



New Zealand Chefs Association

The New Zealand Chefs Association is very proud to again bring you The Wellington Culinary Fare in 2015 and are excited about some of the new classes we have to offer with 33 events this year.

The New Zealand Chefs Association is a professional group promoting within communities chefs' skills, career opportunities and culinary education. We are the local member for the World Association of Chefs Societies (WACS) and are dedicated to promoting public awareness of standards and professionalism in the food industry.

This year we are pleased to showcase our industry by having our modern apprentices and mentors cook Sunday Lunch for you with the kind assistance of Fonterra Foodservice, Meadow Mushrooms and Coq Au Vin.

Once again we will be fund raising in our NZCA Café and if you want to see Executive chefs out from behind their mounds of paper work and back behind the stove making sandwiches and muffins then come and support the "Windy City Cooks Café" it provides valuable branch funds and opportunities for our branch members.

The Wellington Branch sincerely looks forward to your interaction and participation at The Wellington Culinary Fare 2015 and hopes that you will consider joining us in achieving our mission of promoting our industry as a great profession.

Anita Sarginson
National Ambassador
PO Box 7108
Wellington
www.nzchefs.org.nz



Profiles

Anita Sarginson Salon Director

I am sincerely looking forward to once again taking up the challenge of being the Salon Director for the 2015 Wellington Culinary Fare. We have a great programme planned for this year, with 33 events that will showcase hospitality and cookery skills to the public and industry alike.

I am enthused about being able to uphold the principles of professionalism and overseeing the technical abilities, flair and skills of the competitors. In my role as President of the NZCA I hope to forge new culinary friendships with our industry partners, sponsors, competitors and judges alike and thank them in advance for their continued support. I am also excited to be able to promote the Judges Unit Standards in association with Service IQ by offering assessment opportunities for our judges at this event.

I would like to take this opportunity to encourage all industry practitioners to be part of the "Culinary Action" at the Food Show and wish them the very best of luck in their endeavours. I also wish to make a special note of thanks to the Food Show for their ongoing support of the Wellington Culinary Fare.



Glenn Curphey Chief Judge

The role of Chief Judge at Wellington Culinary Fare is role I am privileged to hold this year and one I have coveted since beginning judging at the fare 10 years ago. I have seen many competitors in those ten years accept the challenge of competing and while not all may win, I have seen the way just competing can enhance careers, inspire, excite and enhance skills. Organisation, discipline, creativity, teamwork, precision and speed are base elements for competitions and these add value and possibilities to our everyday lives and workplaces.

I am currently Executive Chef at the Brentwood Hotel and have had a career which has taken me around New Zealand, Australia and the UK. I have also been Wellington Branch President of NZ Chefs for 7 years before passing on the duties this year.

Having completed level 5 Supervision of Culinary Arts Competitions qualification and judged regionally, nationally and internationally it is clear from a competitors view a few key points are essential. Fairness, Accuracy, Adherence to the Rules and Class Criteria, Understanding and Constructive Feedback. My role as Chief Judge is to ensure these are applied to all competitors in this years Wellington Culinary Fare.

It is imperative all competitors take the time to understand the Class Criteria as this will avoid any disappointments for disqualification. Practice of dishes and timing will assist you to refine your ideas and seek feedback from peers and seniors. For those first time competitors a recommended resource is available for a small fee from nzchefs.org.nz titled Culinary Arts Guidelines.

I wish to thank all judges who give up their time to assist and wish all competitors the best. Whether you are successful or whether things on the day don't go as planned, I am very sure you will all take something from the experience of competing at Wellington Culinary Fare 2015.

I would also like to acknowledge the support of all of our sponsors who are essential to the Fare so please support them in return when possible.



The Wellington Culinary Fare Committee

The Culinary Fare Committee is a voluntary body of people who graciously give up their time to bring you the Wellington Culinary Fare. Without their efforts the show would not go on! So my heart felt thanks goes to Phillip Russell, who keeps me sane. Finally a special thank you to NZCA members and other people who give up their time to lend a helping hand to make this event happen.

Wellington Culinary Fare Programme 2015

Static Cookery Events, Live Cookery and Hospitality Events

STATIC COOKERY EVENTS			
Friday 4 th September	Saturday 5 th September	Saturday 5 th September	
Class 1 - Whitireia N.Z Dreamy Gateau Open Report time 12.30pm Present by 1.00pm	Class 12 Innovative Fresh Fruit Flan Trainee Report time 10.00am Present by 10.30am	Class 15 - NZChefs Wellington Branch Cold Dessert plated Open Reported 10am Presented by 10:30am	
Class 2 - Wellington City Council Buffet or Restaurant Centerpiece Open / Report time 12.30pm Present by 1.00pm	Class 13 - Mediterranean Food Warehouse Tapas Selection Open - Report time: 1.30pm Present by 2pm	Class 16 Fairytale Afternoon Tea for 2 Open - Report time 10am Present by 10:30pm	
Class 3 - Child's Decorated Birthday Cake Open Report time 12.30pm Present by 1.00pm	Class 14 - EPICURE Hot Entree Course, Presented Cold Open Report time 1.30pm Present by 2.00pm	Class 32 - Anchor Cheesecake Magic Open Report time 10.00am Present by 10.30am	
Class 30 - Muffins Galore Secondary Schools Report time 12.30pm Present by 1.00pm	Class 31 - Quirky Quiche Trainee Report time 1.30pm Present by 2.00pm	Sunday 6 th September Class 24 - Original Foods Decorative Muffin Madness Open Fun Event 10.40 am -11am	
LIVE COOKERY EVENTS			
Friday 4 th September	Live Cookery Events	Sunday 6 th September	
Class 4 - Meadow Mushrooms Superb Soup Trainee Time 10.15am-11.15 am	Class 17 Nestlé Professional and House of Knives presents Ian MacLennan Memorial Teams Event Trainee Cookery and Restaurant Report 9.30am Time 10.30am-1.00pm Supported by the NZChefs	Class 25 - Southern Hospitality & Moffat present Chef of the Capital Open Report 8.45am Time 9.30am - 12.30pm Supporting partner: Rock Gas	
Class 5 - Toops Salmon Main Course Open - Time 11.30am-12.30pm		Class 18 - Heart Foundation Venison Entree Open Time 1.30pm - 2.30pm	Class 26 The Apprentice's Big Day Out! Apprentices will work with professional chefs to create a stunning 2 course lunch - \$30.00 per guest includes a glass of wine Book at NZChefs Reception on the day or email ambassador@nzchefs.org.nz 1:30pm - 3:30pm Supporting partners: Mainland Special Reserve, Coq au Vin & Meadow Mushrooms.
Class 6 - Dilmah (NZ) Ltd Beef and Tea Matching Main Course Open - Time 12.45pm-1.45pm		Class 19 - Wild Chef The Great Pork Breakfast Dish Open Time 3.00pm - 4.00pm	Prize Giving Chef of the Capital 4.00pm (in Uniform) Wellington Culinary Fare Event Arena
Class 7 - Coq au Vin Hot Chicken Brunch Trainee - Time 2.00pm-3.00pm	Class 20 - Yellow Brick Road presents Smart Seafood, Main Course Open Time 4.30 pm - 5.30 pm		
Class 8 - Vegetables.co.nz The Vegetable Curry Cookoff Time 3.15pm -4.15 pm			
Class 9 Wellington Institute of Technology Pasta Main Course Trainee - Time 4.30pm-5.30pm			
LIVE HOSPITALITY EVENTS			
Friday 4 th September	Live Hospitality Events		
Class 10 - Copthorne Hotel Wellington The Trainee Waiters Table Trainee Time 11am- 12noon	Class 21 - Cerebos presents Wellington's Coffee Culture Barista Coffee Open Time 9.00 am onwards in heats	For your Event Schedule, Entry form or Information please contact: Anita Sarginson 021 149 1990 or email ambassador@nzchefs.org.nz for more info	
Class 11 - Cerebos Wellington's Coffee Culture Barista Coffee secondary Schools Time 11.30 am onwards in heats	Class 22 Kapiti Cheese Tasting Come meet the Cheese Maker from Kapiti Cheese and sample some of his fine award winning cheese \$15 per guest Book at NZChefs Reception on the day or email ambassador@nzchefs.org.nz		
Dilmah (NZ) Ltd Provides an insight to the wonderful world of tea gastronomy - \$15 per guest Book at NZChefs Reception on the day or email ambassador@nzchefs.org.nz 2pm - 3pm	Time 1.45pm 2.30pm		
Class 33 - Executive Laundry Classic Cocktail - Trainee Time 3.30pm onwards run in heats	Time 3pm -3.45pm		

COMPETITION RULES & CONDITIONS

All entry fees received are non-refundable	
Trainee	\$40.00
Open	\$45.00
Class 17 Team Member	\$35.00
Secondary Schools	\$20.00
Plus \$5.00 additional entry fee per class per day	
All competitors are advised to read the rules and conditions carefully before entering events.	

General Information – All Classes

All entries must be legible and on the official entry form and be received by the organizers no later than Tuesday 25th August 2015. The entry fee must accompany each entry form. If a competitor enters by email or fax, an invoice will be sent out and payment must be received by Tuesday 25th August 2015, otherwise your entry will not be confirmed.

(Note: Late entries may be accepted at the discretion of the WCF committee.)

Official competitor numbers, confirmations and passes will be sent out prior to the competition. As will any information relevant to the events entered. Competitors' bench allocation will be drawn prior to the event.

Competitors in all classes are required to report to the Registration Desk 30 minutes prior to their event. Following this they must report to the Salon Director, in the competition arena for briefing no later than 20 minutes prior to the event, or when called by the Salon Director to do so.

There will be no more than two entries accepted, in any one event, from a training provider or industry establishment. Exceptions to this may be made on a class by class basis at the discretion of the Salon Director and Chief Judge.

The organizers reserve the right to rescind or modify any of the rules and conditions, and their interpretation of the rules is final. The organisers also reserve the right to limit numbers and entries in anyone class, or cancel a class should there be a need too.

For All Classes

When the allotted time is up you will be asked to: **“step back from your work stations.”** If you have not presented all of your dishes, set up your static display or completed all of your service elements you will not be judged and a DNC or DNP (did not complete or did not present) entered on the judging sheets.

- Food safety Regulations and OSH regulations must be adhered to at all times during the competition.
- WCF does not allow the use of liquid nitrogen during events at all times

All equipment and products will be provided by competitors unless otherwise specified. Competitors are responsible for their own equipment at all times which must be suitably insured by the competitor. The organisers do not accept any responsibility for loss or damage to any equipment or associated items of display with the Fare.

Judging and Results

All classes will be judged by industry professionals and will be judged in accordance with the NZCA Culinary Arts & Restaurant Service Guidelines 2015.

Results of each competition will be posted at the Fare, once the Chief Judge has signed off on them. Comments regarding a competitor's performance will be posted to the individual after the fare.

The decisions of the judges in all matters relating to the Fare is final and no correspondence will be entered into. Event guidelines & marking criteria will be supplied free of charge to every registered competitor.

Static Cookery Events

Static exhibits will be provided with table space, appropriately numbered for each class. The steward will allocate each competitor an area. Competitors must unpack and display their own exhibits in the allotted area. Entries arriving on the wrong day will not be judged.

Competitors must remove their entries between 4:00 - 5:00pm on Sunday 6th September 2015 or as advised by the Chief Judge. Permission must be sought from the Salon Director for removal of static display prior to this time. A competitor may be disqualified if they remove their exhibit with out permission prior to the time stated.

Each entry will be provided with a competitor's number card to be displayed with the entry.

All work must be done by the individual competitor and if required, the competitor may be required to provide evidence to the satisfaction of the judges that the work is bona fide.

Competitors must provide their own display silverware, mirrors, platters etc. Display items must not bear any identification, i.e. company logos. All entries must be presented on proper, suitable dishes, polished silver, crockery without cracks etc.

Where there is a restricted size, weight or amount stated, entries that are outside of the stated criteria will be seen as not complying with the rules and will not be judged.

The judges shall have the right to test, taste and examine all exhibits, if deemed necessary.

The organisers reserve the right to refuse entries they consider to be below acceptable industry standard.

For each event entered please present supporting documentation as set out in the class criteria. Please ensure that it is tidy and legible, as it will be on display with the entry. Please note this material will become the property of the sponsor when the class has been judged. Documentation that does not meet the class criteria will be judged as not complying with the rules and the entry will not be judged.

Practical Classes – Kitchen

Cookery competitors regardless of classification must be attired in appropriate Chefs wear.

No conferring with other competitors during the competition time will be permitted. No conferring is permitted in any form with the general public, family members, coaches, tutors or work colleagues during the duration of the competition. Conferring between any of the parties may result in points being deducted from the competitor and possible disqualification from the event.

- Competitors are to supply all ingredients unless otherwise stated or specified.
- Competitors written material must only contain their competitor number, **no names, company or training providers logos may be present.**
- Competitors written material should be presented at the commencement of the class. Written material must be provided as requested in the class criteria e.g 2 menu cards and 1 set of full recipes would be placed on your judging table as part of your mise en place.
- The competition criteria specifies how many portions you must present to be eligible for judging. All portions presented should be identical. Generally if four portions are requested 2 will be used by the judging panel, one is presented for display and one for the public to view.
- Competitors are advised not to bring excess additional display materials, as these will not be allowed and will not be considered in the judging process.
- Competitors are advised to mark the underside of plates for ease of identification in the back of house following judging.
- The hot kitchen is equipped with ten hot kitchen workstations, each comprising a range with 6 gas hobs & oven with an adjacent workbench.
- Refrigeration, freezer space and cold water are provided. Competitors must supply their own utensils and ancillary equipment. Each station is provided with 1 x 10 amp multi power box.
- The competitor or team may bring in one (1) mobile trolley no larger than: 1.250m high x 1m long and .600m in width. (note: no allowances will be made for items placed over the dimensions of the trolley i.e shelves etc). This trolley may not be used as a work bench and is solely for the purpose of providing space for equipment and ancillary equipment.
- The competitor may also bring in one bin for dirty dishes. Again this bin should not impinge on any other competitor's space or on any shared accesses.

- Competitors are required to clean their stoves and equipment at the end of the competition. Marks will be deducted if this is not carried out.
- The time allocation for the hot & cold classes will be strictly enforced. Provided there are no unforeseen difficulties ¼ ½ and ¾ times will be given. A “ten minute to go” call and from five minutes to go every minute will be called.

General Information – Restaurant Service

No conferring is allowed between opposing competitors during each event. All enquires during the competition should be directed to the Head Judge of the competition.

No conferring is permitted in any form between competitors and their Coach / Tutor / Manager, while the competition is under way. Conferring between parties may result in points being deducted from the competitor and possible disqualification from the event.

- A 5 minute set up time will be allowed prior to the start of each competition to allow for the unpacking of boxes. All equipment must remain packed until that time.
- Trolleys may only be used to transport boxes to the work station, they must be removed prior to the commencement of the competition, and failure to do so will result in a deduction of marks. In the event of a trolley being used as an element of the competitors service the trolley must not at any time be used as an extension of the side board and may only be used if it does not impinge on any other competitors work space or common access areas.
- No written checklists or information can be bought into the competition area.
- A minimum standard of tidy dress is required for all food and beverage service events. In particular competition appropriate uniforms or industry standard black and whites.
- Trousers / skirts should be in an “as new” condition and well pressed.

- Shirts / blouses should be in an “as new” condition, well pressed and appropriate for the competition.
- Aprons if worn should be in an “as new” condition and well pressed.
- Footwear should be black, fully enclosed, highly polished and in “as new” condition. For safety reasons, heels are not to be in excess of 50mm.
- A good level of personal hygiene is to be adopted at all times.
- Hair should be worn back and restrained if longer than the top of the collar, the restraint, shall be suitable to competition standards.

Practical Classes – Restaurant Service

Each work-station in the Restaurant Service Competition Area will consist of:

- 1 x 900mm square table / Stackable chairs as required /1 Trestle table clothed as a side table.

Access to:

Hot water boiler / Filter Coffee / Ice Cold Water / Limited refrigeration

Class Classification

Trainee

A chef or hospitality person under training whether in an Educational Institute, or in the Industry, or who has completed their training with less than 4000 hrs work experience. Proof of hours must be able to be verified prior to the competition if requested. Your hours are as at the 6th of September 2015.

Open

Open to any person within the Hospitality Industry regardless of age, experience or hours worked.

Secondary Schools

An entrant under the secondary schools category must be in year 11-13.

The Food Show
Wellington

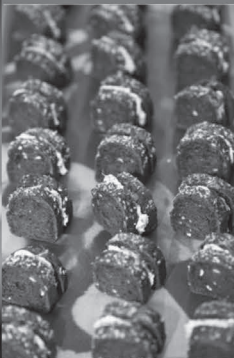
4 – 6 September
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STATIC COOKERY EVENTS

class 1 *Open*

Whitireia N.Z. Dreamy Gateau

Competitors must prepare and present one dreamy decorated gateau no larger than 35 cm in diameter. The competitor may use marzipan, chocolate, sugar work, tulle or any other suitable pastry preparation. The finished gateau will be tasted and marks will be awarded for the cake. All garnish for the gateau must be edible.

A menu card and full recipes must be displayed with the presented gateau describing the preparations used and will become the property of sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 12.30pm
Present by: 1.00pm

class 3 *Open*

Child's Decorated Birthday Cake

Competitors must produce decoration that is suitable for a children's birthday cake. The cake board must be no larger than 40 cm. All of the decorations must be edible. The cake will not be tasted

A menu card must be displayed with the presented dish and will become the property of the sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 12.30pm
Present by: 1.00pm
Sponsor:

class 2 *Open*

Wellington City Council Centrepiece



Competitors must provide 1 creative centerpiece for a Buffet (sweet or savoury) or a Restaurant centerpiece. The competitor may use any edible medium that is semi-perishable i.e sculpted vegetables or fruit, margarine, chocolate, sugar or pastillage. Internal foundations, supports may be used but are not to be visible in the finished work.

Base size of the centrepiece is to be no larger than 45cm square.

A description of the centrepiece must be displayed & will become the property of sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 12.30pm
Present by: 1.00pm
Sponsor: Wellington City Council

class 30 *Secondary Schools*

Muffins Galore

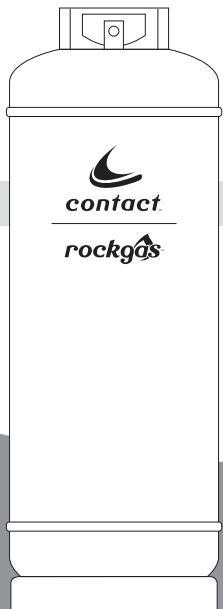
Competitors must prepare and present 4 identical standard muffins of their choice, each muffin cooked weight between 75-90g being a total of not more than 300-360g. Muffins may be dusted but must not be iced. They must be served with the competitor's choice of cream, curd or butter.

A menu card and full recipes must be submitted with the presented muffins and will become the property of the sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 12.30pm
Present time: 1.00pm

NOTE: Static Cookery classes' numbers 1, 12, 13, 15, 16, 30, 31 and 32 will be tasted by the Judging panel and safe food practice must be adhered to or the entry will not be judged.

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STATIC COOKERY EVENTS

class 12 *Trainee*

Innovative Fresh Fruit Flan

A new take on an old favourite. Competitors are to provide 1 fresh fruit flan on a suitable dish no larger than 18 to 20cm in diameter. Service plate must not exceed 30cm.

Competitors are expected to be innovative with bases, fillings and garnish.

All flans must include a fresh fruit topping and be glazed. The dish will be tasted. The finished flan does not have to be portioned.

Full recipes and 1 menu card must be supplied with the presented dish and will become the property of the sponsor after judging.

Date: Saturday 5th Sept 2015
Report time: 10:00am
Present by: 10:30am

class 14 *Open*

Epicure Hot Entrée Presented Cold



Competitors must present 2 individual portions of the same entrée of their choice. The presented dishes must be correctly glazed with Aspic.

Full recipes and 1 menu card must be supplied with the presented dish and will become the property of the sponsor after judging.

Date: Saturday 5th Sept 2015
Report time: 1:30pm
Present by: 2:00pm
Sponsor: Epicure

class 13 *Open*

Mediterranean Food Warehouse Tempting Tapas - Open

Competitors must present 2 portions of the following tapas dishes with appropriate garnish and sauces.

- 1x Egg based
- 1x Fish or Seafood based
- 1x Meat based
- 1x Vegetable based

There is an expectation that products are to be used in an innovative and creative manner, using correct culinary techniques. There is no expectation that aspic is to be used on this platter. The platter must not exceed 45cm and all items will be tasted.

Full recipes and 1 menu card must be supplied with the presented dish and will become the property of the sponsor after judging. For all your Mediterranean Food requirements shop with www.medifoods.co.nz

Date: Saturday 5th Sept 2015
Report time: 1:30pm
Present by: 2:00pm
Sponsor: Mediterranean Food Warehouse

class 15 *Open*

NZCA Wellington Cold Dessert Plated



Competitors must present 2 individual portions of the same dessert using Chocolate as the principle ingredient of the dish. In the construction of the dessert you do not have to consider service in a restaurant setting.

Full recipes and 1 menu card must be supplied with the presented dish and will become the property of the sponsor after judging.

Date: Saturday 5th Sept 2015
Report time: 10:00am
Competition time: 10:30am
Sponsor: NZCA Wellington

NOTE: Static Cookery classes' numbers 1, 12, 13, 15, 16, 30, 31 and 32 will be tasted by the Judging panel and safe food practice must be adhered to or the entry will not be judged.

class 16 *Open*

A Fairytale afternoon for two

Competitors must present an afternoon tea for 2 with that magical fairytale element. It must contain:

- 1 savoury item of 4 portions
- 1 filled bread product of 4 portions
- 1 fairy cake or cupcake of 4 portions
- 1 petit four style biscuit of 4 portions

There will be an expectation that the products used must have had the correct culinary applications applied. The presented items will be tasted and safe food techniques must be applied.

Full recipes and 1 menu card must be supplied with the presented dish, this will become the property of the sponsor after judging.

Date: Saturday 5th Sept 2015
Report time: 10:00am
Present by: 10:30am
Sponsor: NZCA Wellington Branch

class 31 *Trainee*

Quirky Quiche

Competitors must prepare and present 1 savoury quiche between 18-20cm. The filling may be of competitor's choice but the base/crust must be made of a short crust pastry. Service plate must not exceed 30cm.

A menu card and full recipes must be submitted with the presented quiche and will become the property of the sponsor after judging.

Date: Saturday 5th Sept 2015
Report time: 1.30pm
Present time: 2.00pm

class 4 *Trainee*

Meadow Mushrooms Superb Soup

Competitors have 1 hour to prepare and produce 4 portions of soup in any style.

The soup must contain an element of meadow mushroom product in its production or ganish. Contact Zane Hutchins for information on mushroom products available:

zane.hutchins@meadowmushrooms.co.nz

Full recipes and two menu cards must be supplied with the presented dishes and will become the property of the sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 9:45am
Competition time: 10:15am – 11:15am
Sponsor: Meadow Mushrooms



class 7 *Trainee*

Coq Au Vin Hot Chicken Brunch



Competitors have 1 hour to prepare and produce 4 individually plated covers of a Hot Chicken Brunch style dish. The finished dishes should reflect food suitable for serving on an everyday healthy lifestyle menu. The chicken used in this dish must be Rangitikei Corn-fed free range Chicken. Contact Martin Tonks on Martin.Tonks@coqauvin.co.nz for more information about the Rangitikei range.

Full recipes and 2 menu cards must be supplied with the presented dishes and will become the property of the sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 1.30pm
Competition time: 2.00pm – 3.00pm
Sponsor: Coq au vin

class 24 *Open Fun*

Original Foods Decorative Muffin Madness

If you are a creative soul with a piping bag then this fun class is for you!

Competitors have 20 minutes to decorate muffins from ingredients supplied in a magic box. Competitors are expected to bring their own equipment. However note that no electricity will be supplied. Competitors will have the first 5 minutes of the 20 minutes to come up with their theme.

Designed for the kids and the big kids at heart to have some fun!! You'll even get to take your Masterpiece Muffin with you.

Date: Sunday 6th Sept 2015
Report time: 10:30am
Present time: 10:40am - 11:00am
Sponsor: Original Foods

class 32 *Open*

Anchor Cheesecake Magic



Competitors must prepare and present 1 cheesecake, baked or cold set, between 18-25cm. Competitors must use Anchor cream in the preparation of the cheesecake and this must be noted in your recipe. The cheese cake should be appropriately garnished. The finished cheesecake does not have to be portioned for the judges.

A menu card and full recipes must be submitted with the presented cheesecake and will become the property of the sponsor after judging. Service plate must not exceed 30cm.

Date: Saturday 5th Sept 2015
Report time: 10.00am
Present time: 10.30am

class 6 *Open*

Dilmah Beef Main Course



Competitors have 1 hour to prepare and produce 4 identical main course portions using Beef as the principle ingredient. Dilmah product must be showcased as part of the dish and matched with a cup of tea from the Dilmah Single Origin Tea range, refer to www.dilmah.co.nz for the range.

Covers for the dish must be individually plated and the dish must be well balanced nutritionally.

Full recipes and two menu cards must be supplied with the presented dishes and will become the property of the sponsor after judging. Please highlight the Dilmah products you have used.

Date: Friday 4th Sept 2015
Report time: 12:15pm
Competition time: 12.45pm – 1.45pm
Sponsor: Dilmah (NZ) Ltd

class 8 *Trainee*

vegetables.co.nz The Vegetable Curry Cook off



Competitors will have 1 hour to prepare, produce and present 4 portions of any style of vegetable curry.

The Curry must be vegetarian, including the base stock, it must contain Bok Choy and two other NZ Grown Vegetables that are currently in season. Please refer to the www.vegetables.co.nz for the current seasonal availability.

Full recipes and two menu cards must be supplied with the present dishes and will become the property of the sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 2:45pm
Competition time: 3.15pm – 4.15pm
Sponsor: vegetables.co.nz



Please print clearly

class 5 Open

Toops
Salmon Main Course

Competitors will have one hour to prepare and present 4 identical main course portions using Salmon as the principle ingredient. Covers of the dish must be individually plated.

Covers of the dish must be individually plated and must be well balanced nutritionally.

Full recipes and two menu cards must be supplied with the presented dishes and will become the property of the sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 11.00am
Competition time: 11.30am – 12.30am
Sponsor: Toops

class 9 Trainee

Wellington Institute of Technology
Pasta Main Course

Competitors have 1 hour to prepare and produce 4 identical main course portions of a pasta dish of their choice. Pasta dough or pastes must be made as part of the 1 hour competition.

Covers of the dish must be individually plated.

Full recipes and 2 menu cards must be supplied with the dishes and will become the property of the sponsor after judging.

Date: Friday 4th Sept 2015
Report time: 4.00pm
Competition time: 4.30pm-5.30pm
Sponsor: WELTEC

Tea Master Class

Dilmah
Tea Master Class

Join in a unique masterclass and food pairing experience with the local tea expert from Dilmah Tea who will be pulling out some exclusive teas you never even knew Dilmah produced! Discover the fascinating history and culture of tea from around the world as well as the science and art of this ancient beverage which has been making an exciting return in recent years. Going beyond the humble cup of tea there's so much to learn about not only where you're tea comes from but how ethical businesses are giving back to sustain an age old industry and in turn maintain the quality in tea that might so easily be lost in years to come. 45 minute session, limited seats, includes food & tea pairing.

\$15.00 per person
Date: Friday 4th Sept 2015
Time: 2pm - 3pm
Sponsor: Dilmah

Surname:	First Name:	Mr. / Mrs. / Ms. / Other
Phone H:	Phone B:	Mobile:
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Postal Address:		
		Post Code:
Employer:	Initial here: <small>So we can access your information for membership benefits:</small>	Office Use: Membership No:

Type of Membership: (Circle one)

Fees include the Joining Fee and GST

Full \$130.00 Training \$40.00 Student \$30.00 Associate \$130.00
Establishment \$300.00 Secondary School \$180.00 Corporate \$575.00

Full Membership: A person with at least five years cooking experience acceptable to NZChefs, or who has completed a training programme that is recognized by NZChefs.

Associate Membership: A person, who in the opinion of the executive (branch or national), may be of benefit to the aims and objectives of NZChefs, may apply for membership.

Training Membership: Training membership shall be open to any person who is currently tertiary training in the Culinary Arts.

Student Membership: Student membership shall be open to any person who is currently enrolled at secondary school with an interest in the Culinary Arts.

Establishment Membership: A single business, at one location, with up to 5 chefs, cooks, patissiers, and/or confectioners.

Secondary School Membership: Secondary Schools teaching students in the Culinary Arts / Hospitality.

Corporate Member: Companies that support NZChefs aims and objectives.

Cheque enclosed for \$ _____ Date: ____/____/____

Or

Credit card number: _____ CVC no: _____

Type of Card: Amex, Visa, Diners, Master Card Expiry Date: _____

Name on Card: _____ Signature: _____

How did you hear about us? Member Website Facebook Other _____

Please forward the completed application form and payment to:

National Office, New Zealand Chefs Association, P.O. Box 24 057, Royal Oak, Auckland 1345

P: 0800 692 433 F: 0800 692 432 E: info@nzchefs.org.nz

class 17 Ian MacLennan Memorial Trophy



Ian MacLennan Memorial Trophy

The Ian MacLennan Memorial Trophy is presented in memory of Ian MacLennan, who sadly passed away in July 2002.

A highly respected craftsman, Ian was best known for his 20 years service with the New Zealand Army and most recently as a Senior Lecturer with the Hospitality Management Programme at the Central Institute of Technology in Upper Hutt and furthermore by his work in developing and working with the Youth Skills programme within New Zealand.

A fellow of the Cookery & Food Association of New Zealand, this trophy is presented in recognition of the tireless efforts Ian went to in the advancement of his trade and the assistance he gave to so many students over the years.

NZChef's, Nestlé Professional & The House of Knives Ian MacLennan Memorial Trophy Team event

A team, comprising of two Chefs, one open competitor and one trainee or apprentice will be given 30 minutes to plan a two course menu from mystery ingredients that will be supplied on the day. (Recipe books will be allowed in the arena for planning purposes)

They will then have 2 hours to prepare and present 6 portions of Soup and Main course. The soup will not be able to be served until 60 minutes after the commencement of the class and the main must be served within end of the class. The soup may be in any style, the main course must be served with a starch item and at least one vegetable.

2 portions of the meal will be served to the judges, 1 portion for display and 3 portions to seated guests that will be arranged by the WCF committee. A waiter will be assigned to your bench to assist in service to the guests, but this person will not be judged.

A menu card must be supplied at the end of the 30 minute planning session and will be typed by WCF as a menu card for the guest and the public display portion.

Date: Saturday 5th Sept 2015

Report time: 9:30am

Competition time: 10:30am – 1:00pm

Sponsors: Nestlé Professional, The House of Knives, and NZCA



Supporters Passes and Food Show Tickets

Requests for supporters' passes and additional Food Show tickets must be received no later than the **25th August 2015**. You must send payment with this request or send details so that we may invoice you for the passes.

Name:
Mailing Address:
Contact phone number:
Email address:

Supporters' passes: this will give you multiple entries to the food show for the day that you have purchased it for and is designed to allow you to enter as a support person to assist a competitor. **To be eligible for a supporters pass or if you are ordering more than one supporter pass you must supply a name for each supporter pass that you order. Supporters passes are not transferable to another person under any circumstances.**

Food show tickets are a one entry only arrangement for people that wish to see the Food show and or watch a competitor in a particular event.

Supporters Passes	Cost	Total		
1 day pass circle	Fri Sat Sun	@22.00		
2 day pass circle	Fri Sat Sun	@44.00		
3 day pass		@66.00		
Food Show Ticket	Cost	Total		
Amount of tickets required:		@22.00		
Total \$				

Cheque Payment: I have enclosed a cheque (made payable to: Wellington Culinary Fare) do not send cash through the post.

Invoice: I agree to pay the full costs for the passes or tickets ordered and wish to be invoiced for them.

Signature required: _____

Please post to: **Wellington Fare Committee**
PO Box 7108 Wellington South Wtgn 6242
or scan and email to ambassador@nzchefs.org.nz

Supporter#:		Ticket #	
Payment received:		Receipt #	
Invoice sent:		Posted:	



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Coq Au Vin

Coq Au Vin Poultry

Coq Au Vin Poultry is a division of Tegel Foods, providing quality meats to the food service industry in the Greater Wellington area since 1986.

Coq Au Vin proudly provides high quality fresh and frozen meat products to Wellington's Restaurants, Cafe's, Bars, Caterers, Hotels and other VIP guests that visit our fine Capital.

While Specialising in Poultry, offering top brands such as Rangitikei Corn



Fed Free Range Chicken, Tegel Chicken and Gameford Lodge (Saveur) Duck. We also offer a comprehensive range of Game Products, as well as Beef, Pork, Lamb and small goods, including Premier Bacon & Ham.

Coq Au Vin is proud to be a continuing sponsor and supporter of the Wellington Culinary Fare.

LIVE COOKING EVENTS

class 18 *Open*

Heart Foundation Venison Entrée



Competitors have 1 hour to prepare and produce 4 identical entrée course portions using venison as the principle ingredient. Covers of the dish must be individually plated and must be well balanced nutritionally, by using the resources and facts on the Heart Foundation website <http://www.heartfoundation.org.nz>

Full recipes and 2 menu cards must be supplied with the dishes and will become the property of the sponsor after judging

Date: Saturday 5th Sept 2015

Report time: 1:00pm

Competition time: 1:30pm – 2:30pm

Sponsor: Heart Foundation

class 19 *Open*

Wild Chef The Great Pork Breakfast Dish

Competitors have one hour to prepare, produce and present 4 identical portions of a Breakfast Dish. The presented portions must include 100% NZ Pork and one product from the Wild Chef Range used in at least three innovative ways as the principle protein.

Suppliers and information about NZ Pork is available from www.pork.co.nz and Information about Wild Chef products from their website or on sales@wildchef.co.nz

Suppliers and information about NZ Pork is available from www.pork.co.nz

Full recipes and two menu cards must be supplied with the presented dishes and will become the property of the sponsor after judging.

Date: Saturday 5th Sept 2015

Report time: 2:30pm

Competition time: 3:00pm – 4:00pm

Sponsor: Wild Chef

class 20 *Open*

Yellow Brick Road presents Smart Seafood, Main Course

Competitors have 1 hour to prepare, produce and present 4 identical main course portions using the following seafood as the only protein component

- Whole NZ Snapper
- Cloudy Bay Clams
- Kiwa Oysters

The portions of the dish must be individually plated. Yellow Brick Road will provide the competitors seafood on the day, therefore orders must be placed with the WCF Salon Director by the 2nd of September 2015.

Full recipes and 2 menu cards must be supplied with the presented dishes and will become the property of the sponsor after judging

Date: Saturday 5th Sept 2015

Report time: 4:00pm

Competition time: 4:30pm – 5:30pm

Sponsor: Yellow Brick Road

southern hospitality



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LIVE COOKING EVENTS

class 25 *Open*

Chef of the Capital

Competitors are invited to compete for the title of "Chef of the Capital"

We are looking for Wellington's absolutely positively best craftsperson in the kitchen. If you think that you are this person then you will have to provide, within 3 hours, an individually plated 3 course balanced menu consisting of:

- 4 identical portions of a cold entree
- 4 identical portions of a hot main course
- 4 identical portions of a hot dessert

The Entree cannot be served until 90minutes (1½ hours) after the start of the event and must be served within 105 minutes (1¾ hours)

The Main course and Dessert must be served within the 3 hour time period.

The menu, theme of the menu and produce used must reflect an "Absolutely Positively Wellington" theme. Where possible, use products unique or grown within the greater Wellington region. The competitor must match an appropriate beverage with each of the courses. This beverage must also reflect the greater Wellington region.

Full recipes and 2 menu cards must be supplied with the presented dishes and will become the property of the sponsor's after judging. Verification of products stated to be regional may be requested. The Competitors choice of beverage must be supplied with the presented dishes.

Special note: Marking of Food Safety & Hygiene 2014. This year in Chef of the Capital marks will be awarded by a Food Safety & Hygiene Inspector. These will be based on 25 marks weighted down to 5 as a bonus on the Maximum allowed as above. All competitions will also be judged on food safety & hygiene, by the judges for that class. A Separate marking sheet will be available for this when confirmation is sent of your acceptance into the class.

Date: Sunday 6th Sept 2015

Report time: 8:45am

Competition time: 9:30am – 12:30pm

Sponsors: Southern Hospitality, Moffat

MOFFAT

It is Moffat Limited's great pleasure to be a major Moffat as Australasia's leading manufacturer and distributor of Food Service and Bakery equipment is again proud to continue its support and sponsorship of the Wellington Culinary Fare.

Competing in such events is a great way to strengthen our industry and lift our already world wide fine reputation as a great Culinaire nation.

The commitment of competitors, organisers, judges and support crew at this event is truly amazing and we wish everyone associated with the event all the very best of luck.

Brian Davies
National Sales Manager



SOUTHERN HOSPITALITY LTD

Southern Hospitality is proud to be a major sponsor of the Chef of the Capital and the Wellington Culinary Fare. For twenty six years Southern Hospitality has supported the industry from the trainees at school and tertiary institutes to the top chefs in assisting them to further develop their skills and supporting their passion for fine foods.

Southern Hospitality, the largest hospitality supply company in New Zealand, offers the largest range of international commercial brands in the industry including fully replaceable crockery, cutlery and glassware, an extensive range of bakery, food preparation, foodservice and cooking equipment, chemicals, and both indoor and outdoor furniture, as well as compete design and fitout services.

We wish you, the competitors, the very best of luck and are sure each and every one of you will benefit from entering this competition. We thank the judges, organisers and crews for all the hard work in bringing this prestigious event to life. Enjoy the competition.

Gareth McCulloch
General Manager

KAI TO COMPOST SUPPORTS THE CULINARY FARE

KAI TO COMPOST – THE CITY’S ORGANIC WASTE COLLECTION SERVICE – IS COLLECTING FOOD WASTE FROM THIS YEAR’S CULINARY FARE.

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LIVE COOKING EVENTS

The Wellington Branch of the New Zealand Chefs association is delighted to partner with the Restaurant Association of NZ to assist with bringing you this great luncheon.



class 26 *Open to Public*

The Apprentices Big Day Out

Apprentices will work with professional chefs from the Wellington branch to create a stunning 2 course lunch for you to enjoy. It will be a great way to enjoy a wonderful afternoon at the food show and interact with these talented and maybe even get a few culinary tips.

\$30.00 per guest includes a glass of wine
Book at NZCA Reception on the day or email
president@nzchefs.org.nz
Time: 1:30pm – 3:30pm
Supporting partners include: Mainland Special Reserve, Coq au Vin & Meadow Mushrooms.



Registration and Ticket Details for Class 26 – I fancy joining you for Sunday Lunch

Details	Costs
Name	Guest # ____ x \$30.00 NB: fee does not include entry pass into the Food Show Total = \$ _____
Phone:	Food Show Tickets # ____ x \$22.00 Total = \$ _____
Mobile:	Payment options
Email Address:	<input type="checkbox"/> Cheque enclosed for \$:
Postal address for tickets:	Credit card number: Name on card: Expiry date: __/__/__ Type of Card: i.e Amex, Visa, Mastercard, American Express
	Signature:

Please submit your lunch request by the 2nd September 2015. Please post to Wellington Fare Committee, PO Box 7108, Wellington South, Wtgn 6242 or scan and email to ambassador@nzchefs.org.nz

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LIVE HOSPITALITY EVENTS

class 10 *Trainee*

Copthorne Hotel Wellington The Trainee Waiters Table

Competitors will work on a clothed trestle table and will have 5 minutes to set up their mise en place. Note: Electricity will not be supplied to the work station.

Competitors will then have 10 minutes to produce 2 glasses of a Dry Martini, 2 glasses of Harvey Wallbanger and 2 Glasses of either a Margarita or Golden Dream.

In total the competitor will make 3 cocktails and present 2 glasses of each.

Competitors are to supply all equipment and ingredients.

Date: Friday 4th Sept 2015

Time: 11.00am - 12.00noon

Sponsor: Copthorne Hotel Wellington

class 11 *Open*

Cerebos - Wellington's Coffee Culture - Barista Coffee Secondary Schools



We invite the Baristas of Wellington to show us what Wellington's coffee culture is all about.

Competitors will have 10 minutes to set up their work station, adjust the grind, condition the espresso machine and set up any other equipment.

Competitors will then have 12 minutes to produce and present:

- 2 Espresso coffees
- 2 Small Cappuccinos
- 2 Small Lattes

Competitors will then have 10 minutes to clean up their work stations.

Date: Friday 4th Sept 2015

Report time: 11.30am

Competition time: 11.30am onwards in heats

class 33 *Trainee*

Execuative Laundry Classic Cocktail Trainee



Competitors will work on a clothed trestle table and will have 5 minutes to set up their mise en place.

Note: Electricity will not be supplied to the work station.

Competitors will then have 10 minutes to produce 2 glasses of a Dry Martini, 2 glasses of Harvey Wallbanger and 2 Glasses of either a Margarita or Golden Dream.

In total the competitor will make 3 cocktails and present 2 glasses of each.

Competitors are to supply all equipment and ingredients.

Date: Friday 4th Sept 2015

Competition time: 3:30am onwards run in heats

Sponsor: Execuative Laundry



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Nestle Professional
is proud to support
The New Zealand
Chefs Association
and
Wellington
Culinary Fare 2015

LIVE HOSPITALITY EVENTS

class 21 *Open*

Cerebos - Wellington's Coffee Culture Barista 2015



We invite the Baristas of Wellington to show us what Wellington's coffee culture is all about.

Competitors will have 5 minutes to set up their work station, adjust the grind, condition the espresso machine and set up any other equipment.

Competitors will then have 10 minutes to produce and present:

- 2 Espresso coffees
- 2 Small Latte
- 2 Small Cappuccinos

Competitors will then have 5 minutes to clean up their work stations.

Date: Saturday 5th Sept 2015

Report time: by arrangement

Competition time: 9.00am onwards

Times : First Sitting 1-45pm to 2.30pm

Second Sitting 3pm-3.45pm

Sponsor: Cerebos and Orb coffee

Supporting partner Anchor Milk

class 22 *Open*

Fonterra Foodservices Kapiti Cheese Tasting



As part of the New Zealand Chefs Association platinum partnership with Fonterra Food Service we invite you come and meet a real live Kapiti Cheese Maker! Sample some of his award winning Kapiti cheese matched with a great glass of wine and educate yourself about this great art of crafting fine cheese

Tickets available from NZCA reception, Wellington Culinary Fare

Date: Saturday 5th Sept 2015

Time: Seat 1: 1.45pm - 2.45pm

Seat 2: 3.00pm - 4.00pm

Sponsor: Fonterra Foodservices



The House of Knives, a wholly New Zealand owned and operated company established in 1987, has two retail shops in Auckland and Petone, with customers ranging from keen domestic cooks to prominent New Zealand Chefs.

From the beginning, they have had a close association with the hospitality industry, offering a wide selection of knives, equipment and New Zealand made cotton uniforms. Various jackets and trousers are stocked, from relaxed styling to semi-tailored, and a new lightweight range has just been developed. Hats, aprons, waiters' gloves, clogs etc. are also stocked.

Sponsorship has always been a part of the company's activities, ranging from individual chefs representing New Zealand at Skillex, to Toque d'Or since it's introduction into New Zealand, and national Culinary teams.

A demonstration bench allows customers to compare cooks knives before purchasing, to ensure a suitable choice is made.

Email and the toll-free number provide a convenient service for customers around New Zealand and the Pacific. Knife Sharpening is also available.

Auckland Phone: 64 9 302 2980 Fax: 64 9 302 0410 Email: sales@houseofknives.co.nz

Petone Phone: 64 4 939 3399 Fax: 64 4 939 5648 Email: petone@houseofknives.co.nz

Toll-free: 0508 564 837