



Worldchefs Hot Kitchen and Culinary Arts Competition Seminar Auckland

Date **28 June, 2025**

Time **8:30am - 4.30pm NZST UTC+13**

Location **Auckland, New Zealand**

The New Zealand Chefs Association is hosting a competition seminar in Auckland, New Zealand

Competition Seminar Presenters share techniques from both the perspective of Worldchefs Certified Judges and award-winning competitors. Participants gain an understanding of judging criteria, best practices in the competition kitchen and tactics that consistently reach the highest place at the podium.

Current Judges

All Worldchefs Certified Judges are required to attend a Competition Seminar every five years.

Future Judges

Attending a Competition Seminar is a mandatory part of the process to become a Worldchefs Certified Judge. Participants are awarded a certificate of participation that can be submitted as one of the required credentials in an application. To learn more about the process and for a complete list of requirements, and the Worldchefs Certified Judge application form see [World Chefs website here](#)

Judges: Why attend?

- Keep up to date with culinary trends and discover all the latest rules necessary to provide fair judgment during competition events
- Engage with renowned chef instructors and network with a diverse and driven class of competition chefs, aspiring judges, and influencers in the culinary space
- Participants receive a certificate of participation after attending a Competition Seminar. This certificate of completion is one of the mandatory requirements when submitting a Worldchefs Certified Judge application

Competitors: Why attend?

- Learn indispensable tips to excel in culinary competitions and understand the service process and presentation details to make sure you know everything from the beginning to the end.
- Be the first to discover current culinary trends, innovations in modern kitchen equipment, and the latest technologies used in competition.
- Engage with renowned chef instructors and get inspired alongside a diverse and driven class of competition chefs, aspiring judges, and influencers in the culinary space.

Meet our Seminar Instructor... Dr Rick Stephen AM

Dr Rick Stephen has been instrumental in the growth of the culinary profession. Having had an active presence in the competition arena winning many awards and accolades, he has offered guidance and support which contributed to the success of many chefs in culinary competitions in Singapore, Fiji, Indonesia, Japan, Taiwan, Malaysia, China and Australia.

Dr Stephen was elected as the Continental Director for Asia in May 2011 under the World Association of Chefs' Societies covering 21 Countries. In October 2024, he became Worldchefs Vice President and chairs The Culinary Competition Committee.

He has been on Worldchefs Congress Committees, and has run leading competitions in Australia and Asia.

In continuing his efforts to elevate the industry, Dr Stephen has conducted Worldchefs approved courses throughout Asia, Australia and New Zealand. He was last in New Zealand in 2023 when he ran a successful Worldchefs Training Seminar.



Complete the Registration Form to Secure Your Place

Early Bird price when registered before 20 February 2025



2025 Worldchefs Judges Seminar

Hosted by NZ Chefs
Saturday 28 June



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

Registration

Tick Member of
NZ Chefs Assn

Name

Workplace

Email

Mobile Phone

NZ Chefs
Judging
experience

Competition
experience

Referee

Name and
Mobile
number

Submit your application to admin@NZChefs.org.nz

Once we have confirmed your place on the course,
please pay by visiting the NZ Chefs website [Shop](#)

Non-members will be charged NZ Chefs Subscription
for the 2025 Calendar year an additional \$130

HOSPITALITY
Training Trust

Tickets

Early bird

\$350

by 20 February

\$400

after 21 February