEFS
SOCIETIES

Worldchefs Global Chef Challenge NZ Chefs' Selection 2025

After the recent success of NZ Candidate Cameron Davies achieving a top 8 finish in the world final our focus now turns to the next installment of the Global Chef Challenge.

Expressions of Interest are now open for chefs to represent New Zealand at the Worldchefs Pacific Rim semi-finals in Rarotonga and Sydney in April 2025. The winners of the semi-finals will represent the Pacific Rim at the world final in Wales in May 2026.

For NZ selection, entrants must be current members of NZ Chefs Assn and maintain membership for the duration of the competition programme

The semi-final challenges are

- Global Chef - being held in the Cook Islands
- Young Chef – held in the Cook Islands
Candidates must be born on or after 1st Jan 2001
- Pastry Chef – being held in Ryde, Sydney

For more information on these events visit [here](#)

To be eligible for selection

as a New Zealand candidate you must be a member of NZ Chefs Assn and be an NZ citizen or resident legally allowed to travel to the Cook Islands or Australia.

Candidates must also provide the following

- Completed application form with 2 referees
- Head and shoulders photo in chefs uniform
- Up to date professional CV including relevant competition experience
- A letter of support from your employer
- Submit a dish design brief according to the relevant competition criteria listed below. The brief can be submitted in numerous ways such as written, sketches, photographs, or video presentation. Your presentation should include recipes for 4 covers.

New Zealand Selection Class Criteria:

Global Chef and Global Young Chef

Submit a main course dish capable of being prepared and served within 3 hours under Worldchefs Competition guidelines [Culinary Rules - WORLDCHEFS](#)

The dish must showcase two cuts of New Zealand Lamb and be complemented by appropriate vegetables, starch and sauce.

Global Pastry Chef

Submit a design brief for a chocolate gateau featuring Valrhona chocolate

Final weight should be between 900g - 1000g. (recipes not required)

Also, submit a dessert capable of being prepared and served within 2 hours under Worldchefs Competition guidelines. Dessert should be served individually and be suitable for an upmarket restaurant. It must feature Valrhona Manjari and one tea from the Dilmah range.

[Culinary Rules - WORLDCHEFS](#)

Selection Process

- Applications will be reviewed by a jury consisting of Worldchefs Accredited judges and NZ Chefs members with experience competing in global competitions
- Should it prove challenging to decide between applicants, the organisers reserve the right to either
 - a) complete an online panel interview via zoom
 - or
 - b) schedule a cook off where shortlisted competitors will be required to produce their application dish for tasting by the judges panel.

Dates to Note

- Applications close on Friday 29th November 2024
- All expressions of interest will be reviewed and the successful candidates notified by 15th December 2024

Prizes for the successful applicants to represent NZ at Pacific Rim semi- final

Along with the opportunity to represent New Zealand in Rarotonga/Sydney, the winner in each category will also receive the following prize package:

- \$2,000 towards return flights and accommodation to the semi-final
- Mentoring from a NZ Chefs competition expert on menu and recipes to fit the Pacific Rim criteria which is being announced separately
- Two full menu practice events with Mentor, budget contribution TDC
- Profile of themselves and place of work in Industry publications
- Support from NZ Chefs toward fundraising activities

Please note: a new agreement will be developed with NZ semi-final winners





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Which Competition
Are You Entering:

- ☐ Global Chef
☐ Global Young Chef
☐ Global Pastry Chef

Personal Information

| | | | |
|-----------|----------------------|---------------|----------------------|
| Full Name | <input type="text"/> | Date of Birth | <input type="text"/> |
| Address | <input type="text"/> | | |
| Email | <input type="text"/> | Mobile # | <input type="text"/> |
| Employed | <input type="text"/> | | |

References

please provide details for two suitable professional referees who support your application

| | | | |
|-----------|----------------------|---------------|----------------------|
| Referee 1 | <input type="text"/> | | |
| Mobile # | <input type="text"/> | Place of Work | <input type="text"/> |
| Email | <input type="text"/> | | |

| | | | |
|-----------|----------------------|---------------|----------------------|
| Referee 2 | <input type="text"/> | | |
| Mobile # | <input type="text"/> | Place of Work | <input type="text"/> |
| Email | <input type="text"/> | | |

Application checklist

- ☐ Resume/CV - up to date with competition experience
- ☐ Letter of support from my employer
- ☐ Head and shoulders photograph (in chef uniform)
- ☐ Dish design brief with recipes
- ☐ Completed application form including 2 referees

Email completed entries to
Admin@nzchefs.org.nz

I, hereby seek NZ Chefs endorsement as their representative in the Global Chef Challenge and I agree to the terms and conditions as set forward by the NZ Chefs Association. If successful, I am willing and able to commit to a training plan with an assigned a NZ Chefs mentor in the lead up to the Pacific Rim Semi Final.

Date

Signature

Terms & Conditions

- Competitors are expected to cover their own costs associated with training, such as food costs and travel, other than those mentioned
- Competitors agree to participate in fundraising activities. NZ Chefs will endeavour to seek sponsorship and assist with coordinating fundraising activities
- Any sponsorship must be aligned with current NZ Chefs & Worldchefs sponsor agreements
- Competitors must commit to an approved training plan with the assigned NZ Chefs mentor