

ISSUE 87 MAY/JUNE 2019

NZCHEFS

# PLATE

NEWSLETTER



INDUSTRY ICON  
**BRIAN DAVIES**  
RETIRES AFTER 30 YEARS WITH MOFFAT

**SHARING A PASSION**  
FOR ALL THINGS CULINARY

# PLATE



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## **NZCHEFS PLATE**

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# *We all have a story*

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*We all have a story and  
I would just like to say,  
"Brian, thank you for  
being part of ours".*



There are a few noteworthy happenings you'll need to take away from this month's issue of Plate:

The NZChefs Conference and AGM to be held in Palmerston North is fast approaching (7 – 9 July), and the team organising this year's event have a great line up planned.

Invited guest speakers are from the 'International Culinary Studio,' 'Whitaker's' Sarah Brough in addition to Brewer Thomas Gough. Included is a Mix and Mingle cocktail event, tours of Massey University, FoodHQ, Masseys Micro Brewery and of course 'Tour De Manawatu.' Chef Demos, expo and the 'Provenance' Dinner hosted at the Silk's Lounge (plus more). At a member's cost of \$245.00 (Non- Members \$295.00) this is great value over the three-day event. Registration is available via the NZCA website.

Next, we have the NZ Hospitality Championship looming. The competition team have pulled off somewhat of a coup here, as I'm sure you all should now be aware of the exciting new venue, Trusts Arena in Henderson. The Trusts Stadium is a state-of-the-art facility with plenty of free parking, easy access and only 15 minutes from the CBD. This year will also see the inclusion of a few new features. The NZHC Trade Expo and Inspire+ the Restaurant and Café's Famers Market, the 'Yes Chef' Demo Kitchen, PITCHme, and a seminar series. The Nestle Toque d'Or dinner is also being held on site this year.

A lot of time and effort goes into events such as these, but of course none would be possible without the ongoing support of the sponsors, which brings me to 'Brian Davies.' If you haven't heard, you will no doubt see in this issue,

Brian is retiring after a considerable tenure at Moffat. Brian and Moffat have been an avid (key) supporter and sponsor of the Association for many years. I won't go into the details of his 50 odd year career or his 30 plus years at Moffat barring to say he has undoubtedly played a big part in the industry.

I'm cant recall what I was doing 30 years ago, but 3 decades ago we were about to see the introduction of what was to become a long standing culinary event - Nestlé Toque d'Or now in its 29th year, partners Hyam Hart and Roger Fewtrell's idea for Southern Hospitality Ltd was about to spring into life. Tom and Duncan Bates were busy turning their new farming concept into Akaroa Salmon. Vegfed NZ ([vegetables.co.nz](http://vegetables.co.nz)) had already been established for a few years, promoting the importance of vegetables in your health and well-being.

It would be another 10 years before we saw industry heavy weight's Fonterra, or Meat and Wool NZ (the precursor to Beef + Lamb NZ) established, or Bidfood acquire Crean Foodservice to establish themselves as a specialist foodservice distributor in New Zealand.

We all have a story and I would just like to say to all our sponsors and Brian," thank you for being part of ours"

If you would like to become a sponsor of the NZ Hospitality Championships or exhibit at the Expo, and the NZChefs story, contact Janine at the National Office or email [info@nzchefs.org.nz](mailto:info@nzchefs.org.nz)

Mark Scotting  
Editor - NZChefs Plate



# President *Hughie Blues*

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## A CLEAR MIND IS KEY TO PRODUCTIVITY.

Have you ever found yourself standing in the chiller or dry stores asking yourself, why am I standing here? What is it in here I need? This used to happen to me all the time and I used to joke with my team that there was a device of some sort above the chiller door that would zap my brain and delete all thought process from the last 5 minutes. Of course, it was just the sheer volume of stuff going on in my head that caused the momentary lapse of reason and it would take a quick back track to the pass to refresh my thought pattern.

Of all the many things we can do to improve our productivity and keep us on track, I believe a routine in the morning is one of the most effective ways to deal with whatever the day throws at us.

There are a few reasons why morning routines are so useful. If you too are guilty of the occasional moment of procrastination, then the first reason will be obvious. Just getting started is often the hardest part. If we can start out with the right momentum towards our daily goals, we'll avoid wrestling with ourselves in the morning to get started.

The second is that the morning, particularly before the workday officially begins, is a quiet time with fewer social obligations. For many of us, the rest of the day can present a chaotic, ever-changing blast of responsibilities; kids to school, deliveries to receive, busy services to be prepped for and unexpected interruptions. The morning, in contrast, is often the most consistent part of our day.

Morning routines also set the tone for the day ahead. It might be quiet and contemplative or may involve a trip to the gym or a morning jog, perhaps silent meditation. Whatever it involves, our morning habit can push us along a path which will carry on throughout the day and allow us to maximise the right mind set to keep focused and stay productive. Of course, that is all easy to say but harder to put into practise and will only become a thing if we can focus on what comes first. Sleep!!



---

## national president

Ha! "Sleep" I hear you say, and that's where it gets tricky. Just by the simple nature of what we do and all the stimulus that is a big part of our day, it is hard for the brain to switch off. Especially if the dinner shift is the norm.

When it comes to productivity it appears that there are two schools of thought. One being rise early and make good use of the hours before everyone else wakes up, and the other being getting enough sleep. Research suggests that 7-8 hours sleep is a key factor in being productive, but that is not going to suit all of us.

Me personally, I favour making good use of the early hours and will argue that 6 is a good number and it is more about the quality of sleep rather than the length of time. This only suits me though because I can catch forty winks at a reasonable hour. Back when I was doing the dinner shift my early hours would be mid to late morning and daybreak was only ever seen occasionally.

Whatever the hours, I believe consistency plays a big part in all of this. If we can consistently get the same amount of sleep each night, then we are setting ourselves up for a good start. If we can match that with some form of routine when we wake up, whether it be exercise, whether it be study or whether it be a quiet cup of tea and reflection of the day prior, we will have a clear mind, stay productive and will be able to tackle what ever the day has in store for us.

Hughie Blues  
National President



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# A LETTER FROM MISS UNDERSTOOD MARTIN HARRAP

Dear Chefs Association

What have I been up to over the past few months? I managed to get away on a short break to Rarotonga. I was lucky to get a great deal for the flight on Air New Zealand and a reasonable hotel. I have been a couple of times before; it was really warm at 26°C – far better than the slightly wet 8-10°C at home.

How did it go? As you all know I have been a trainee for a while now and I am fortunate to have a great set of colleagues who guide me. I also have the friends who work in the Front of House as well so I have managed to gain some knowledge about what happens on the other side of the 'pass'. We also get out and about to some great restaurants, to not only have a great time, but certainly to see what others are up to. But, why oh why does this all come to a big fat dead end when travelling.

Going though our biggest International Airport it was obvious that the hospitality was at the bottom end of the spectrum. Very little of the friendliness that one would expect, and especially the knowledge, was lacking. Firstly breakfast, and in front of me is a couple from a Scandinavian country with perfect English. Buying a breakfast and a couple of coffees, cost just over \$24. Now they did not have an EFTPOS or credit card that they wanted to use. But they did have a \$50 note, but the cashier turns around and says, "Sorry we have not got enough change"! It was just after six and they had been open for some ten minutes! But wait a minute, it's an International Airport

**MISS UNDERSTOOD**





with many people travelling through. The \$24 was almost 50% of the bill. Many of us may live with plastic (EFTPOS) but not having sufficient change made a very poor image as far as I was concerned.

Through customs and onto the plane; food here the same as always. I cannot travel Business or First Class so it's down to the overcooked breakfast or weak coffee! After a three and half flight the door is opened and we are off into the warmth. Get the car, yes, I can drive and I am off to the hotel. Now it would be unfair to mention the hotel I stayed at, but safe to say, the influence between the guest and the front of house is not that much better here. Yes, it's an island, it's this or that, but surely again even though it's an island, I am sorry to say that some of the basics are really missing. From the ability to discuss the wine that one is about to buy, to poor glass sizes and so the list goes on. It's not until one gets way up into the \$1000 plus a night accommodation does one see the standard rise. So why the rant..... It's because there must be some great people who would love to go to the Cook Islands and assist the standard. But I suppose some need to be sorted out here as well.

On my way back into NZ, I was disgusted to be offered a small medium or large short black! Come off it! What is the world coming to. I suppose we should sort out the standard in NZ before we try and assist our neighbours! Have a great month and I look forward to meeting some of you at the competitions that are on around the country at the moment.  
Until next time

Love

*Miss Understood.*



Life Member NZCA and NZ Young Chefs Mentor.

Committee member for the Young Chefs Global Development Team for Worldchefs.

Mentor for all those hospitality people who care.



# Industry Icon Brian Davies retires after 30 years with Moffat

By now, more than likely, you will all know that Brian Davies of Moffat fame is hanging up his tie and stepping into a well-earned retirement.

A trained chef in his own right, Brian has been a long-time supporter of NZChefs and a firm believer in the growth of our industry. The relationship with Brian and Moffat, has been paramount to NZChefs' success in meeting many of the goals and initiatives in relation to the association's core objectives and values.

Probably the best example of this is Moffat's continued support of the once National Culinary Fare and what is now known as the New Zealand Hospitality Championships. The work behind the

scenes, with the likes of Erin Hall and Steve Roberts, along with the big expense of supplying plant and the logistics around ensuring that the competition kitchens are safe and compliant, has all been possible largely due to Brian's passion for the development of chefs, cooks, patissiers and confectioners within our industry. It goes without saying, that without that passion, NZChefs would simply struggle to get any of its events off the ground.

Brian, as the current National President, I thank you for your passion, your belief and Moffat's continued support, and on behalf of all past presidents and the association as a whole, I salute you and hope the years ahead are both relaxing and full of all the good stuff.

Hughie Blues - National President  
NZChefs Association

# NO ONE IS BIGGER THAN THE INDUSTRY, BUT SOME, ARE DESTINED TO PLAY A BIG PART !

When you have a career that spans 50 years, you have a lot to look back on and that's just what I did when I recently sat down with retiring Moffat National Sales Manager, Brian Davies; . before he heads off into the sunset for some well-earned travel. Even though over the past 18 years he has travelled the world in his role as National Sales Manager, as anyone who 'travels' with their job can attest, you may 'travel' but you don't get to 'see.'

This time around, Brian will be accompanied by his wife Lynn and they will be travelling with the express purpose of 'seeing' and 'enjoying' the shores that they end up on.

But where did it all start for Brian?

Well it started back in 1968 here in Christchurch when as a fresh faced 16 year old he got a chef's apprenticeship with the Hotel Workers Union. He did his first 2½ years at the United Service Hotel and then spent another 2½ years at the famed Trailways Hotel in Timaru with well-known and respected chef of the day, Claude Baudet.

Apprenticeships were very detailed in

those days and all areas of the kitchen were covered throughout your apprenticeship.

After completing his apprenticeship he then secured a position at the Sandridge Hotel, where after 5 years of split shifts, he and his wife Lynn decided some work-life balance was needed for them, so they did as all Kiwis do at some point in their formative years, they went on an OE and thus began the love of travel.

Upon his return to Christchurch, Brian was contacted by industry stalwart, Andy Anderson, who asked him if he'd like a one-year relief role at Christchurch Polytech (now Ara) covering for a tutor who was going on a one-year sabbatical.

After filling in at Ara, Brian then moved on to a supermarket chain where he was employed to oversee their delis, a new area for supermarkets back then. Not long afterwards, in 1986, Brian was approached by Baker Perkins, who had merged with APV, and who then took over Moffat, to take on a role in selling and demonstrating Convotherm Combi Steamers and other Bakery Equipment. Thus began a 33 year journey with one of New Zealand's leading





equipment manufacturers and suppliers which has taken Brian from the delis of Christchurch's supermarkets to the delis, bakeries and kitchens of the world.

Brian says of that journey; "it has been fantastic. When I look back, I can't pick just one highlight, there are many, too many to narrow down."

"Working with fantastic people certainly is a starting point though; the team at Moffat, from the factory floor through to the senior management is what makes Moffat, Moffat."

He goes on to say that; "it's not one single person but the team, and it is the team that makes us the best game in town when it comes to sales, service and customer care."

If Brian were proud of anything at all, it would be that team ethos that he truly believes in.

Another thing that drove, and has continued to drive Brian, is his affinity for trainees in the industry, our young future stars.

Brian says that he was blessed with many opportunities throughout his career and he firmly believes in being able to create or give opportunities back to the younger generations.

This is certainly evident in his involvement with the NZCA, helping to drive our organisation to become a widely accepted and credible professional body. Another area of Brian's involvement is Toque d'Or, ensuring the support of this prestigious competition was always there, and indeed, also with the National Hospitality Championships and many other industry initiatives that have taken place over the years.

What of the industry today, compared to how it was when he first took those tentative steps?

What advice would he give a young industry trainee today?

"Teamwork, it's all important, front of house and back of house are both intrinsically linked."

"Both are working towards and have to be aware of customer service."

"Today, more so than ever before, the kitchen has come out from the shadows and is now just as visible as the front of house; a good chef has to have personality and an understanding of how the front of house functions."

He fondly remembers a time when he worked Friday and Saturday nights, front of house for a very good friend and well-known chef, Graham Brown, at his then newly opened Scarborough Fare Restaurant in Sumner.

He did it because he understood the importance of customer service; that, and a desire to help a good friend with his new venture.

Brian will still support the industry where he can, but for now, he's looking forward to catching up with three of his also retired brothers and doing some brotherly things.

There will be plenty of travel with wife Lynn, who also retires in September.

It goes without saying that Brian has left a mark on the industry and we wish him well and enjoyment of the next phase of his life.....

Brian said to me during our chat that, "no one is bigger than the industry" and that is so true.

But some are a BIG part of the industry and Brian has certainly been that.

Gary Millar  
NZ Chefs





NZChefs member Aaron Lock

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# BUSY TIMES IN TARANAKI

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Chef Heimo Staudinger

On the 15th April the Branch President Alex Dickie organised a workshop at WITT on Strudel Making with Chef Heimo Staudinger. It was a fantastic evening with a lot learnt and a lot of laughs.





*100 competitors gathered at the Western Institute of Technology at Taranaki (WITT) on Monday 27<sup>th</sup> May to compete in the 2019 NZChefs Taranaki Hospitality Competitions.*

Experts in their field made up the 30 judges tasked with judging the 16 different classes across live cooking, barista, desserts and restaurant service. Angela Ferguson, Salon Director of the event and Faculty Leader at WITT, said that the standard this year was a step up from last year.

"It is wonderful to see the next generation of the hospitality workers putting themselves out there and having a go." The day before the competitions, the branch hosted a 21855 judge's seminar with Anita Sarginson getting 10 new judges underway.

Fonterra Cheese Omelette



The Taranaki Branch of NZChefs are extremely grateful to WITT for allowing them to use the wonderful facilities. There were also a variety of sponsors whose generosity and support we greatly value.

All the images from the day can be found on the Taranaki Branch NZChefs facebook page.

Congratulations to all the Winners

WITT Celebration Cake (Training/SS): Sophie Couper - Silver, UCOL Whanganui

Fonterra Cheese Cake (Training/SS): Sueanne Hasler - Gold, UCOL Whanganui

NZ Chefs Taranaki Creative Cupcakes (Training/SS): Taylah Saunders - Gold, Inglewood HS

Vetro Pasta Main (Training/SS): Kataraina Hurinui - Gold, UCOL Whanganui

Akaroa Salmon Main (Training/SS): Kaea Beggs - Silver, Inglewood HS

Bidfood Café Breakfast (Training/SS): Kate Mckay - Silver, Hawera HS

Fonterra Cheese Omelette (Training/SS): Glachyus Quennell-Toia - Bronze, Whanganui HS

Natural Fare Soup (Training/SS): Alicia Te Mana - Gold, UCOL Whanganui

City & Guilds Beef or Lamb Main (Training): Damith Wijekoon  
Arachchilage - Silver, Fork N Knife

NZChefs Branch President Alex  
Dickie with Damith Wijekoon  
Arachchilage



Nestlé Professional Live  
Dessert (Open): Dona Wathsala  
Weeramanthrie - Bronze, WITT

Southern Hospitality Original/  
Innovative Mocktail (S/S): Ella Keating  
- Silver, WITT

National Secondary Schools Culinary  
Challenge (SS): Jamie Ung - Gold,  
NPBHS

Proof & Stock Barista – (Training/SS):  
Karina Te Rangihaeata - Gold, WITT

WITT Chicken Curry Cup (Training/  
Open): Amarpreet Signh & Sudhir  
Vashisht - Silver, Brew Union

Proof & Stock Barista – (Open): Rico  
Gabriel Mapanao - Gold, Tartan Rose  
Cakery & Deli

La Nuova Original/Innovative Table  
Setting (Training/SS): Yvonne  
Mandengu - Gold, WITT

The branch are holding the 2019 KKCC  
regional final at WITT on Sunday 23rd  
June. We look forward to sharing who  
the winners are and some pictures in  
the next Plate.



# The Pumpkin



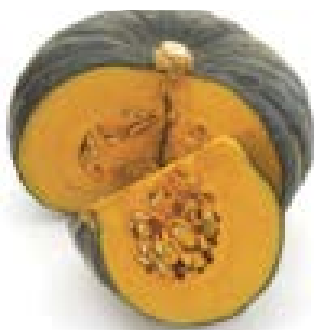
# VEGETABLE OF THE MONTH

Pumpkins have been grown for centuries and it is thought they originated in South America. The terms pumpkin and squash are often used interchangeably, however, the term pumpkin generally describes winter squash that are hard-skinned, hard-fleshed, mature fruit.

There are many different varieties available and while they vary in taste and texture, most can be used interchangeably in recipes. Flavour varies with variety, growing conditions and season. Therefore, buttercup squash grown at Pukekohe, may taste quite different to the same variety grown in Marlborough. Similarly, pumpkins grown in the same area may taste different each season.

## Buttercup squash

They have dark-green, hard skin with speckles and stripes and a round flat shape. Generally they are 15-20 cm in diameter and weigh about 1.5kg. The flesh is a fine-textured orange to dark yellow with a slightly sweet flavour. Immature buttercups have a paler flesh. The skin is softer than other pumpkin or squash types and therefore they have a shorter shelf life.



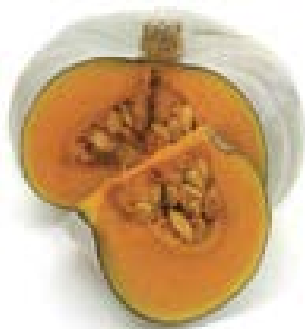
## Butternuts

They have a creamy beige thin skin and an elongated shape which is thicker at one end. They have orange flesh and a sweet flavour. Flavour varies with variety, growing conditions and season.



## Crown or grey

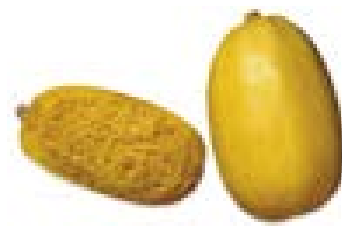
They have a hard blue/grey skin, with a deep orange flesh. Crown pumpkins are about 30 cm in diameter, 10 cm deep, and weigh about 4kg. The most common variety sold in



New Zealand is Whangaparoa. Because of their hard skin they keep well and are usually available all year round.

## Spaghetti squash

They have pale yellow skin with light yellow flesh and are 20-30 cm long. Either bake whole or cut into quarters and steam. Once cooked, spaghetti squash can be scooped out and incorporated into recipes and used like pasta. Spaghetti squash have limited availability and are generally available in the early months of the year.



## Kumi kumi

Kumi kumi are round to oval in shape with heavy ribbing. Immature kumi kumi are about the size of a tennis ball, have a nutty flavour, a speckled green soft skin with white-green flesh and are used like courgettes. Mature kumi kumi have a speckled green hard skin, are about the size of a netball, have a deep white flesh and are used like buttercup squash. Available December – April.



## Halloween pumpkins

These pumpkins have a bright orange skin that is very hard and knobbly. The flesh is very dense and is deep orange in colour. The most common variety is Red Warren.



## Mini squash or yumpkins

These are small and may have green, yellow or orange skins. There are many varieties of small squash that are increasing in popularity. Each has slightly different characteristics and flavour. Varieties include sun drop, orange minikin, red hub, sunset squash, sweet mischief, and white acorn. Mini squash have also become popular for decorative purposes – coated with polyurethane, they will last a long time in an arrangement. Supply, although year round, is limited with a better supply in the north.

## What to look for

Choose firm pumpkins and squash that have undamaged skin and feel heavy for their size. Select mature pumpkin and squash; they will be shiny or slightly slippery to feel, while an immature one will be slightly sticky. Another indication is brown flecks (or corking) on the stem – the more flecks, the more mature.

## Store

Store in a cool, dark, dry place. Once cut, scoop out the seeds, wrap the flesh in plastic film and refrigerate.

## Nutrition

Pumpkins and squash are a good source of vitamin C and vitamin A, containing high levels of the carotenoids (alpha-carotene, beta-carotene and beta-cryptoxanthin) which the body converts to vitamin A (some more than others). The stronger the colour of the flesh, the more carotenoids the pumpkin will contain.

Pumpkins and squash are a source of folate, pantothenic acid and vitamin E, and contain potassium at levels of dietary significance.

Kumi kumi is a source of vitamin C, vitamin B6 and thiamin and contains potassium at levels of dietary significance.

Buttercup squash is a good source of folate, vitamin A and vitamin C, a source of dietary fibre,



vitamin E and pantothenic acid, and contains a dietary significant amount of potassium.

Butternut squash is a good source of vitamin A and vitamin C, a source of dietary fibre, folate, vitamin E and pantothenic acid, and contains a dietary significant amount of potassium.

While pumpkin is lower in carbohydrate and calories compared to vegetables of similar texture like kūmara or potatoes, buttercup squash has a similar carbohydrate and calorie content to potatoes. The most abundant phytonutrients in pumpkins are the range of carotenoids which as well as being a source of vitamin A are being investigated for other health benefits.

## How to prepare

Pumpkin and squash are interchangeable and can be used in similar recipes. Some varieties have very tough skins that are difficult to cut so can be cooked with the skin on and then the flesh can be removed.

For pumpkin or squash with softer skins, cut in half, then divide into sections, remove seeds, cut to requirements and cut skin off if required. Cook until tender.

To bake whole: pierce the skin, or





cut out the stem section of the pumpkin and remove the seeds. Replace the stem section and bake in the oven or microwave until tender.

To stuff: remove top stalk end, scoop out seeds, stuff as required, replace top lid and bake in the oven or microwave until soft to touch.

Available

All year depending on variety.

Retailing

Do not stack too high or there will be too much weight on the pumpkins at the bottom. Offer whole, or pieces of pumpkin which should be wrapped. Use the QR code on labels.

Store at 12-14°C with an 85% relative humidity.

Purchase pumpkins with the New Zealand GAP logo.

Try these ideas with pumpkin:

- Roasted in a nut oil with chopped parsley and chives
- Shaved squash in raw salads
- Moroccan or Thai flavoured pumpkin soup

- Baked pumpkin wedges topped with roasted pinenuts
- Steamed, mashed pumpkin with tahini, chopped spring onions and black sesame seeds
- Boiled and mashed with white miso and lime zest
- Diced and roasted in salads with green leaves and feta with a lime, ginger, garlic and coriander dressing
- Finely sliced and used raw in panini with spinach and Swiss cheese.
- Mini varieties stuffed with diced vegetables, baked topped with Mozzarella
- Boiled and mashed with orange juice, yoghurt and freshly ground pepper
- Diced for pasta and risottos
- Steamed and mashed with onion marmalade and ground cinnamon
- Wedges roasted with potatoes, kumara, carrots, turnips and swedes for roast meals
- Baked and mashed in pies, muffins, cakes, breads and loaves



## *OUR STORIES ON A PLATE*

### A PROJECT CONNECTING WOMEN ACROSS AUCKLAND

Food has the power to bring people together. Eating together and sharing stories can build relationships, and it can create more diverse, inclusive and welcoming communities.

Breaking our bread together is one of the simplest and often most effective forms of diplomacy. Full-time teacher and an active global citizen, Renu Sikka has a love of writing, food – and bringing people together.

Through her non-profit social enterprise project, Our Stories On Plate, refugee and migrant women can build connections over food, storytelling, sharing family recipes, and develop a deeper understanding of cultural differences. This includes supper

clubs, pop-up dinners, and weekend workshops involving some other outlets such as creative writing, poetry and photography to share stories – Renu is herself an emerging published writer and producer.

Renu believes that cooking and eating food is part of the social fabric that underpins our day-to-day lives. All conversations with our colleagues, family and friends, or even strangers start with the food served at the table. Sharing our personal stories through food is something that we can all connect to – regardless of diverse cultural backgrounds.

Renu is working on hosting a pop-up dinner series called – ‘Third world





cooking' through which she intends to use the power of a good meal to bring women together and share their stories.

The menu for this series will be based on dishes contributed by these migrant and refugee women as a tribute to those who were displaced from their own country due to conflicts or any other reasons.

For past few years, with support from the Auckland City Council and Local board funding, she has been organising these community events for the migrant, refugee, Pacifica, Maori communities and other women and girls from diverse backgrounds all over Auckland.

Renu is facing a lot of challenges with funding. She recently won the Women's Fund award and it has been a great

support in planning for upcoming events.

She gives full credit to Dellwyn Stuart – ex-CEO of the Women's Fund, for recognising Our Stories On Plate, and her efforts in empowering women in Aotearoa through food. Renu was also nominated for the sector award by Refugees As Survivors New Zealand (Mangere) to recognise her efforts to connect migrant and refugee women and girls through food and storytelling.

Her long-term goal is to support migrant and refugee women at an international level through Our Stories On Plate and to publish a cookbook based on their food stories in New Zealand.

You can contact Our Stories On Plate on their Facebook page, or [renusik02@gmail.com](mailto:renusik02@gmail.com) or 0273536337 for her upcoming workshops.







# DARREN WRIGHT APPROX CHIEF JUDGE FOR NESTLÉ TOQUE D'OR

Award-winning chef Darren Wright has been  
Judge for the country's top student culinary competition  
Toque d'Or.

**D**espite his hectic work  
schedule, Darren said  
being part of the event is  
something he couldn't pass up,  
given that Nestlé Toque d'Or is a  
highlight on the annual culinary  
calendar.

"It's an event that brings together  
under one roof the country's top  
student and trainee culinary and  
restaurant service stars.

"For over three hours, teams

compete against each other in a  
live kitchen cook off that is both  
fast paced and frenetic. Nerves  
are frayed as they battle it out to  
win the top award.

"It's an incredible experience  
where the industry gets to see the  
next generation of culinary talents  
before they go on to make names  
for themselves in the industry  
both here and overseas."

Having competed in many high

# ue d'Or

## JOINTED STLÉ

appointed as Chief  
ompetition – Nestlé

profile international culinary  
competitions, Darren is all too  
familiar with the high level of  
commitment required to excel  
in such an environment.

NZChefs National President  
and organiser of the event,  
Hughie Blues, says Darren's  
strong international standing and  
longstanding involvement with  
Nestlé Toque d'Or made him the



standout choice for Chief Judge.

“Darren is a hugely talented and  
successful chef whose expertise is  
highly sought after. We are thrilled  
that he is able to juggle his work



and other commitments to take on this role”.

Over the years, Darren and his wife Leanne, have built up two award-winning restaurants including Chillingworth Rd in Christchurch. Darren has been awarded numerous accolades including being named as a Platinum Beef + Lamb NZ Ambassador Chef which carries a lifetime status.

Darren says competing at Nestlé Toque d’Or sets the competitors apart from their industry peers.

“All of the students are chosen to

compete because they are talented at what they do. Their involvement in the competition clearly signals to a prospective employer that they are people who have been identified as holding great future potential in what can often be a tough and demanding industry.”

To compete at Nestlé Toque d’Or, the institutes put forward a team of three, who under the guidance of their tutors, spend months preparing for the event. They must perfect a three-course meal for six people and practise delivering each course to three diners and the panel of





judges all within a set timeframe.

Nestlé Toque d'Or is New Zealand's longest running and most prestigious student cookery and food service event. It is held in 17 countries around the world and has launched the careers of several world-famous chefs, including Jamie Oliver.

Organised by NZChefs in conjunction with Nestlé Professional, the event is supported by other top organisations involved

in the hospitality industry including: Akaroa Salmon, Beef + Lamb New Zealand, Fresh Connection, House of Knives, Moffat and the New Zealand Specialty Cheese Association.

The 29<sup>th</sup> Nestlé Toque d'Or will be held on Monday 12 August in Auckland. An awards dinner will be held later in the evening where the winning team will be announced.





## FARRAH'S TO SPONSOR SPECIALITY CLASS IN 2019

Farrah's is a proudly New Zealand founded and owned, Wraps and Tortilla company based in Upper Hutt. We know how tough it can be which is why it's really important to us that we support others in the New Zealand food industry, hence sponsoring a class in the 2019 NZ Hospitality Championships.

It was the summer of 99, when our friend Jimmy, who owned a local kebab shop, commented he couldn't find a tortilla wrap that wouldn't crack or split when rolled. This sparked an idea... We found an old fish and chip shop that we renovated to become our first bakery. We tried loads of things, but in the end traditional methods were the way to go! We rolled dough balls and hand-stretched each wrap and tortilla, cooking them on a hot plate over an open flame. Fast forward a few years, a new world-class Tortilla Factory

in Upper Hutt meant it was time to upgrade to the very best of equipment while still making sure our products were baked the traditional way, over an open flame. From day one, we've brought you quality, and we know you expect it from us. From the smell and taste of the real herbs and vegetables, to the smooth, rounded edges that you see, and the softness you feel, the care that our team puts into each batch of dough, shines through in every delicious wrap and tortilla.

With a wide offering of sizes and flavours available in the Farrah's range, we're always thrilled to see our products used in your creations, and we're always happy to share some of these across our social media channels, just make sure to tag us @farrahsnz for your chance to be featured!

To answer any questions you might have, our friendly foodservice team can be reached on +64 4 934 3829 or [info@farrahs.co.nz](mailto:info@farrahs.co.nz).



# Farrahi's®

Fill them, fold them,  
roll them, wrap them  
stack them...



Yeast & Dairy Free - Made in New Zealand - Vegetarian, Vegan & Halal certified

Visit [farrahsfoodservice.co.nz](http://farrahsfoodservice.co.nz) for more recipe inspiration





# NZCHEFS CENTRAL BRANC

The Hawkes Bay salon, now in its 12th year, had 98 competitors who entered 147 events. The salon was held over 2 days, with Saturday the 11th May kicking off with the regional AGM and all the Static classes. Statics ranged from cupcakes for beginners (Year 8 to 10), to celebration and cheese cakes, fruit flans, quiches, and artisan bread.

Sunday started early with the Live breakfast class at 6.45am and covered

some more great skills with other live events like Chicken main course, Live Dessert, Innovative Pizza's, Curry, Speciality Diets, Burgers, Café Sandwiches, Vegetable Soup, Pasta & Mushroom, Salmon Main Course and the regional NSSCC event.

The heat was on with competitors from two local intermediates, seven Secondary Schools, and EIT Students. All trying their best to gain gold.





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## CH — HAWKES BAY SALON

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Special thanks to all our sponsors and the judges, especially the ones who travelled from out of town to help out. I think it was a regional first, having two judges who arrived from the Chatham Islands. Legends!

Each year we award an overall school prize to the school with the highest mark average across five entries. This year Napier Girls High School took out the title from St Johns College followed

closely by Karamu High School.

Thanks to all whom competed and a personal thank you to Angela Ferguson, NZ Chefs Vice President, for being our Chief Judge.

Glenn Fulcher -Salon Director





## AUCKLAND CHEF TAKES KIWI CUISINE TO THE WORLD

NZChefs Auckland President, Jasbir Kaur, is helping put New Zealand cuisine on the map, teaching budding chefs across America and Canada how to inject Kiwi flavour into their dishes.

"It is a real honour to be showcasing New Zealand's unique cooking styles and ingredients on the global stage" says Kaur, who is General Manager of Ignite Colleges, home of Auckland's newest and most innovative cookery training programmes.

This week Kaur heads to Miami, Seattle, San Francisco and Vancouver, where she will represent New Zealand at leading international culinary arts schools, delivering Kiwi-inspired cooking demonstrations to the world's future chefs.

Along with a large dose of Kiwi flavour (including horopito and pikopiko), Kaur plans to add a Spanish twist to her demonstration dishes. Both are cuisines she is highly passionate about after working at Barcelona's Michelin-starred Disfrutar and representing New Zealand at the World Tapas competition

in Valladolid two years ago.

*"I am very excited about sharing my expertise with chefs in the USA and Canada. I hope this will sow the seeds for them to learn more about Kiwi cuisine, and one day come down here to explore all that our amazing country has to offer."*

Amongst the schools Kaur will be visiting during the two-week tour are the Miami Culinary Institute, Seattle Culinary Academy, San Francisco Cooking School (SFCS), and the Canadian Food and Wine Institute.

While there, she will wow students with innovative dishes such as seabass cooked in manuka salt with olive and seaweed tapenade, infused with pikopiko, pickled tapioca pearls and cauliflower and horopito custard.

Kaur – who has also been judging a culinary competition in Miami – hopes the tour will open up opportunities for American and Canadian chefs to visit New Zealand to deliver their own master classes and cooking demonstrations to Ignite Colleges' Level 3, 4 and 5 students.





Everyone loves a great burger, and this year, Wendy's are offering aspiring chefs from secondary schools around New Zealand, the opportunity to have their creation added to the Wendy's menu. Do you, or someone you know, have what it takes to add a burger to the Wendy's menu?

The Wendy's Build a Burger Challenge is open to all secondary schools. To enter, email the recipe and photograph of the burger to [burger@reviewmags.com](mailto:burger@reviewmags.com).

Once finalists are chosen, they will be invited to compete against each other at the NZ Chefs Hospitality Championships event in August.

They will present their burgers to the judges, and the top three will be chosen.

Burns and Ferrall have kindly donated gifts to the winning schools. First place will receive \$1500 worth of Burns and Ferrall vouchers for their school's fit-out, second place will receive \$500 worth of Burns and Ferrall vouchers for their school, and third place will receive a \$50 Burns and Ferrall voucher. On top of that, the winning burger will feature on the Wendy's menu, bringing the school and the burger's creator prestige.

The NZ Chefs Hospitality Championships are taking place in Auckland between the 11th and 13th of August, 2019.

All costs, except for ingredients on the day of competition, are the responsibility of the competitors. We will not cover any costs to attend or compete.



## The NZChefs National Team 2019 off to Melbourne



Stuart Goodall (Team Manager)



Ganesh Khedekar



Eric Lim



Stephen Le Corre

*The NZChefs' National Team is proud to be representing our industry on the competition stage. We are always striving for the gold medal, but equally important to us, is the opportunity to use this platform to showcase to the world our culture, history and the bounty of our incredible natural produce. A special thank you to our major sponsors, Nestlé, House of Knives, F Dick Knives, and The NZChefs Association platinum sponsors. This competition will take place at Foodservice Australia, Melbourne Event Centre 23-25 June 2019.*

## Battle of the Pacific Restaurant Challenge

The Battle of the Pacific Restaurant Challenge 2019 team includes Stephen Le Corre, Eric Lim, Cole McDonald, Stuart Goodall (Team Manager), with help from NZChefs President Hughie Blues. In 2018, for the first time the ACF Restaurant Challenge was held as part of Foodservice Australia in Sydney. This year, eight International, Regional and State teams of Chefs; (four teams cooking each day over two days) will have the opportunity to pit their skills against each other and against the clock to prepare a 2 course menu for 40 covers.





REGIONAL SEMI-FINAL  
CONTINENTAL COMPETITION

INCORPORATING: GLOBAL CHEFS, PASTRY CHEFS  
& YOUNG CHEFS CHALLENGES

**PACIFIC RIM**

**PACIFIC YOUNG CHEF OF THE YEAR**

REPRESENTING NZ - COLE MCDONALD

**PACIFIC CHEF OF THE YEAR**

REPRESENTING NZ - ERIC LIM

**PACIFIC PASTRY CHEF OF THE YEAR**

REPRESENTING NZ - GANESH KHEDEKAR



## **2018 Commis Chef Of The Year, Cole McDonald**

off to compete in Pacific Young Chef of the Year while also joining Stuart Goodall, Steve Le Corre and Eric Lim in contending for the coveted ACF 2019 Battle of the Pacific Restaurant Challenge.

*Who will be the 2019 Commis Chef Of The year ?*

*Experience the action live at the  
2019 NZ Hospitality Championships  
Trusts Arena 11-13 August 2019*





Two gouda cheeses made by family-owned cheese companies last month took the top honours at the annual New Zealand Champions of Cheese Awards in Hamilton.

Meyer Cheese Goats Milk Gouda was named Countdown Champion of Champions (Commercial); and Mahoe Farmhouse Cheese, Cumin Gouda was awarded Puhoi Valley Champion of Champions (Boutique Cheese Award).

These trophies were among 26 announced on Tuesday 21 May at the 2019 NZ Champions of Cheese Awards gala dinner held at the Distinction Hamilton Hotel and Conference Centre. Organised by the New Zealand Specialist Cheesemakers Association (NZSCA), the NZ Champions of Cheese Awards has been run since 2003. A total of 223 gold, silver and bronze medal winners were announced in March, after judging at the AUT School of Hospitality & Tourism in February. Judging was again under the guidance of Australian Master Cheese Judge, Russell Smith.

Russell reflected on the results saying the awards for Dutch-style cheeses reflect the quality of these cheeses in New Zealand.

"Kiwis are fortunate to have a handful of brilliant cheesemakers here making these

types of cheeses. I judge across the world and Dutch-style cheeses made in New Zealand are as good as anywhere in the world."

#### Meyer Cheese Goats Milk Gouda

Russell said, "It doesn't come any better than this. This is a cheese you never want to finish – it's just stunning. It's superbly made and offers beautiful sweet, nutty flavours." Made with 100% goats milk at the Meyer Gouda Farm and cheese factory just out of Hamilton, this sweet, creamy cheese was also named Champion Goat Cheese at the 2019 NZ Champions of Cheese Awards.

Meyer Cheese is a fully-fledged family affair. After being established in Waikato in 1976 by Fieke and Ben Meyer, the next generation are at the helm today. Son Miel took over as general manager in 2007 when Ben and Fieke retired. In 2011, eldest son Geert returned from The Netherlands to take on the role of head cheesemaker for the company. Geert also collected a trophy at the Awards when he was named Milk Test NZ Champion Cheesemaker – the second year in a row he has won the title. Meyer cheeses are widely available at supermarkets and specialty retailers throughout New Zealand.



Jake Rosevear among racks of maturing cumin cheeses at Mahoe Farmhouse Cheese

Mahoe Farmhouse Cheese, Cumin Gouda  
Made to a traditional Dutch recipe which adds the cumin seeds to the curd. After three to six months of ripening, the refreshing lemon zing of the cumin flavours the whole wheel. According to Master Judge Russell Smith, Mahoe Farmhouse Cheese, Cumin Gouda "is an exceptional cheese".

Anna and Bob Rosevear and their family have been making Mahoe cheese in the Bay of Islands since 1986. Son Tim takes care of the 60 Friesian cross-bred cows whose milk goes straight from the milking shed to the cheesery next door where it is crafted into cheese by sons Jesse and Jake, who work alongside a Dutch cheesemaker. Mahoe Cumin Gouda is available from the Mahoe Cheese Farm Shop on the farm in Oromahoe Bay and also from selected retailers across the country.

NZSCA chair, Neil Willman, said this year's awards have been a great success, with the reintroduction of judging of butter and yoghurt, as well as the introduction of new categories. The new Sacco Systems Champion Fresh Italian Style Cheese was hotly contested with Viavio Limited, Viavio Burrata, taking the title. This year the Huntley & Palmers Favourite NZ Specialty Cheese Shopping Experience was added to recognise excellence in retailing speciality cheese. This award went to C'est Cheese in Featherston.

Neil Willman paid tribute to the panel of 21 judges who assessed more than 280 cheeses, butter and yoghurt products in February. Additionally, he made special mention of the Awards sponsors. "The NZ Champion of Cheese Awards wouldn't be possible without the businesses that support our industry and we are grateful for their generous contributions."



## 2019 NZ Champions of Cheese

### Supreme Awards:

Countdown Champion of Champions (Commercial); Meyer Cheese, Meyer Cheese Goats Milk Gouda

Puhoi Valley Champion of Champions (Boutique Cheese Award); Mahoe Farmhouse Cheese, Cumin Gouda

Milk Test NZ Champion Cheesemaker; Geert Meyer, Meyer Cheese

### Category Trophies:

Fonterra Champion Original Cheese; Fonterra Brands NZ, Kāpiti Kahurangi Creamy Blue

New Zealand Food Safety Champion New Cheese; Puhoi Valley Cheese, Wainui Creamy White

ECOLAB Champion Blue Cheese; Fonterra Brands NZ, Kāpiti Kahurangi Creamy Blue

CHR Hansen Champion Soft White Rind Cheese; Puhoi Valley Cheese, Te Muri Triple Cream

Kiwi Labels Champion Feta Cheese; Clevedon Buffalo Co, Clevedon Buffalo Feta

Green Valley Dairies Champion Fresh Unripened Cheese; Zany Zeus, Zany Zeus Cream Cheese

Sheep Milk NZ Champion Sheep Cheese; Thorvald, Thorvald Feta

Thermaflo Champion Washed Rind Cheese; Over the Moon Dairy, Galactic Gold

Caspak Champion Packaging Award; Puhoi Valley, Wainui Creamy White

Eurofins Champion European Style Cheese; Waimata

Cheese Company, Waimata Cracked Pepper Haloumi

Delta Wines Champion Flavoured Cheese; Barrys Bay Cheese, Barrys Bay Peppered Havarti

Sacco System Champion Fresh Italian Style Cheese; Viavio Limited, Viavio Burrata

Tetra Pak Champion Cheddar Cheese; Fonterra NZMP, Fonterra Hautapu NZMP Noble Cheddar

Big Chill Distribution Champion Farmhouse Cheese; Clevedon Buffalo Co,

Good George Brewing Champion Goat Cheese; Meyer Cheese, Meyer Cheese Goats Milk Gouda

Renco New Zealand Champion Export Cheese; Fonterra NZMP, Fonterra Lichfield NZMP Cheddar

NZSCA Champion Dutch Style Cheese; Mahoe Farmhouse Cheese, Cumin Gouda

Curds & Whey Champion Homecrafted Cheesemaker and Cheese; Jennifer Rodrige, Belle Chevre Flat White

### Special Awards:

New World Cheese Lovers' Choice; Kapiti Kahurangi Blue

Innovative Packaging Aspiring Cheesemaker; Daniel Bell, Barrys Bay

Huntley & Palmers Favourite NZ Specialty Cheese Shopping Experience; C'est Cheese, Wairarapa

All Systems Go Auditing Champion Butter, Westland Milk Products, Westgold Salted Butter

Huhtamaki Champion Yoghurt, Zany Zeus, Zany Zeus Greek Yoghurt



# Bidfood

## 2019 Trade Shows

- NEW PRODUCTS
- INNOVATIVE INSPIRATION
- SPECIALS FOR YOU

Bidfood Trade Shows are back for 2019 in your region and we'd love to see you there!

*Register, Attend and Win!*

One lucky customer will WIN 100,000 Bidpoints for pre-registering and attending any of our shows!

*Make your vote count and be in to win!*

We need your help to decide the winner of our new products award! Voting puts you in the draw to win 10,000 Bidpoints in your region!



### Dunedin

Tuesday 9th April 12–4pm  
More FM Arena, Edgar Centre,  
cnr Portsmouth Drive & Teviot Street

### Invercargill

Wednesday 10th April 12–4pm  
ILT Stadium Southland, Court 6 & 7,  
Surrey Park Sports Centre,  
Isabella Street

### Queenstown

Thursday 11th April 12–4pm  
Queenstown Memorial Centre,  
1 Memorial Street

### Timaru

Monday 29th April 12–4pm  
Southern Trusts Events Centre,  
70 Morgans Road, Glenwood

### Christchurch

Tuesday 30th April 12–4pm  
Horncastle Arena,  
55 Jack Hinton Drive,  
Addington

### Greymouth

Wednesday 8th May 12–4pm  
Omoto Racecourse, Omoto Road,  
State Highway 7, Kaiata

### Nelson

Thursday 9th May 12–4pm  
Annesbrooke Church,  
40 Saxton Road West, Stoke

### Whangarei

Monday 20th May 12–4pm  
Toll Stadium, Refining NZ Lounge,  
51 Okara Drive

### Auckland

Tuesday 21st May 12–4pm  
Alexandra Park Function Centre,  
Tasman & Lyell Rooms,  
cnr Greenlane West &  
Manukau Roads, Greenlane

### Hawke's Bay

Tuesday 28th May 1–5pm  
Exhibition Hall,  
Showgrounds Hawke's Bay,  
Kenilworth Road, Hastings

### Wellington

Wednesday 29th May 1–5pm  
Deloitte Gallery, Westpac Stadium,  
Waterloo Quay, Pipitea

### Rotorua

Monday 17th June 1–5pm  
Energy Events Centre, Queens Drive,  
Government Gardens

### Tauranga

Tuesday 18th June  
12.30–4.30pm  
Bay Park, 81 Truman Lane,  
Mt Maunganui

### Hamilton

Wednesday 19th June 1–5pm  
Claudelands Event Centre,  
cnr Brooklyn Road &  
Heaphy Terrace, Claudelands

### New Plymouth

Tuesday 25th June 12–4pm  
TSB Stadium, New Plymouth  
Racecourse, Rogan Street

### Palmerston North

Wednesday 26th June 1–5pm  
Barber Hall, Arena Manawatu,  
Waldegrave Street

Shows proudly sponsored by



Exclusive to Bidfood







## OVER THE MOON WITH “*GALACTIC GOLD*”

The Over the Moon team says: “We are so proud to have won again in May at the New Zealand Cheese Awards, the 2019 Thermaflo trophy for Champion Washed Rind cheese, with Galactic Gold, our most awarded cheese.”

Sue Arthur, owner and founder of Over the Moon says she was inspired to develop Galactic Gold when she was learning cheesemaking in Australia. For the first time she tasted this washed rind style based on some of the stinky French cheeses. It was heaven on a stick! The Friesian milk is produced next door to her lifestyle block, on the farm she used to own. There has been a long and close relationship with the Dutch family now

producing the high-quality milk used in production. All Over the Moon cheeses are made by hand in the South Waikato using traditional methods.

This cow’s milk cheese is a showstopper with a vibrant orange rind which can be slightly sticky. The flavour is rich, earthy, and with umami flavours and has a velvety, soft and supple body, a little like the texture of camembert. Creamy and melting, as it matures it develops a stronger more complex taste and the aroma intensifies. At its ripest, it is not for the faint hearted!

Slice Galactic Gold onto a salad in the summer and in the winter bake in the



oven and scoop with firm grainy bread or layer it with cream, potatoes and bacon like the French Tartiflette – it melts well. Galactic Gold also provides a colour lift on a cheeseboard and pairs beautifully with figs and dates at the end of a meal with a sweet wine like Muscat as an alternative to dessert.

Contact:  
[orders@overthemoondairy.co.nz](mailto:orders@overthemoondairy.co.nz) or  
 phone Lee-Ann 07 8838 238

*Wine and beer matches:*  
*Late harvest Riesling*  
*Pinot Gris*  
*Pinot Noir*  
*Robust cider*  
*Strong, hoppy beer*





# 2019 NZHC UPDATE



## CHIEF JUDGES ANNOUNCED

Joining the 2019 Salon Director Gary Miller will be Le Cordon Bleu Culinary Arts and Business degree Lecturer Chef Anita Sarginson as Chief Judge Culinary and Northtec Hospitality Tutor Amanda Turner as Chief Judge Restaurant.

The NZ Hospitality Championship is an annual event and was previously held at the Logan Campbell Centre, ASB Showgrounds, Greenlane, Auckland. However, this year, the event moves to the Trusts Arena in Henderson.

Previously known as the National Culinary Fare & National Salon, the event is the largest of its size in the Southern Hemisphere and the only one of its kind to incorporate Cookery, Statics, Restaurant Service and Industry-related classes, such as Barista, Cocktail and Bed Making.

The event has always been well supported by schools, training establishments and industry. NZChefs has been involved in this event since its inception in 1991, however, the Association took over the management of the event in 2014. With new eyes and a strong commitment the event has grown in size and strength ever since.

2019 will see the new and exciting inclusion of the NZHC Trade Expo, the 'Yes Chef' Demio Kitchen, Farmers Market and the Wendy's Secondary School, Build a Burger Challenge.



# NZCHEFS CONFERENCE AND AGM

## NOMINATION FORM

New Zealand Chefs Association Inc.

- **National Vice President**
- **Finance & Administration Director**

Nominations Close **15 June 2019** and must be received by the Returning Officer by noon on this day. [>>> Download the nomination form here <<<](#)

Nominations must be received in writing, either by:

Post: Returning Officer, NZChefs, PO Box 24 057, Royal Oak,  
Auckland 1345

E-mail: [returningofficer@nzchefs.org.nz](mailto:returningofficer@nzchefs.org.nz) (a completed scanned copy)





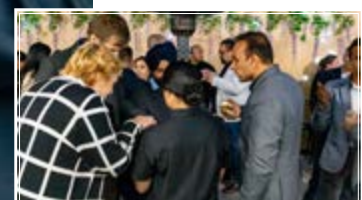
# NZChefs Auckland Branch saw two outstanding networking events in May and June.

**A** big thumbs up to the teams at Ignite College and Moffat's Auckland office, for pulling out all the stops when hosting the respective networking events. A fantastic effort by Jas and her team at Ignite Colleges and Erin and Steve from Moffat.

Most of us recognise the importance of these networking events, enabling members to connect and build relationships with industry peers, suppliers and association sponsors. Keep any eye out for the email reminders, Facebook posts or look on the NZCA website for upcoming events.



Chef Steve Roberts, ready for on the onslaught of hungry attendees during the Auckland Branch June get together at the Moffat Showrooms.



NZChefs National President Hughie Blues and Auckland Branch Secretary Israel Evers sample some of the Ignite Colleges fare during the Auckland Branch get together in May.



**THE BIG EVENT NEEDS  
»»» BIG IDEAS**

2019 CRITERIA OUT  
ENTRIES OPEN





# TOP TRENDS 2019



## Sneak preview of Top Trends in the next Issue - Meaty Appetisers

**W**ith more consumers embracing the idea of snacks, shareables and appetisers as a convivial way to dine, attention must be paid to satiety and craveability.

For many diners, that still translates to a meat-centric experience. On the flip side, those diners looking for smaller portions will peruse the snacks menu for that perfect, smaller, delicious meaty bite.

In the July-August Issue, Top Trends will look at four restaurants that knock

it out of the park with their meat-centric apps.

One of them cleverly capitalises on its signature breadsticks, resulting in a 'game changer' for the chain.

Another finds success through reimagining a short rib entrée into a best-selling appetiser.

Steak on a stick works wonders for a modern steakhouse, and our fourth MVP leverages the genius behind billionaire's bacon.



# TOP TRENDS 2019



## LUCKY CAT COCKTAIL

**R**enewed interest in the Lion's Tale – the Prohibition-era cocktail made from bourbon, lime juice and allspice dram is paving the way for creative takes on this simple drink.

At O-Ku DC, an upscale sushi restaurant with three other Southern locations that serves Japanese cuisine with a Southern approach, the bar program has seen success with the Lucky Cat, a smoky iteration with less sugar than its muse.

The Lucky Cat keeps the bourbon base, but uses Cotton & Reed Allspice Dram, which swaps sugar for dry-fermented limes.

The Cotton & Reed distillery is a few blocks from O-Ku, which also gives

the drink a local narrative that guests appreciate.

Egg white, fresh lime and a splash of Scotch round out the drink. A garnish of Lapsang souchong tea powder delivers an artistic and smoky finish.

"The Lucky Cat is a complete experience, from the wonderful smoky nose, to a great balance of acid, spice and sweetness."

A funky, versatile flavour profile appeals to those seeking adventure, and makes it a smart investment year-round.

Ordered daily and recommended by staff, the drink's spice has made it a hit in the winter, while its lightness has made it a warm-weather star as well.

**F**ruity, tart, refreshing, crisp, lively – all are wonderful flavour cues for a modern cocktail. They come together in a visually stunning way in the Guns & Rosé at Alex & nder, a brandy bar atop Copper & Kings distillery.

The colorful drink combines immature grape brandy, fresh raspberry syrup and freshly-squeezed lemon juice served on the rocks. It's topped with rosé and garnished with a dehydrated lemon slice and a mint-skewered raspberry.

"The key to the cocktail is the complementary flavours – the fresh tartness of rosé with the tartness of raspberry work in synergy" says Eron Plevan, Beverage & Hospitality Manager

for Alex & nder. "The wine split makes the cocktail a little less sweet, a little more crisp, and very refreshing and lively."

The Guns & Rosé is the bar's top-selling shaken drink. "It's eye-catching with the pink color and the fruity mint garnish."

For the summer, Plevan is planning to offer Guns & Rosé on draft in the bar's courtyard. "We also want to see it in frozen form for those really hot days – maybe we'll call it Guns & Frosé" he says.

Best Flavours of 2019:  
Flavor & The Menu



**GUNS & ROSÉ  
COCKTAIL**





A W A R D S  
Y R 2 0 1 9

## — WINNERS —

**A**t a Black-Tie event held at The Pullman Hotel, the Auckland hospitality industry has acknowledged the outstanding abilities of their own with the announcement of the winners of the 17th annual Lewisham Awards. This year's event was a sell-out, which is a tribute to the calibre of the finalists and highlights the high regard in which they are held.

The Lewisham Awards (named after the late Richard Lewisham, who was a pioneer of the Auckland hospitality scene) were established in 2002 with the main objective to encourage excellence in the city's hospitality community. With this in mind, the best in the business are

honoured by their peers once a year, as the industry comes together to celebrate their success.

Finalists and winners came from a mix of both new and well-established businesses, highlighting this dynamic and ever-changing industry and showing that Auckland hospitality remains in excellent heart.

Some categories, such as Outstanding Restaurateur and Outstanding Maître d', were once again tightly fought, showing the depth of talent that we have in Auckland in our food and beverage offerings.

Outstanding Waiter sponsored by Crombie Lockwood  
Melodee Pearce, Prego

Outstanding Maitre' d sponsored by antipodes water company  
Lindsay Swannack, Prego

Outstanding Bartender sponsored by Winterhalter NZ  
Bryan De Fenyi-Pollett, Deadshot

Outstanding Sales Representative sponsored by Restaurant Association of NZ  
Angie Atkinson, Prophets Rock

Outstanding Wine List sponsored by EuroVintage  
O'Connell Street Bistro

Outstanding Supplier sponsored by Hospitality New Zealand  
Southern Hospitality

Outstanding Wine Service Professional sponsored by Negotiants New Zealand  
Hiro Kawahara, Sid at The French Cafe

Outstanding Local sponsored by Southern Hospitality  
Andiamo

Outstanding Caterer sponsored by Hellers New Zealand  
Little Wolf

Outstanding Cheap Eats sponsored by CLYTH MACLEOD  
The White Lady

Outstanding Bar sponsored by Hancocks Wine, Spirit & Beer Merchants  
Deadshot

Outstanding Barista sponsored by Meadow Fresh  
Juno Jung – Atomic Kingsland

Outstanding Cafe sponsored by Bidfood  
Crave

Outstanding New Venue sponsored by Asahi Beverages – Hello Beasty

Outstanding New Venue sponsored by Asahi Beverages  
Hello Beasty

Outstanding Establishment sponsored by OneMusic  
Apero

Outstanding Producer sponsored by The Recruitment Network  
Clevedon Buffalo Co

Outstanding Chef sponsored by Loaf  
Sid Sahrawat – Sidart | Cassia | Sid at The French Cafe

Outstanding Restaurateur sponsored by Pernod Ricard New Zealand  
Mandy Lusk – Vivace

Outstanding Hospitality Personality sponsored by Moët Hennessy New Zealand  
Mark Wallbank – The Blue Breeze Inn | Woodpecker Hill | Chop Chop | GoGo Daddy  
Cantina

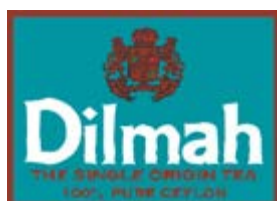


# SPONSORS

## PLATINUM



## GOLD



*The New Zealand Chefs Association thanks its many corporate members and asks all members to support these corporates where ever possible.*

## SILVER



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## CORPORATES

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The food preparing items in the Turbobot range have been re-designed, re-developed and re-born as a demonstration of exceptional design designed for ease of use, increased application and future-proof durability. Each product in the wider range Turbobot performance and durability in its DNA. The superior looks are also fully supported by an array of innovative features, and the range is further complemented by the F Series proving/holding cabinets, H Series of dedicated holding cabinets, the new 40 Series combi ovens and oven support stands.



For further information on the Turbobot range of ovens, proofers and holding cabinets, please visit [www.turbobot.co.uk](http://www.turbobot.co.uk) or call 01454 880000.

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