

He panui

Congress update
Thursday, 16 March 2006

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TODAYS EVENTS



0845- Workshops begin • NZ Indigenous Cooking
• Customer relations Management • Avocado
oil vs. Olive oil • Information technology - Chef
Peter Knipp

0935 - Korimako Morning tea

1010 - Workshops begin • NZ Pork • Food Styling and
Photography • NZ Seafood

1110 - Workshops begin • NZ Vegetable Dishes
• Margarine carving • NZ Seafood

1215 - Kowhai Lunch
- Report from WACS Junior Chefs Delegation

1415 - Free Afternoon

1830 - Pohutukawa Gala Dinner and Awards

Junior Chefs Forum

0800 - Workshop - American Cuisine - Chef Edward G
Leonard CMC

0910 - Junior Participation Certificate Presentation

1030 - Morning tea

1055 - Guest speaker - Mark Inglis

1145 - Walk from AUT to SKYCITY

1215 - Kowhai Lunch

1830 - Pohutukawa Gala Dinner and Awards

Jubilant win for Chile

Jacqueline Rodriguez Echevarria and Fernando A. de la Fuente Espina of Chile are triumphant as Santiago is voted host city for the WACS Congress 2010.

Years of hard work, a convincing presentation, and 'playing to win' were just some of the reasons why the duo say their bid was successful.

VIRTUE BOOKS IS PROUD TO BE ASSOCIATED
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VIRTUE BOOKS, 20 HURSTMERE ROAD, TAKAPUNA, PHONE (09) 486 0908



Farewell

Dear congress delegates,
It has been an honour to host you all at the WACS Congress 2006 in Auckland, New Zealand.

With hundreds of chefs attending the Congress from countries as far a field as Japan and South Africa, the past week has been an exceptional opportunity for all of us to gather together and share information and knowledge about our favourite subject – cuisine.

I trust that you have all acquired valuable tips and skills from both our international and local guest speakers, and gained an insight into the unique culture and cuisine of your host country, New Zealand.

I have been particularly proud to see the way that more experienced delegates have interacted with our up-and-coming culinary stars, passing on words of wisdom that are sure to influence the junior delegates' careers for years to come. The inclusion of the Hans Bueschkens' World Junior Chefs' Challenge – a world first - has also provided valuable exposure for the future figureheads of our industry. It has also given older delegates the chance to see what our young chefs are capable of achieving.

I wish you all a safe and happy journey back home and I look forward to seeing you all again at the next WACS Congress in 2008.

Haere r, Tofa soifua, Farewell.



Murray Dick
WACS Congress 2006 Director

Pohutukawa Gala Dinner & Awards

It's the grand finale tonight as the WACS Congress 2006 officially draws to a close. Wine and dine in style at the SKYCITY Convention Centre as you farewell New Zealand and new friends made over the past few days. Revel in the atmosphere of this special event and applaud the winner of the prestigious Hans Bueschkens' World Junior Chefs Challenge.

Top off the hugely successful congress with this stellar event.

Venue: SKYCITY Convention Centre
– Level 5

Time: 1830 – 2400



If the Hat Fits

Master Chef Edward G. Leonard, CMC demonstrates his culinary skills and provides some top tips on new trends. One old trend that he was keen to observe was the wearing of a traditional chefs hat during his presentation.



A line-up of the world's most promising junior chefs competed yesterday in the prestigious Hans Bueschkens World Junior Chef's Challenge at the Auckland University of Technology (AUT).

Competitors from as far a field as Iceland, Portugal and Malta, took part in the cook-off against each other in the hot-kitchen competition.

WACS Congress Director, Murray Dick, said the competition, which is a challenging 'mystery box' format, is well-recognised throughout the international culinary community, and to even be selected to compete in it is a great honour.

Each WACS member country was allowed to enter only one delegate under the age of 23 at the time of the event.

Presentations of some of the awards will be made today during the Kowhai Lunch sponsored by United Arab Emirates. The overall winner will be announced at the Pohutukawa Gala Dinner and Awards Evening.

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