

slice

from the Baking Industry Association
for cafés, caterers and bakeries



Not complaining

Grizzly Bagel hits the spot
in Christchurch

PLUS

How to win

Awards win business for
baking competition entrants

The law changes

Help with the new workplace
safety, food safety and
employment laws

FINE FOOD PREVIEW

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winning, a wedding more at Fine Food.



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up-to-date and as accurate as
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but no responsibility can be taken
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omissions contained herein.

From the President

MICHAEL GRAY KEEPS IN TOUCH



Innovation in business is essential to survival and growth. Innovation is not only a matter of new and different products. New management systems – improvements in reporting, for example – are also innovations.

Innovation often happens from inspiration, and for that to happen we have to take a step back from our day-to-day work. Meeting new people, reading new information, traveling to other businesses or to top-level industry shows and conferences will often spark the inspiration we need.

BIANZ's mission is to help our members achieve this. That is why we invest heavily in the Fine Food Show. From the 26 June till the 28 June, BIANZ will seek to deliver inspiration and innovation for your business.

In this issue of Slice you will read about the competitions that BIANZ is running, a chance perhaps for your team to make something new. Competition awards help get your business recognition and build your brand. The events we have planned include demonstrations from world-recognised foodies and opportunities to network with industry professionals at the BIANZ Gala Dinner.

Fine Food also gives opportunities to the businesses that want to help your business grow by showing off their innovations. Those innovations might soon be your innovations from attending the Fine Food show.

Since our last publication we have run the first round of the Trainee of the Year competition and I would like to congratulate the six finalists. They are now attending a masterclass in Christchurch with some of our country's best tutors. From there

they will go on to the live bake-off in Auckland in June. It is not only the six finalists that I congratulate but also the businesses that they are from. They have inspired an apprentice to enter our great industry and then motivated them to compete.

I challenge you to attend Fine Food. Book a flight now and enter just one product into the competition. Become inspired to grow, to innovate and become more successful.

New membership benefit announced

BIANZ is always looking for ways to add value to memberships and it is now introducing an exciting new benefit in conjunction with Costdriver.

Costdriver offers 9 cents per litre discount off the pump price on petrol and diesel with Mobilcard. Mobilcard is accepted at a wide network of Mobil branded service stations, all New World and Pak N Save unmanned service stations, as well as at Mobil fuel distributors Allied, Waitomo and Nelson Petroleum sites. In total there are currently 329 discounted Mobilcard acceptors sites throughout New Zealand.



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Events calendar

What	When	Where
Fine Food, BIANZ Bakery of the Year Competition 	26 June	ASB Showgrounds Auckland
Bakels Supreme Pie Awards competition 	1 May–26 July	National
Cupcake Day 	15 August	National



New Members

We welcome

Andre's Kitchen	Auckland
The Bakehouse Cashmere	Christchurch
Breads of Europe	Christchurch
De Brood Bakkers	Blenheim
Dovedale Int	Nelson
David Lamercherie	Arrowtown
European Bakery Ltd	Queenstown
Gailers Kitchen	Hamilton
Grizzly Bagel/Bread Club	Christchurch
L.A. Style Donuts	Hamilton
Ma Baker	Christchurch
Volare Bread Ltd	Hamilton
The Wild Walnut	Lawrence
Marlow Pies	Timaru
Gorgeous Food	Christchurch
Mark Dennien	Brisbane, Australia
Bens Buns	Paraparaumu Beach
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Ecowize Group	

From the Vice President

by THOMAS THOMAS



Easter is all but a distant memory now. We start to look forward to a cold winter when people tend to eat more comfort food. Looking forward to winter is also looking forward to the many competitions coming up.

We have the BIANZ Bakery of the Year Competition and if you really want to take your business to the next level I urge you to enter. Doing well in this competition has many benefits for your business. It helps build a strong team in the bakery and a sense of unity. It also puts your business above the others in your region as an award winner. Taking the time out of your business to attend the Fine Food Show and see all the product on display helps to keep the motivation alive in you and your business.

We also have the Trainee of the Year competition running at Fine Food. And then there is the Bakels pie Competition which is in July, right in the middle of winter!

Oh how I look forward to winter!

From the office

LORETTA LEE REPORTS

Hello, wow it's been very busy and we are full steam ahead with the Fine Food, BIANZ Trainee of the Year, New Zealand Bakery of the Year and, my personal favourite, the BIANZ Awards dinner.



We've already achieved so much and we could not do this without you, our members, our sponsors, suppliers and partners. The more I talk to you, members and partners, the more we can contribute by way of services and offerings. Working closely with the board members Michael, Thomas, Kevin, James and Mark has been extremely beneficial to the association. Their wealth of knowledge and experience in this industry is a true asset to the association.

We've completed stage one of our upgraded website. This is 'responsive' which means it's easily viewed on mobile devices. We're continually updating information, especially with the new Food Safety and Health & Safety Acts and employment law changes.

Our member monthly e-newsletter has been well received. Every subscriber goes in the draw each month for a \$50 voucher and it is announced in the following months. I welcome any feedback on the information you see or would like to see. We also have our partners McPhail Gibson & Zwart updating our employment document on the member area website. We'll let you know as soon as these are available for you.

Our Facebook page has posts each week to let you know any important information regarding our industry, law changes, trends, digital tips and of course inspiration by way of yummy recipes.



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ASSOCIATION OF NEW ZEALAND

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news and views

British supermarket goes straight for the croissants

British supermarket chain claims 75 per cent of its customers prefer the straight version of the popular pastry, citing ease of spreading jam as a factor.

From mid-February, the retailer has defied logic by only selling straight versions of the breakfast pastries, the French name of which translates as crescent. It claims that demand for the traditionally curved breakfast snacks has fallen and British consumers now prefer straight ones due to their optimised "spreadability factor" and a sense that they are somehow more sophisticated.

Harry Jones, Tesco's croissant buyer, said: "After demand for crescent shaped

croissants started falling, we spoke to our customers and 75 per cent of them told us that they preferred straight ones.

"With the crescent shaped croissants, it's more fiddly and most people can take up to three attempts to achieve perfect coverage, which increases the potential for accidents involving sticky fingers and tables," he said.

Sourdough starter trendy pet in the US

The *New York Times* reports that ever more people in the US are keeping sourdough starters as "pets".

"A sourdough starter," the article says, "comes into your life the way a turtle might, as a pet you maybe didn't know you wanted until someone hands it to you. [...] You get it or you make it or you buy it, and now you have a sourdough starter. It needs to be fed. It asks to be used."

The article goes on to quote Erika Szymanski, an American doctoral student at the University of Otago in New Zealand. She has a master's degree in microbiology and uses her sourdough regularly, for pancakes, skillet breads and rye loaves alike. But she is hardly doctrinaire about its care.

"Sourdough is alive, and so are we," she said. "The whole deal, I think, has to

be about figuring out a relationship that works for both parties. And if it's unconventional, whose business is it to replace love with fear and claim that you're doing it wrong?"

The article goes on to advise on how to acquire, start, keep and use this novel "pet".

Tea towel danger

A fire caused by the spontaneous combustion of newly dried tea towels gutted the Backbencher pub in Wellington in June 2012.

Nearly 200 fires a year are thought to have been caused by spontaneous combustion, usually involving oily rags, recently dried laundry, or compost heaps. Newly released Fire Service figures show spontaneous combustion was identified as a factor in 955 fires over the five years from 2011 to 2015.

A Christchurch massage parlour, Wellington pub, Waikato museum, Westland school and Auckland laundromat were all among the victims.

Last October, towels removed from a dryer and put in a basket spontaneously combusted in a South Island boarding house. Senior fire risk management officer Mark Thomas said spontaneous combustion of linseed oil-laced rags caused a blaze at a South Island winery recently.

The Backbencher fire started after staff brought a load of clean tea towels inside, and left them in the kitchen. The towels spontaneously combusted a few hours after staff had locked up, probably because of a mix of oil and steam

"The probability was some of the tea towels contained oil residue, but they can combust by themselves," Backbencher publican Alastair Boyce said.

"Now we don't even do our own tea towels, we get them laundered professionally."



Food protection for New Zealand

Keeping it safe

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Pie tops a list of Kiwi favourites

According to a new survey by Canstar, a customer satisfaction research and ratings business, more than a quarter of New Zealanders say their favourite comfort food is the humble pie, with steak and cheese rated the most popular.



Reporting the survey, news website *Stuff* said that 28 per cent of respondents said they were most likely to reach for a meaty treat, with steak and cheese (27 per cent), mince and cheese (19 per cent) and potato top (10 per cent) making up the top three varieties selected.

More than half the country (53 per cent) view the pie as a treat food, with only three per cent of those surveyed saying they eat one on an almost daily basis.

Pastry and gravy can prove addictive, with 17 per cent of Kiwis saying they think pies are bad but they can't stop eating them.

When it comes to topping that pie off, 16 per cent of the 1360 surveyed say tomato sauce is a must, while only nine per cent would choose one from the petrol station over a gourmet offering.

Based on value for money, variety, taste, texture, packaging, and overall satisfaction, Kiwi brand I Love Pies took out the top spot for consumer satisfaction, followed by Couplands and Dad's Pies in second and third place respectively.

However savoury has great competition from its sweet counterpart, with 52 per cent of respondents plumping for fruit pies over meaty versions.

Scotland is fortified

The government of Scotland has called for UK-wide mandatory fortification of flour with folic acid.

The country's minister of public health wrote to the UK government in January urging a decision on fortification which experts claim will help to prevent birth defects in children.

Although there is no requirement for UK flour to be fortified with folic acid, it is fortified with other nutrients including iron, calcium carbonate and thiamin (vitamin B1). Fortification with folic acid is mandatory in the US but has not been introduced in Europe.

Many bakers in New Zealand fortify their bread on a voluntary basis.

Diabetic-friendly bread produced by Singapore scientists

British Baker reports that a team of scientists in Singapore have produced diabetic-friendly bread by adding a plant-extract which slows the rate of digestion.



Using a pigment found in black and purple plant material including blueberries and black rice (anthocyanin), they were able to reduce the rate at which bread starch was broken down, meaning sugar was released into the blood over a longer period. This is beneficial to diabetics, who struggle to control blood sugar levels.

The team from the National University of Singapore found the digestion rate of bread containing 1% pigment and baked at 200°C was reduced by 12.8% and that upping the quantity of pigment to 4% slowed the rate even further by 20.5%.

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SUN VALLEY
FOODS

James Crisp's 100 years



The founder's grand-nephews Richard and Henry Hall.

When James Crisp moved to Auckland from Dunedin in 1916 to become a wholesale merchant broker, little did he know that 100 years on his company would still be successfully operating as an agent, importer and manager of iconic food brands.

Crisp survived the economic slump of the 1930s, the import controls then imposed and World War II when trade became dormant. Import licensing continued until 1949 when the government abolished them.

In 1957, John Hall, an Auckland food broker and a nephew of James Crisp, joined the company as a partner. Import licensing was re-imposed in 1958 and John became president of the New Zealand Bureau of Importers, a trade group pursuing the abolition of import controls, finally achieved in the late 1970s.

James Crisp passed away in 1968, and later that year the business became a limited liability company with John Hall as the major shareholder. The company grew at a steady rate. Now 92, John is well and truly retired, having passed the reigns to his sons Richard and Henry who have been directors of James Crisp since the early 1990s.

Today, James Crisp Limited has over 100 talented staff looking after its iconic brands. Many of the staff are long-term – some have been with the company for over 30 years. This says a lot for the Hall's management style and has no doubt contributed to the longevity of the company.

Last year Richard and Henry decided to take on an outside board chairman as well as additional senior marketers in order to move ahead in the right strategic direction. Currently James Crisp specialises in the supply of quality dried fruits, nuts, grains and almond flour to food manufacturers, bakers and the food service industry.

"We feel very privileged to be turning 100. Not many companies are as fortunate. Our customers, suppliers and consumers are very important to us and we have made a commitment to them to continue to deliver great results. Roll on the next 100 years!" says Richard Hall.

Tiredness targeted

The New Zealand Transport Agency (NZTA) wants to make sure drivers stay awake at the wheel with a new campaign that shows the risks of driving while tired.

Their TV commercial. "Dead on their feet," follows a worker heading home after a night shift. However, viewers can assume he doesn't make it as his fatigue sees him fall asleep at the wheel.

According to the NZTA, driver fatigue is a factor in 13 per cent of crashes, which resulted in 33 deaths and 150 serious injuries in 2014. It says most crashes occur on the drive home from work.

The human body is designed to sleep for seven to eight hours at night and be awake during the day. Because of this, NZTA senior education advisor Adrian Stephenson says people who work unusual hours are six times more likely to be involved in a car crash than other workers.

"While tiredness is an everyday human condition, there are times when you're really exhausted. Shift workers can all recall nights they've felt seriously tired. The ad asks them to recognise this feeling and see it as dangerous. It also offers a simple way to reduce risk." To prevent driving while tired, 'Dead on their feet' urges drivers to have a nap before heading home when they feel more tired than usual.

According to the NZTA, research shows a 15 to 20 minute nap, and no longer, is effective in restoring wakefulness, alertness and focus. All other "remedies" such as drinking coffee, increasing the radio volume or winding down the window only mask the tiredness.

To help drivers assess their driving ability, NZTA has created a fatigue calculator, which indicates the best action for drivers to take based on how much sleep they have had.

Paleo diet could be dangerous for diabetics

The controversial paleo diet could lead to rapid weight gain and health complications in just eight weeks, an Australian study has discovered, leading to outrage among advocates of the extreme diet.

The surprise finding, published in the journal *Nature* and reported in www.foodnavigator-asia.com, prompted one University of Melbourne researcher to issue a warning about putting faith in so-called fad diets with little scientific evidence.

Lead author Sof Andrikopoulos said such diets were often driven by tabloid media and reality TV shows, which was leading to more people trying them.

In people with pre-diabetes or diabetes, Sof Andrikopoulos said, the low-carb, high-fat paleo diet could be particularly risky.



Seriously tired?

Shift workers are 6 times more likely to die in crashes caused by tiredness. If you finish your shift and you feel more tired than usual, have a 15 minute nap before you drive home. It could save your life.

Entering Baking Competitions

A guide to winning by Kevin Gilbert



A simple process

Entering BIANZ baking competitions is simple. For each competition we send out a schedule detailing the competition categories, venue, dates, and an outline of how to register your entry.

You must register to compete by the entry cut-off specified in the entry schedule.

After you have registered you will be allocated an entrant number. Entrant numbers identify the products for the organisers while keeping the business names and details hidden from the judges. The judges must therefore judge each item on its merits without any knowledge of where the item comes from or who made it.

It is vital that each item you enter into a competition has your entrant identification number attached to it. Entrant numbers should be securely associated with the product (or stuck to the display board). Entries without an entrant identification number will be disqualified.

The benefits of entering

Whether you win a prize or not, the benefits of taking part in competitions are numerous,

By competing, attending and speaking with the judges, you will gain valuable experience and information on how you can improve your products and how your products compare with other local entrants. This information can then be applied to daily production for your customers.

Winning categories, prizes and major awards is a big achievement and can have some significant financial benefits for your business and your personal record of achievement.

Promoting your achievements in your shop front, your local newspapers, TV and radio stations can result in significant boosts to your business.



Bakery of the Year competition 2016

Where: Fine Food New Zealand 2016
ASB Showgrounds
217 Green Lane West
Greenlane
Auckland

Entries open: Monday 9 May 2016, 8 am

Entries close: Sunday 12 June 2016, 5 pm

Entries delivery: Friday 24 June 2016, no later than 5 pm

Judging: Sunday 26 June 2016

Announcement: Monday 27 June 2016 at the BIANZ Gala Dinner.

Getting your products to the competitions

Entry to the competitions is available to bakers, pastry cooks and cake decorators throughout the industry.

Those unable to personally deliver the product to the competition venue may use couriers or transport services.

Care should be taken to adequately pack your items so as to avoid any damage during transport.

Also special attention should be given to meeting food safety standards for packaging and transportation.

Non-compliance will result in disqualification and the potential involvement of council authorities.

A key point when packing your items is to use paper rather than plastic wraps/bags. Plastic will make the products sweat during transport which results in soft crusts and moist products.



The judges

The judges for baking competitions operate under the guidelines, procedures and rules established by the Baking Industry Association of New Zealand.

Competing in Baking Shows is intended as a test of your trade skills and abilities which are reflected in the finished products entered. In competing you are presenting your skills and abilities to the show judges and also to the general public.

The judging process

The judging process is based on the concept that all entries start with maximum points and then have points removed rather than gained.

There will be a minimum of three judges.

Ties will be decided first by re-evaluation by all judges and then, if agreement cannot be reached, the final decision will then fall to the chief judge.

Disqualifications

Entries that do not meet the specified entry criteria either by weight, size or number, or for any other reason will be disqualified.

Disqualified entries will not be judged.

Disqualified entries are ineligible to be Category Winners or Gold Medal winners.

Judging terminology and criteria explained

What the judges are looking for

The judging of products in competitions is based on the following criteria. These are only a reference though and each judge will have their own personal system and options.

Volume & general appearance

All items should be of comparable size, display symmetry in their volume, presentation and cleanliness, character of spring, soundness, bloom, general character and uniformity. Correct proofing levels should be used with no signs either of over or under-proofing.

Crust colour

Should be appropriate for the product without burning or showing under-baking characteristics.

Texture

Evenness of internal texture, cell size, holes, softness, and crumb stability.

Aroma

The smell of product should be pleasing, appropriate for the item and indicative of your interpretation as described in your product description.

Crumb colour

Should be appropriate to the product. Most bread products should have a creamy white internal colour, display brightness and have no streaks.

Technical difficulty

Level of skill required to produce entry.

Flavour

Should be appropriate for the product. Will be judged on how it tastes in comparison to what the judges feel is suitable for the product. The use of spice and fruit should display a rich and flavoursome note; the spice should not be overpowering or bitter.

Originality/uniqueness

Incorporation of own and unique ideas, techniques.

Product description

A card that goes with your entry that clearly explains your entry and its characteristics. It may include a reference to the methodology and/or techniques used but is not to be the recipe. It is the equivalent of a menu description for each entry.



Announcing the BIANZ **BIANZ** New Zealand Live bake off

Every baker in New Zealand is eligible to enter and get the chance to prove their skill and talent before a panel of expert judges and an audience of professional foodies.

This year BIANZ is adding a live bake-off competition to the exciting events at Fine Food in Auckland.

The finalists will compete head to head in a time limited competition in the demonstration kitchens at the BIANZ stand. Each contestant gets just 180 minutes to complete all tasks and have them presented for the judges. Contestants will be chosen only from their entries. There will be a maximum of six contestants overall. Recipes used are to be provided for the judges. This is for them to verify processes and ingredients used. Finished items are to have a product description display card.

PRODUCTS TO BE MADE

Make and decorate a Black Forest gâteau inspired dessert

- Produce one 8" / 20cm cake OR six individual and identical desserts.
- If making a cake, one portion is to be segmented from the entry and presented for the judges.
- Everything is to be made on site.
- Ingredients only to be brought in (ie no pre-mixes or pre-mades).
- The cake or sponge used on the day can be brought in but a duplicate must be made at the time.
- Innovation on the classic invited.
- While the end result is down to the contestant, it must contain the major elements of Black Forest gâteau (cherry, chocolate, cream, kirsch, sponge/cake).

Sweet bread plait or sweet bread of contestant's choice

- Produce two sweet bread plaits.
- Plait style is contestant's choice but both loaves to be the same plait.
- Maximum baked weight 750 g.
- Fruits, fillings, glazes and icings allowed.
- Fresh cream may be used.
- Mixed from scratch on site.
- Poolish/starter can be brought in.
- No premix to be used (other than spice blend if using).

Citron Tart (Curd based)

- Produce six x Citron tartlets.
- Maximum size 60 mm.
- Ingredients only to be brought in (ie no pre-mixes or pre-mades).
- The word "Citron" is to be written on the top of each tartlet.
- Any other decoration is the competitor's choice.
- Everything to be made on site.

ENTRY

Entering is the easy part. Entry can be made either on the BIANZ website or by sending us a video that is no longer than two minutes. (videos remain the property of BIANZ). As part of their application, whichever method is chosen, the applicant needs to explain/show one or more of the following:

- What they love about baking.
- What makes them/their bakery special.
- What makes baking such an interesting/exciting industry.
- What makes them finalist material.

Entries close 31 May 2016





INVITATION

You are cordially invited
to join with us in celebrating
the wedding of

Gingy

and
surprise surprise
you have to be there!

at

Waipuna Hotel & Conference Centre

58 Waipuna Road, Mt. Wellington, Auckland

on

Monday the 27th of June 2016

at 7pm.

.....
RSVP to loretta@bianz.co.nz
.....

Trainee of the Year

Finalists found, the real fun begins



Judges Tony Gunby, Michael Gray and Thomas Thomas check their tablets with the BIANZ judging app before beginning their work.

Judging of entries in the first round of the Trainee of the Year competition took place in Wellington on 16 April. Entrants were required to send in five items: a sourdough loaf, two identical sweet muffins, and two identical neenish tarts. For the sourdough loaf and the muffins, the competitors had a choice of flavour.

The judges were Tony Gunby from Competenz and Michael Gray and Thomas Thomas representing BIANZ.



Looking to train your employees in 2016?

Whether it is training an apprentice or starting with a shore core skill course. Contact Tony for an obligation free chat to find out how we can make training work for your business.



Tony Gunby
Account Manager, Baking
027 706 4081
t.gunby@competenz.org.nz

0800 526 1800
www.competenz.org.nz

Competenz
SKILLS FOR INDUSTRY

The judges used the new BIANZ judging app running on tablets. It was the second time the app had been used in "real life" – the first was for the Hot Cross Bun competition in February – and once more it worked perfectly.

The six finalists are taking part in a two-day masterclass at Bakels in Christchurch prior to the bake-off final at Fine Food in June.

The finalists are:

Sharon Cao	Kidd's Cakes & Bakery	Christchurch
Malya Hooper	Café Time	Ashburton
Jesse Peacock	Pâtisserie Royale	Motueka
Julia Sugrue	Bernie's Bakery	Timaru
Jasmine White	Rolleston Bakery	Christchurch
Amber-Jade Wynyard	Coupland's Bakeries	Christchurch

Sharon Cao is in her second year of training at Kidd's Cakes & Bakery. "I discovered my interest in baking in high school, in hospitality class," she says, "and was lucky enough to be recommended by my teacher, Mr. Sands, when he heard that Kidd's were looking to take on a new trainee." Her ambition is to travel to learn many different styles of baking and ultimately to run her own bakery café specialising in fine patisserie and desserts.

Malya Hooper has been working at Café Time for over three years and is nearing the end of her apprenticeship. "Baking has always been a strong hobby and passion of mine," she says. "I am now thrilled to be doing it daily as a career. I hope one day to own my own bakery. I am so excited to have the opportunity to be a finalist in this competition."

Jesse Peacock is in his second year as an apprentice with Food & Produce New Zealand at Pâtisserie Royale, having started there about four years ago. Once qualified he hopes to "travel the world and see new things." In the longer run, if the opportunity arises, he would like to have his own bakery.

Julia Sugrue works primarily in the cakes and slices area at Bernie's Bakery HQ in Timaru as well as getting experience in other areas of the family business such as office and sales work. She is in her second year apprenticeship with Bakels. "I have always been interested in baking which isn't surprising as my Dad and Nana are bakers," says Julia. "Since a young age I have been involved in the family business in one way or another."

Jasmine "Jazz" White, in her second year of her apprenticeship, says her passion is baking. "Three years in and still living and breathing my dream" at Rolleston bakery "I have learnt and taught others so many things I can't wait to get my foot further in the door take all opportunities to the next level and be the best baker I can be." She is a believer in "baking old school."

Amber-Jade Wynyard is in her second year as an apprentice at Coupland's Bakery. Originally interested in a career as a chef, she was encouraged into baking by her school careers advisor. It's main appeal, she says, "is the smell." She hopes one day to open her own bakery.

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The law changes

How BIANZ programmes can help you stay

The BIANZ Health and Safety Programme

The new health and safety law is being applied NOW.

For most medium and smaller cafés and bakeries, their best move, before they get that phone call from WorkSafe NZ, is to get hold of and implement the BIANZ Health and Safety Programme. It's designed to be easy to implement and will give you a good tool to comply with the law and protect your business and personnel. What's more, it will qualify you for discounts on your ACC levy (see *A good bit* below).

Setting it up is easy with our partner's assistance and can save you money, time and endless possible problems. The BIANZ Health and Safety Programme covers all the legal requirements. Members on our programmes are advised directly of any updates with the option to do this themselves or engage with us to do them for you.

A good bit

Reducing ACC costs

No-one would argue that greater workplace safety is not worthwhile. Nevertheless, the new regime does impose additional work and responsibilities that busy people can find irksome.

It is worth noting then that there is, at least, one clear bottom-line benefit to having a proper health and safety programme running in the workplace. Implementing the BIANZ Health and Safety Programme will qualify your bakery for reduced ACC levies.

There are three levels:

If the level you achieved is...	then your business demonstrates...	and your levy reduction is...
Primary	a minimum standard of workplace health and safety performance standards	10%
Secondary	a good standard of workplace health and safety practice	15%
Tertiary	best practice and a commitment to continuous improvement in workplace health and safety	20%

An ACC auditor will check your bakery at no charge, and the day of the audit is the day the levy is adjusted.

The BIANZ programme costs \$599 plus GST for members. We will help you set up the programme. The price includes a tailoring process for your bakery. This is done for members New Zealand-wide in conjunction with our partners, Food and Health Standards (2006) Limited.

Food safety law changes

BIANZ Food Safety Programme

The Food Act 2014 came into effect on 1 March this year. It takes a new approach to managing food safety risks. There is a transition period during which existing businesses can continue to operate under the old law, but new businesses and those with changes of ownership must conform to the new Act immediately.

As a rule, the sooner your business falls into line, the better.

Failure to comply with the law can be costly. The main requirements for manufacturing bakeries and bakery cafes and retailers are to have:

1. A Template Food Control Plan (FCP) registered and verified (audited) by your local Council. BIANZ provide a mentoring and tailoring service so that you can go to your Council's Environmental Health Officers to have it registered and audited.
2. Thorough records of items such as supplied ingredients, recipes, methods, storage and cooking temperatures, staff training, and cleaning schedules.
3. Training for all staff in food safety basics and the FCP. This includes an understanding of food additives, harmful microbes and preparation methods.

BIANZ has a Customised FCP that has been undergoing review for submission to MPI for approval as an Industry Programme under the new Act.

Members currently on BIANZ's Food Safety Programme are "deemed" by the Ministry for Primary Industries (MPI) to have a Customised FCP until the mandatory year has expired which, for most bakeries, will be 28 February 2018.

At the end of the transition period, deemed FCPs will need to apply for registration under the new system. That will include selecting an Evaluator and a Verification agency.

Significant changes made to a deemed FCP (for example a change of premise, extension of scope etc) will have to be submitted under the Food Act 2014 and undergo two steps, that is be evaluated then verified (audited).

Your verifier (auditor) will pay close attention to your current scope so please ensure this is clearly defined to represent your current business and so avoid non-conformance.

on the safe side.

Don't worry about the changes required under the new law because BIANZ can provide good accurate advice to you and refer you to a preferred evaluator, verifier (auditor) or consultant.

Members are advised directly of any updates with the option of inserting the amendments in their manual themselves or having BIANZ do these updates for them.

The BIANZ Customised FCP costs \$995 plus GST for members. This price includes a tailoring and mentoring service for members New Zealand wide with our partners Food and Health Standards (2006) Limited.

To get this sorted for your business and to have peace of mind contact loretta@bianz.co.nz or call 027 22 55 185.



**FOOD & HEALTH
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Members who have these programmes will be provided with shop window stickers so their customers know their premises comply with the new workplace safety and food safety law changes.

Bread only?

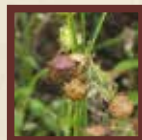
Bakeries that manufacture only bread and bread products have the option of having a National Programme which is registered by the local Council and audited by a recognised agency (audit body). You have a choice of recognised agency. It may be your Council or another recognised agency provider.

Mainly wholesale?

Bakeries who are mainly wholesaling will need to have a Customised FCP that is registered directly by the Ministry for Primary Industries (MPI).

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The law changes

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Changes to the Employment Relations Act and some other employment laws came into force on 1 April 2016. This article from BIANZ's employment law specialists McPhail Gibson Zwart summarises the changes.

1. "Zero Hour Contracts"

Changes apply to all new employment agreements from 1 April 2016 and to existing agreements from 1 April 2017.

The previous law required an individual employment agreement to provide "an indication of the arrangements relating to the times the employee is to work". This has been changed to read "Any agreed hours of work specified in accordance with s.67(c) or if no hours of work are agreed an indication of the arrangements relating to the times the employee is to work."

The Act defines "agreed hours of work" as including any or all of the following:

- a) The number of guaranteed hours of work;
- b) The days of the week on which work is to be performed;
- c) The start and finish times of work;
- d) Any flexibility in the matters referred to in paragraph (b) or (c).

The Act introduces the concept of an "availability provision" which you are only able to include in an individual employment agreement which has "guaranteed hours of work". An availability provision enables an employer to require an employee to work in excess of guaranteed hours of work. Availability provisions must be based on reasonable grounds to require an employee to work additional hours; and provide for payment of reasonable compensation.

The Act provides that employees who are engaged on a salaried basis may agree that the employee's remuneration includes compensation for the employee making himself or herself available for work under an "availability provision".

In practical terms you need to be aware that:

- Where hours of work are agreed they must be specified in an employment agreement.
- You can continue to include flexibility in your individual employment agreements relating to the time and days when the employee works but not for guaranteed hours of work.
- If there is no availability provision, an employer cannot require an employee to work in excess of guaranteed hours.

- If there are guaranteed hours and there is no reasonable availability clause, an employee may refuse to undertake extra work.

Employment agreements which require employees to be available for work without providing guaranteed hours and reasonable compensation are not allowed.

2. Cancellation of Shifts

If an employee is required to undertake shift work, this must be expressed in an employment agreement which must specify a reasonable notice period for cancelling a shift and reasonable compensation to be paid if notice is not given. If this is not in the agreement, a shift cannot be cancelled. If there is no cancellation provision and the shift is cancelled "the employee is entitled to what they would normally have earned."

3. Wage and Time Records

The recent amendments tighten up record-keeping requirements. Employers are now required to record the number of hours worked each day in a pay period and the pay for those hours.

While it is acceptable to show agreed hours which are worked "usual hours", for a salaried employee it is still necessary to be able to show compliance with the Minimum Wage Act. Employers should ensure that employees whose salaries are in the \$30,000–\$50,000 bracket keep a record of hours worked if there is a risk that a minimum wage claim may arise.

4. New Sanctions for Serious Breaches

In situations where it is determined that a serious breach has occurred, penalties of up to \$100,000.00 (for a corporate entity) may be awarded.

Banning Orders

The Court may also make a banning order if it has declared that a breach has occurred, or is satisfied that there have been persistent breaches of employment standards or a person has been convicted of Immigration Act offences. Any such order would prevent the employer from entering into an employment agreement and/or being an officer of an employer and/or being involved in hiring employees.

Person involved in a Breach (other than Employer) can be liable:

A person who is not the employer can now be found liable for a breach. This can include an officer of a company (a director, partner, etc) being liable for wages or other money due if the employer entity cannot pay. The intent of the provision is to ensure greater accountability including preventing an employer from winding up a company to avoid paying arrears or fines.

5. Secondary Employment Provisions

A secondary employment provision is defined as one that:

- a) Prohibits or restricts the employee from performing work for another person; or
- b) Prohibits or restricts the employee from performing work for another person without the employer's consent.

Secondary employment provisions must not be included in an employment agreement unless:

- There are genuine reasons based on reasonable grounds to include them.
- Those reasons are stated in the agreement.

6. Unreasonable Deductions

The Wages Protection Act has been amended to include a new provision, s.5(1A): "An employer must not make a specific deduction in accordance with a general deductions clause in a worker's employment agreement without first consulting the worker."

Thus, for any new deductions from now on, an employer must discuss the deduction with the employee.

In addition the changes to the Act prohibit an employer from making unreasonable deductions from wages.

7. Changes to Parental Leave Legislation

Primary Carer

The amendment introduces the concept of "child's primary carer", which includes a female who is the biological mother, or a person other than the biological mother, who takes permanent primary responsibility for the care, development and upbringing of a child who is not yet 6 years of age.

A primary carer has the following entitlements:

An employee who has been employed (for an average of 10 hours a week) for a continuous 6 month period:

- Up to 18 weeks primary carer leave
- An extension to 26 weeks (extended leave) which may be shared with the person's spouse.
- Up to 18 weeks of parental leave payments and up to 13 weeks of pre-term baby payments.

An employee who have been engaged (for an average of 10 hours a week) for a continuous the 12 month period have the same entitlements as an employee engaged for 6 months except have an entitlement to 52 weeks extended leave.

Eligibility Test for Parental Leave Payment:

The definition of an employee has been changed (for the purposes of entitlement to parental leave payments) to include a person who "was" an employee. If the individual will have been employed as an employee for at least an average of 10 hours

a week for any 26 of the 52 weeks immediately preceding the expected date of delivery (or the first date on which the person becomes the primary carer in respect of the child) that individual may have an entitlement to a parental leave payment.

"Negotiated Carer Leave"

An employee who is entitled to a parental leave payment however does not meet the eligibility criteria for parental leave may request a period of "negotiated carer leave". Upon receipt of such a request an employer is required to respond as soon as possible, but not less than 1 month after receiving the request.

Keeping-in-Touch Days

Defined as "A day that would otherwise be a day of parental leave, but on which an employee performs paid work for an employer."

An employee is not to be treated as having returned to work because they work 40 hours or less for their employer during the employee's paid parental leave period (18 weeks), if that work is performed on 'keeping-in-touch' days. Both employee and employer must consent to the employee performing work. Keeping-in-Touch days cannot be taken within 28 days after the date on which the child is born (except for pre-term babies).

Pre-term Baby Payment

If an employee is entitled to parental leave payment and the child is born before the end of 36 weeks of gestation they may be eligible for:

- An additional payment of up to 13 weeks between the date of birth of child and date on which the 36 weeks of gestation would have ended had the child not be born prematurely
- Additional 'keeping-in-touch' hours for primary carer who are receiving pre-term baby payments (3 hours x number of weeks in the payment period)

A primary carer who intends to work during the pre-term payment period would only forfeit entitlement to pre-term baby payments and not their regular parental leave payments.

Resignation – Entitlement to Parental Leave Payments

An employee may now choose to resign (rather than take leave) and will still have an entitlement to parental leave payments.

Extended Leave

Under current law extended leave must be taken in one continuous period. The Act has been amended to allow for extended leave to be taken on dates agreed between the employee and employer, so that the leave can be taken over more than one period which would allow an employee to return to work between periods of extended leave.

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McPhail Gibson & Zwart Limited specialise in providing employment law advice to employers. BIANZ members are provided with a free telephone advisory service for an initial consultation (after which the standard charge-out rates will apply).

If you wish to discuss any employment law-related issue, please call McPhail Gibson & Zwart Limited on 03 365 2345.

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- Better working environment

CONTACT: Troy Marshall 021 380 034



BIANZ

- **promotes the baking industry**
- **serves its members**
- **provides industry leadership.**

Join and enjoy the many benefits.

Who should join BIANZ

- Owners and managers of wholesale and retail bakery-related businesses, cafes, catering companies, patisseries, in store bakeries, cake shops, lunch bars and canteens
- Industry suppliers
- Bakery and patisserie trainees and apprentices
- Independent bakers and patisserie chefs
- Related organisations and associations

What do we offer?

Buying Partner Discounts

Membership of BIANZ guarantees you rebates with some of the industry's biggest suppliers. Visit our website or see the back page of Slice magazine for a list of partners.

Food Safety Programme

BIANZ's Food Safety Programme is available to BIANZ members. It's the most advanced Food Safety Programme for bakeries and cafes in New Zealand and has the approval of the New Zealand Food Safety Authority.

Online resources

Employment contracts, credit application forms, cashflow forecast template, business income statement template, the Four Five's Rule calculator, business plan template.

Advisory Service

The Association's advisory service helps members with staffing issues, employment contracts, food safety regulations, health and safety requirements and training. BIANZ's Executive Officer and executive members are willing and able to provide practical advice and assistance.

Free employment legal advice

Members are entitled to free legal advice on employment issues.

Events

BIANZ hosts regional meetings, conferences, competitions and bakery tours. BIANZ events give members the opportunity to meet, compete, exchange views, learn new ideas, catch up on technology developments, ingredients, management and marketing, and network with the wider industry.

Training

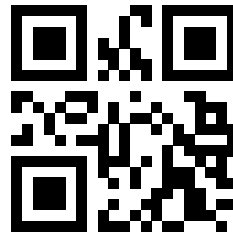
We assist in placing graduates, facilitate student entry into competitions and provide trainees with relevant industry information. BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant and accurate.

Media

BIANZ's Slice magazine, e newsletters, website and Facebook page keep members up-to-date with trends, news, industry information and recipes.

Health & Safety Programme






The BIANZ Workplace Management Programme is ACC approved and meets all legal requirements. It is easy to implement and can save you endless problems. This programme will qualify you for reduced ACC levies.



Visit our website
www.bianz.co.nz



We are here to

-  Inform, support and assist members to grow and sustain profitable businesses
-  Promote the baking industry and its products to consumers and stakeholders
-  Provide industry leadership and advocacy
-  Educate the industry and the consumer
-  Grow the industry and the base of bakers and bakery trainees in New Zealand

How we operate

The Baking Industry Association of New Zealand was known as the New Zealand Baking Society until August 2005. The Baking Society was formed in 1967.

The Association is governed by a board of up to seven voluntary executive members, usually bakery owners, elected each year at the Annual General Meeting. BIANZ employs an executive officer to carry out the instructions of the executive committee and fulfill the day to day requirements of the association's office.

Join us

Complete the application form in Slice or online at

www.bianz.co.nz



Contact us

Freephone 0800 69 22 53
 (0800 NZ BAKE)

Email admin@bianz.co.nz



BAKERY. IT'S MY BUSINESS.

Connect with your industry and see the latest food and beverage ranges from here and around the world.

Meet with suppliers and wholesalers, learn about the latest trends and technology in the retail food industry. With over 250 national and international exhibitors, there is no better place to reinvigorate your food business. **This major event only happens every two years, can you afford to miss out?**



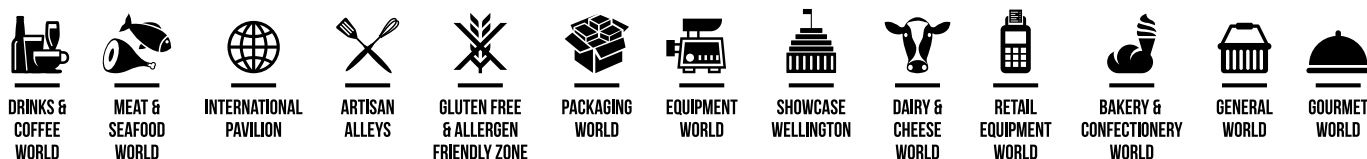
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Strictly trade only. Retail, foodservice or hospitality business identification may be required. Other persons, including children and prams will not be admitted.

IN ASSOCIATION WITH



Hospitality



Fine Food New Zealand 2016

Gathering your industry under one roof.



You'll probably already know that Fine Food New Zealand 2016 is New Zealand's biggest and most important trade show for the foodservice, food retail, and hospitality industries. And you'll also know that it's on from 26 to 28 June at the ASB Showgrounds.

Fine Food New Zealand is backed by all the key industry associations, and brings together major industry players, top suppliers, and significant industry events all under one roof.

You'll gain a wealth of insights across a wide range of relevant sectors, network with businesspeople, meet practitioners of various disciplines, and get a feel for the trends that will impact on your business. Plus, you'll be able to browse and buy from hundreds of products and services, attend free seminars, and so much more.

The show has just entered into a partnership with NZ Trade & Enterprise (NZTE) that will mean enhanced international trade opportunities for our visitors and exhibitors. A series of seminars will also be hosted by NZTE covering aspects of exporting to Australia, featuring Australian F&B industry experts.

While you're at the show, check out the BIANZ baking feature area for competitions, demonstrations, master classes, and live bake-offs.

Alongside the New Zealand Bakery of the Year Competition, BIANZ will be running the Trainee of the Year Competition in which apprentices from around New Zealand go head-to-head in a live bake-off at the show making show-stopping breads, cakes, and pastries against the clock.



Originally launched in 2008, it's a real spectacle that attracts more and more entrants every year. More info at www.bianz.co.nz/competitions/trainee-of-the-year-2016.

Remember: Fine Food New Zealand is where business owners, directors, purchasing managers and buyers from top food and beverage companies discover the latest products, the best suppliers, and the most inspiring ideas.

This major event only happens once every two years – can you afford not to be there? Register for free entry now at www.register.finefoodnz.co.nz.



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NEW ZEALAND BAKERY OF THE YEAR 2016

Registrations are now open for Fine Food, New Zealand's number one foodservice, food retail, and hospitality trade event.

Once again BIANZ will ensure that baking is the centrepiece of the Fine Food Show, with loads of activities, live bake-off competitions and the very best bakery artistic and technical skills on display.

Register now and join us for this number one event on Sunday 26, Monday 27 and Tuesday 28 June.

What's BIANZ up to at Fine Food?

Boosting baking

BIANZ will be promoting the baking industry by hosting competitions and demonstrations, and providing a great place for networking with other people from the industry: bakers, café owners and industry suppliers. The marketing before and after this huge event is extremely beneficial.

The competitions

The New Zealand Bakery of the Year Competition display is always hugely popular, attracting thousands of visitors through the Fine Food Show. We show baking at its best.

The rewards

The competitions and displays make offer great exposure for the industry, while the publicity enjoyed by the winners always greatly boosts their businesses.

See ...

The New Zealand Bakery of Year display, the BIANZ Trainee of the Year competition and the new BIANZ Live Bake-off 2016 on Sunday 26 and Monday 27 June.

Celebrating winners

- Be witness to "Gingy" getting married.
- You are warmly invited to attend the "Wedding of the Year," a glamorous evening filled with celebrations, laughs and entertainment!
- Fine dining, drinks and great networking.
- Guest speaker and entertainer, the top-rated Greg Ward.
- Celebrate with us Winners of the New Zealand Bakery of the Year, and BIANZ Trainee of the Year and our new BIANZ Live Bake-off 2016.
- Click on www.bianz.co.nz to enter the events and secure your place at New Zealand's greatest baking industry event.

Secure your booking now.





NEW ZEALAND BAKERY OF THE YEAR COMPETITION 2016



Enter the BIANZ Bakery of the Year Competition

Entries are open now. See BIANZ website for details.

Entries close: Sunday 12 June 2016, 5pm

Entries delivery: Friday 24 June 2016, no later than 5pm

Judging: Sunday 26 June 2016



Terms and Conditions for BIANZ New Zealand Bakery of the Year

Where:	Fine Food New Zealand 2016 ASB Showgrounds 217 Green Lane West Greenlane Auckland
Entries open:	Monday 9 May 2016, 8am
Entries close:	Sunday 12 June 2016, 5pm
Entries delivery:	Friday 24 June 2016, no later than 5pm.
Judging:	Sunday 26 June 2016.
Announcement:	Monday 27 June 2016 at the BIANZ Awards Dinner.

Note:

Entry is via the BIANZ website:
www.bianz.co.nz

- Open to all employees of commercial baking establishments (Trade only).
- All entries must be clearly identified using the individual entry number.
- One entry only per business.
- The competition has four (4) categories: Cake, Pastry, Bread and Creative, and a total of 12 sections. Entrants can enter as many sections per category as they wish. Only one entry per section is allowed. The category winners are determined by the highest score awarded for any section within the category.
- Entries from businesses with multiple outlets; Only one entry will be judged
- Entries must not exceed (plus or minus) specified weights and dimensions.
- Product specifications for all eligible sections in each of the four categories must be strictly adhered to. Judging will be based upon these criteria. The product specifications and judging criteria will be posted online, and can be emailed or posted on request.
- All entries, details and associated material including photographic material become and remain the property of the BIANZ.
- Entries will be judged in accordance with the Baking Industry Association guidelines.
- Expert bakery judges will determine the winners. The judging panel includes a Chief Judge/ Auditor. Category winners will be awarded based on points in each section of each category of Cake, Pastry, Bread and Creative. Bakery and patisserie trainees will be eligible to win Gold, Silver and Bronze awards for their entries but not the overall title of New Zealand Bakery of the Year.
- Lodgment of entries will not be accepted after the specified time; late entries will not be accepted.
- The judge's decision is final and no correspondence will be entered into.
- All entrants into categories that are to be taste tested must meet with Food Safety and Hygiene Regulations in relation to packaging, storage and transport conditions plus ingredients. **Non-compliance will result in disqualification.**
- Trophies remain the property of BIANZ and are to be returned six weeks prior to the next awards for the following competition.

BAKERY OF THE YEAR 2016

CAKE CATEGORY

Yule Log (Buche de Noel)

Produce one (1) Christmas yule log cake

- May include buttercream, ganache and nuts
- Maximum length 30cm
- No fresh cream to be used
- One portion is to be segmented from the cake entered, for the judging panel to taste
- Supply dish description with entry.

Gluten Free Lemon Cake (open decoration theme)

Produce one (1) gluten free lemon cake

- Maximum diameter 25 cm.
- No fresh cream to be used
- One portion is to be segmented from the cake entered, for the judging panel to taste
- All decorations are to be edible and gluten free
- Supply dish description with entry.

Kransekake

Produce one (1) traditional Kransekake

- Maximum diameter at base, 20 cm.
- One (1) ring to be decorated and provided separately for judges to taste.
- Supply dish description with entry.

BREAD CATEGORY

Sour Dough

Produce one (1) Sour Dough fruit loaf

- Maximum weight 900 g when baked.
- This loaf is to be baked free formed, (no tins used).
- Free formed shape entered is contestant's choice
- Supply dish description with entry.

Brezel selection

Produce six (6) items produced using a laugen (lye) dip.

- Maximum weight 150g each when baked.
- Produce three (3) traditional brezels, three (3) of one other shape of your choice.
- Supply dish description with entry.

Brioche

Produce one (1) Brioche loaf

- Maximum weight 900 g when baked.
- Loaf to be shaped as brioche à tête (fluted pan with a 'top knot').
- Supply dish description with entry.

PASTRY CATEGORY

Choux Pastry

Produce one (1) Croquembouche

- Assemble with chocolate instead of caramel (due to humidity breaking down the caramel).
- Maximum size at base is 30cm.
- Maximum height including decorations 40cm
- Six (6) unfilled profiteroles are to be boxed for tasting by the judges
- Supply dish description with entry.

Croissant

Produce six (6) croissant

- Produce six (6) plain croissant
- Croissant may be straight or crescent shaped
- Plain croissant only. No fillings.
- Maximum baked weight of each croissant not to exceed 150g.
- Supply dish description with entry.

Linzer Torte

Produce one (1) traditional Linzer Torte

- Maximum diameter not to exceed 25 cm.
- Filling to be redcurrant or raspberry based jam.
- One portion is to be segmented from the cake entered, for the judging panel to taste
- Supply dish description with entry.

CREATIVE CATEGORY

Gingerbread House (Honeymoon Theme)

Produce one (1) Christmas Gingerbread House

- Maximum size at base, 50 cm square.
- Maximum height including decorations is 50cm
- A tasting piece of gingerbread must be supplied for judging.
- All decorations must be edible.

Decorated Wedding Cake (Gingy's wedding theme)

Produce one (1) cake using the wedding of Gingy (the BIANZ mascot) as the theme.

- Maximum size at base, 50 cm square.
- Dummy base is permitted.
- Minimum of two (2) tiers
- Pillars allowed but not required
- All decorations and or icing must be edible.

Petits Fours Display

Produce four (4) different petit four with three (3) of each variation. That is twelve (12) items in total.

- Sweet entries only (glacé or sec)
- No fresh cream to be used as these items will be cut and tasted by the judging panel.
- All shapes, designs and flavours are the competitors own choice
- Supply dish description with entry.

Aspiring baker sees a bright future

by Monisha Singh

For 24-year-old Luke Frew, working in the baking industry is opening doors to a promising future. The British-born baker is doing a bakery apprenticeship with an artisan bakery, The Store in Britomart, Auckland. His passion for baking started in a small bakery in Pukekohe three years ago.

"I was looking for work in my local newspaper when I saw a job going at Albert's Kitchen. I had previously gone to university to study engineering, but after a couple of years, I found it wasn't for me," Luke says.

"I started at Albert's as an assistant baker in 2013. I found that I really enjoyed the work and wanted to become a qualified baker. I wanted a qualification that assisted with what I was learning, so taking on an apprenticeship made sense."

A baking apprentice for a year-and-a-half, Luke says learning on the job has its advantages.

"For me it was appealing to learn on the job. I don't have to go to university or polytechnic to get my qualification."

Moving from Albert's Kitchen to The Store was a natural progression for Luke, who started at the Britomart bakery at the beginning of April.

Strengthening skills

"It felt like the right time to experience working in a new bakery. I really value the skills I learnt at Albert's. The Store is a bigger company, where I'm able to continue to strengthen my baking skills. It's a chance to learn different techniques," he says.

"At the moment what I'm learning is quite bread focused. I'm making a lot of baguettes which is great because it's something I haven't done before."

For Luke, it's crucial learning all aspects of the industry, not only on the job, but in block courses and through his book work.

"The first year of my apprenticeship was health and safety focused, which is very important. This year is more about the product and identifying faults. I've found

this really useful at work," he says.

"I've recently done a block course on making donuts, which was fun to do. It's something different."

Luke is thankful for the support he receives from Albert's Kitchen and the team at The Store.

"I've just started at The Store. Everyone's been very welcoming and helpful," he says.

"Albert [Psaros – Albert's Kitchen owner] was a good mentor. He comes from a self-taught background, so he had a hands-on approach to learning. We had a great working relationship. I know if I'm unsure about anything, he'll always be willing to help."

Albert says Luke was an asset to his business, and always willing to learn.

"Luke's always aware of what's going on around him, and wanting to continuously learn. He's attentive to his work, whether it's the finishing of a product, or health and safety. He pays attention to the little things," Albert says.

"He wants to be a better baker, which in turn means a better product. He brought what he learnt from his course into the workplace, which is great not only for his own development, but for the business as well."

Travelling on

Luke thinks local artisan bakeries will become more popular in the near future.

"I think people are becoming more focused on the quality of their food. People appreciate having a local baker that they can go to, and knowing who makes their food and grows it," Luke says.



Luke Frew.

"There's definitely a market for small-scale bakeries. It becomes a sensory experience for the customer rather than just going to the supermarket."

After finishing his apprenticeship, Luke hopes to travel and work for bakeries overseas.

"I'd like to gain more experience by working in other bakeries overseas to see how they do things. Eventually I would like to start my own bakery in New Zealand. I definitely see a future in this industry."

Luke's advice to fledgling bakers?

"Just go for it. If you have an interest in becoming a baker, talk to your local bakery. Ask if you could do some work experience so you can get an understanding of what it's like to work in this industry."

More information

Competenz is the industry training organisation for the baking industry. To learn more about the national certificates in baking and related business training, please contact Tony Gunby, Account Manager – Baking: T.Gunby@competenz.org.nz | 027 706 4081.

Saving labour

David Tossman looks at how the invention of stainless steel and computers have changed and are continuing to change the craft of baking.



Bakers, as with most food and hospitality workers, are lucky. In all sorts of other trades and professions, new technology is replacing skilled workers with machines.

Printers, typists, watchmakers, seamstresses and photo processors have gone the way of coopers and blacksmiths, their trades reinvented, automated or exported out of existence. But, as we know, people always want food, and they want most of it made close to home, if not in it.

Technology isn't going to replace the craft baker anytime soon.

For craft bakers, like chefs, new technology and materials over the past 100 years or so have simply made their jobs easier: stainless steel, electric mixers, sheeters, retarder-proofers and temperature-consistent ovens have not replaced many skilled workers at all. Instead they have done away with much of the old grunt work and some of the unsocial hours.

(Certainly the Chorleywood bread process along with some very big and complicated machines have gone a long way towards completely automating large plant bakeries, and those bakeries, combined with modern transport, have long displaced most of the small town bakeries of old, but craft or "artisan" bakeries today don't merely survive: they prosper.)

So what is happening now to make work easier for today's craft or artisan baker?

Not out of reach

Roy West at Southern Hospitality was a successful craft baker before moving into equipment sales.

For newer technology, Roy West points to today's smaller bench-top depositors, a big improvement on "the big chunky things that used to be around," he says: "all touch screen, automated, programmed. A muffin, if you want it 65 grams, it can be exactly 65 grams."

"If you're into sourdough, you can now buy mini levain machines – a culture growing machine, really. You put your flour in your water and then that will continuously stir it, keep it at a decent temperature, blend it properly and it grows under a controlled environment."



A "mini levain machine".

Roy West says that while supermarket bakeries have the size and resources to install more automation, for the small artisan bakers, he says, a lot of the machinery has become more accessible: "the pricing is probably not out of reach for a lot of bakers compared with a few years ago," he says.

On the all-important subject of ovens, Roy West points to a number of clever tweaks. He mentions in particular the new thinner-but-better space tech insulation and the "disappearing door" in Southern Hospitality's flagship Revent ovens and, under the Europa badge, a smaller rack oven with the option of baking just five or ten trays or all fifteen at time, a potentially significant power saver.

Simple Simon goes digital

Simple Simon Pie Machines, made by Lindsay PieMaking Equipment in Australia, have long been a welcome labour saver for the hard working pie maker.

These pie machines began life as purely mechanical and electrical relay parts but today all Simple Simon pie machines from the smallest (True Blue) to the largest (Simple Simon) feature built-in digital controls (that is, a smart computer).

The on-board computer offers greater labour-saving capabilities, better consistency and reliability.

Self-diagnosing and fault reporting is now offered via the user friendly display screen and can be remotely accessed by the user and manufacturer if necessary for instant attention and service thanks to the remote Secomea device.



The Simple Simon "Junior" pie machine.

The smallest, compact and versatile Simple Simon pie machine (True Blue) will allow 1 person to turn out 1000 oven-ready pies an hour, work that would otherwise take four hours. As with all Simple Simon pie machines, the savings go further as they never take sick days, holidays, are always on time and ready to work.

All the pie machines neatly roll out the bottom pastry and uniformly shape it, fillings are then deposited (portion control), Top pastry is then rolled and trimmed and if desired spray on glazing is applied. The scrap pastry is perfectly clean and recyclable.

The new pie machines can also deposit fillings with greater accuracy and consistency than any human could achieve. The computer controls allow for a quick setup for different pie shapes and sizes from small savouries to family pies. The latest advances even allow for depositing of liquid fillings such as egg pulp for bacon and egg pies.

"The transitions from analogue to digital were expensive and time consuming but in the end all have been rewarding for our customers," says Simple Simon's Tom Lindsay.

The latest Simple Simon Pie Machine will be on display at the Fine Food Show in June.

Supermarkets rapidly automating

Troy Marshall at Burns & Ferrall has been busy lately with installations of the latest bread plants in an impressive list of supermarkets.

"With the Koenig bread plant we're taking the dough from the spiral mixer straight into a hopper and then we're typing into the computer what we're asking for – 85 gram rolls, 75 gram rolls, whatever, and the machine just spits it out automatically."

With Burns & Ferrall's latest supermarket installation, Troy Marshall says, "a 20 kilo bag of flour, once we made the dough up, it's just under the 30 kilo mark, was taking about 30 minutes to knock out from start to finish.

"On the new Koenig we've done that in nine and a half minutes."

Peel away

Tony Crump of Moffat, like Roy West and Troy Marshall, sees the biggest changes lately happening in supermarket bakeries, but with machines previously affordable only by larger bakeries coming within reach of smaller ones.

On the supermarket front, he says, "we've had quite a resurgence recently in supermarkets taking up larger production equipment. For example, the roll plant we've got now will do around 3000 rolls in an hour and that's with one operator using it. Previously that would probably take two bakers two hours."

For real labour saving in smaller bakeries, Tony Crump points to traditional peels being replaced by optional integrated loaders for deck ovens. "So the loader can be part of the oven or it can be a manual style loader and the baker can just lift it up in the oven and it assists in loading and unloading."



Oven with integrated loader, doing away with the peel.

They are not so much new technology as more newly affordable: dough dividers, says Tony Crump, are going into smaller bakeries. A newer divider, says Tony, is a standard 20-piece dough divider with an optional grid on the top, so the dough is compressed very gently under low pressure and then once that is done, the grid system comes into play.

"There's a variety of grids," he says, "so whether you want a baguette style or do you want a ciabatta loaf or even a little dinner roll style, you can choose the style, insert it into the grid system and the dough is pushed through that grid. Rather than doing every single bit by hand, this machine will do the whole lot a lot more gently than an average person can do it and with a lot more precision."

The greatest invention

All machinery costs money and most will always be excess to the needs of smaller bakeries. For them, looking at where we've come from, probably the greatest invention of the twentieth century was stainless steel and the second greatest, electricity as used in the mixer and for light in the dark working hours.

The future appears to promise ever more labour saving for the baker, with perhaps a whole bakery run robotically, from machines lugging in the flour to 3D printers decorating the

cakes, all run from a laptop. But as many trades have noticed already, machines, no matter how smart, don't buy the finished products. Nor will they ever enjoy the smell of fresh bread or the visual treat of fine cakes and pastries. We will always need people to push the buttons and eat the products.





Competition winners Ryan Simmons and Ed Hemming

A PALLET OF FARMERS MILL FLOUR FOR BEST BUNS

Farmers Mill offer their warmest congratulations to Ed Hemming and Ryan Simmons from Volare Bakery in Hamilton who took out the title for Best Hot Cross Buns in the 2016 BIANZ Great New Zealand Hot Cross Bun competition.

Volare is a partnership of Ed Hemming, who takes care of the business, marketing and finances and Ryan Simmons, a fifth generation baker. Ryan's hot cross buns have always had a great following, and now have the national title to match. The buns are a sourdough-based, brioche enriched dough that won over all judges.

Farmers Mill are proud to sponsor the competition and enjoyed delivering a pallet of SUMMIT flour to Ryan and Ed.

Ryan Simmons from Volare has been lucky enough to be selected for the prestigious Great New Zealand Bread Bake Off LIVE event, so we look forward to seeing him in action on the 29th of April.



THE GREAT NEW ZEALAND BREAD BAKE OFF - COMPETITION UPDATE

Final judging for the Farmers Mill 2016 inaugural great New Zealand "Live" Bread Bake took place 29 April in Christchurch with winners announced at the awards dinner that evening. Rebecca Biggs, Farmers Mill Marketing Manager, was overwhelmed by the quality of entries and the high achieving

bakers who put their name forward to compete in the live bake off. Competition commentary & results can be found at farmersmill.co.nz from 05 May 2016.

Congratulations to the winners, we look forward to seeing the trophies proudly displayed and the winning breads available in store soon.



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Simplicity shows its charms

Sarah Beresford is enchanted by the highly unconventional Were Bros café in Auckland, where muck is welcome.

If I were to suggest a motto for Were Bros café it would be the ubiquitous KISS ethos coined by the American navy in the 1960s to describe a design principle that simple systems work far better than complex ones.

Carter Were's café in Grey Lynn, Were Bros, is sited in a former dairy. It breaks all the established conventions of what makes a successful café and yet it has managed to charm the socks off locals.

Where's the mandatory shiny chrome espresso coffee machine on the counter? "We don't have one," says Carter. "I started the café with a very small loan and that didn't allow for things such as an espresso machine and wages for a barista so I only serve Supreme filtered coffee, fresh OJ, New Zealand-grown tea and Kombucha made in Wellington.

"First-time customers are surprised when they can't order a latté or flat white but regulars are used to it."

Then there's the menu. Rather than an array of unusual and creative hot breakfast and lunch options, Carter offers eight different open sandwich toppings, and a few sweet ones as well.

"The café was originally a dairy and didn't have a licence to cook hot food on the premises so rather than go through the whole performance and expense of setting up a proper kitchen I opted to just bake bread, which is permitted.

"The toppings are all made from fresh ingredients so it means I can manage everything with minimal help."

And perhaps, most unusually, the café doesn't have a lot of seating room. Inside there is a long table with bench seating and stools lining a window and there is a table outside on the footpath.

The floor area of the old dairy is relatively small and Carter also shares the café with another business – a florist. Muck Floral is run by her friend Sophie Wolanski who has a workbench at the back of the shop.

The buckets of wild flowers and structural branches and greenery that make her bouquets so distinctive give the café a unique ambience that is all a part of what makes it so appealing.

"Sophie was flatting round here and found the spot was up for lease but couldn't take it on all on her own. We decided we could run two separate businesses in the one space."



Photo by Josh Griggs

Carter worked at Little Bird Organics in Kingsland for three years and then worked supplying them with her very popular organic loaves of sprouted bread. "I was hardly over-committed at the time so I decided to give it a go. I got a small loan from the bank to start up and that meant I had to keep things as simple as possible."

Key to the business is Carter's freshly baked bread – her organic seeded sourdough bread and gluten-free buckwheat sprouted bread are the cornerstone of her open-sandwich menu offerings. She also sells whole loaves and jars of pickled vegetables.

All the baking is done in a commercial turbo fan oven but that's all the equipment she has in the tiny workspace at the back of the café. "I don't use a mixer. I use my hands. It's a wet dough so it doesn't have to be kneaded, although I'd have to say that when you're turning out 40 loaves at a time it gets a bit hard on your arms," she says laughing.

And if you're thinking an open sandwich won't provide a very substantial meal, think again. With toppings such as sardines with pickled boiled eggs and herbs, peas with sheep's feta and herbs and avocado with homemade pickled veges and sprouts

there's plenty to satisfy taste buds – and hungry tummies.

Carter's food philosophy is also simple: "I just offer food that I like to eat myself. The emphasis is not on 'health food' as such but on very good quality wholefoods. I try to source as many ingredients as possible locally. I get the peanut butter from a wonderful supplier in Wellington and the buffalo cheese comes from Wellsford, but the sardines I must admit come from the UK but are sustainably fished. They are simply the best sardines ever!"

“... rather than go through the whole performance and expense of setting up a proper kitchen I opted to just bake bread, which is permitted.”



Photos by Saru Krishnasamy



Carter also harvests the microgreens and herbs that are featured on the menu from her garden at home.

One wall of the café is lined with large canisters of olive oil from the far north and customers can bring containers and buy the oil to enjoy at home. Shelves house a range of ceramics from New Zealand and Australia and an idiosyncratic range of products to tempt customers into indulging in a bit of retail therapy.

The café has an other-worldly air of times past with its rustic fit out, potted plants and old-fashioned signage.

The name Were Bros itself embraces a celebration of another era: "My great-great-great grandfather had a company in Christchurch called Were Bros in the 1900s and they made soft drinks like ginger beer. My logo is from his business."

It is fitting that Carter has managed to capture the essence of simplicity from another era and transform it into a sophisticated take on offering quality fare for modern times. Nine months after opening the doors at Were Bros her café has become a favourite haunt of the local community.

Muck Floral and Were Bros,

480 Richmond Road, Auckland.

Were Bros is open Thursday-Sunday, 8am-3pm

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INGREDIENTS

Kapiti catches on

Faye Lougher meets David Winterbottom in Otaki.

A chef/baker who moved from England to New Zealand 12 years ago for a lifestyle change is quietly racking up awards for his breads.

David Winterbottom began his career at the age of 16 in Manchester, studying at catering college and also for a degree in patisserie at the University of Manchester. He worked in fine dining restaurants before opening his own restaurant, Vanilla, in Cheltenham, followed by a patisserie called Eaton Mess a few years later.

David went on to work for Marks and Spencer as a developer of pastry products, and then as a product developer for British Bakeries. While there David says he undertook a variety of roles with British Bakeries but ended up sitting behind a desk rather than doing what he loved.

"I had become part of the corporate world, and I dreamed of starting my own business again. I had travelled quite a lot and my wife at the time and I looked for a new adventure."

The couple considered Australia as well, but David fell in love with the Kapiti Coast and the fact Wellington wasn't far away.

"I did look at buying into an established bakery on the coast and I worked for someone else for a while then I heard there was space available in the Milk Treatment Station in Otaki. I started out in a little corner with a secondhand oven and a mixer and went from there."

The Kapiti Artisan Bakehouse brand was born, with David initially taking his range of speciality breads to the markets in Kapiti.

"In the beginning we did a nice white loaf, a sunflower and honey, seven seed and grain, Otaki sourdough, and flat breads. The sourdough is unique to Otaki and has been going 12 years from the original starter. We started building a regular clientele and we never missed a day, rain or shine, generally selling out within an hour or two."



Kapiti Artisan Bakehouse owner David Winterbottom with a tray of the bakery's different breads.

Photos: Faye Lougher

Following on from this success, David started knocking on the doors of local cafés and restaurants offering to make products specifically for them.

Kapiti Artisan Bakehouse now makes 11 varieties of bread the traditional way.

“we don't come in until 6am and the bakers love it.”

"We have a Bongard stonebake deck oven and a spiral mixer but that's it really, everything else is done by hand. The breads are all shaped by hand and we have a long fermentation. Because our products are par-baked, we don't

come in until 6am and the bakers love it. We bake Monday to Friday and the weekends are generally taken up with tastings and shows."

The breads are all totally natural with no preservatives, no additives, and no artificial ingredients.

"We have a strictly controlled production schedule, as the breads need to be baked through and even. The recipes and the processes need to be consistent so we get the same product in summer and winter. We pride ourselves on our consistency. Because we're making quite large volumes, we can't have too large a range."

The range comprises a garlic ciabatta fold, garlic pantefola, balsamic roasted onion focaccia, pomodoro and pesto focaccia, plain ciabatta, Otaki sourdough, seven seed and grain, ghost chilli ciabatta, a two-pack plain pantefola, and two gluten-free products – flat bread and pizza bases.



Sandy Phillips removing the par-baked ciabatta from the oven.

The garlic ciabatta fold is made with Marlborough garlic, butter and rosemary. It won a Cuisine Artisan Award in 2013 and a NZ Food Award the same year.

Another popular bread is the ghost chilli ciabatta, a traditional ciabatta topped with a marinated mixture of dried chillies, tomato paste, smoked paprika and balsamic vinegar. After par-baking it is topped with a butter that includes Culley's Bhut Jolokia (Ghost Chilli) sauce.

"I played around with that bread for a while a few years ago but it didn't really take off," David says. "But when we tried it again recently people were more enthusiastic. This year it won a Cuisine Artisan Award."

David says tastes in New Zealand are a lot sweeter than in the UK.

"New Zealanders have got a real sweet tooth. The breads we make are traditional, not laden with sugar or too much salt. We offer something fresh and tasty, often topped with seasonal vegetables."

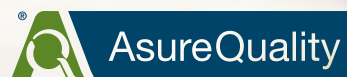
The breads are marketed as being 'fresh when you want it'. They are sold par-baked and chilled, and will last four weeks unopened in the fridge. Every product is baked through to the centre and all that is needed is to develop the crust in a home oven for about 10 minutes.

The breads are sold in Moore Wilsons, Farro Fresh, selected New World supermarkets, Fresh Choice and Supervalu in the South Island, and a number of independent operators such as Garden of York in Levin and Steve's Wholefoods in Palmerston North.

Today David runs the business with his partner, Sandy Phillips, who looks after the office and marketing as well as some of the baking. There are three more bakers, along with staff who work in packing and despatch and make the flavour toppings.

In 2013 Kapiti Artisan Bakehouse moved into new premises in Riverbank Road, Otaki. The business has two linked units and David is considering adding a third so he can expand the business.

"We're looking at some topped products, such as pizzas. There are some places we're not as strong in as we would like to be, and there is always the question of exporting, however I want to get this country fully sewn up first."



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Grizzly Bagel

Sue Fea finds an American tradition thriving in Christchurch.

The 2011 Christchurch earthquake caused huge upheaval for Sam Ellis and his young family, but out of the rubble was born a true passion for traditional baking and a thriving new business, Grizzly Bagel.

Sam, now 30, had been baking for just three months when the quake struck. He and his partner Sara Morgan had to evacuate their central Christchurch Red Zone home and flee with 11-week-old son Oliver in tow.

"It was a strange situation and really hard to imagine what to do next, but Sara's mum booked us tickets to escape the next day up to Cambridge in the Waikato," he says.

Soon afterwards Sam headed back to Christchurch to pack up their things and unfortunately contracted a serious waterborne illness from drinking contaminated water. That left him laid up back in Cambridge for several months.

Once recovered he picked up a job at Volare in Hamilton under the expert guidance of baker Ryan Simmons.

"I'd only just started baking, but I'm a quick learner," says Sam. "The team there were great. I still call Ryan every now and then when I want advice."

By late 2013 Sam and Sara were itching to move on and try something new.

Travelling around North America a few years earlier, Sam had become hooked on that famous North American staple, the bagel. "By the time we got back to New Zealand I'd already decided baking was what I wanted to do." He had developed a strong passion for baking bread the old-fashioned way. "Bread baking is thousands of years old. It's the focal point of so many cultures and communities," says Sam.

The couple decided to head back to Christchurch which had become a bit of a petri dish for new things post-earthquake. "The city had rebirthed itself and there was a strong sense of community and a very large growth in farmer's markets because of that," says Sam.

He decided to turn his love of bagels into a business, working part-time at farmer's markets, jostling duties as a stay-at-home Dad while Sara studied. "We were looking for a niche market, a more specialised product that we could do really well.

"There wasn't a lot of competition – nobody else was doing it." The city's few bagel shops had closed down after the earthquake. "We'd eaten a lot of bagels in Canada and the States and there's so much story behind the bagel. The humble bagel is underrated," he says. "It's a bread product that begs to be done properly and I'd developed a burgeoning interest in food.



Photos: Sara Morgan



Grizzly Bagel was born in late 2013.

"We were aiming to evoke that true North American feeling with the name. It just seemed perfect," he says. "The idea was to engineer the perfect bagel by merging the Montreal and New York styles. They're made from different processes and ingredients, producing a unique outcome." They got the recipe just

right. "We've had great feedback from so many North American customers who can spot a good bagel when they're walking past at the markets," he says. "They're always really excited to discover us."

By late 2014 Grizzly Bagel, baking from its small commercial premises, had gathered enough interest from wholesale clients and cafés to start producing five days a week. Sam started out supplying two or three cafés and now has about a dozen loyal clients hungry for his high-quality product.

There's skill involved in serving up the perfect bagel. "If they're not made correctly they end up dry and dense and can be quite crumbly and floury," he says.

Sometimes it's hard to find the balance between pleasing people and disappointing them with the fillings too, says Sam. Haloumi, pesto and spinach has long been a favourite and pity help him if he removes this from the menu.

Bagels are baked fresh before each market and popped in the sandwich press, grilled and toasted. "They're very popular at the market, as they're all served warm and people seem to like to have a warm bagel in their hand as they walk around the market," says Sam.

He hand-rolls about 400 bagels an hour. He uses New Zealand flour from Farmer's Mill. It's a slow process involving cold retarding. The bagels sleep overnight in the fridge before being boiled and baked. It's a very simple recipe, he says: flour from grains, water, salt, yeast, wild yeasts and time.

"Age-old traditions are our starting point. We mix the dough and let it rest, then ferment it until it grows, hand-shaping every bagel before letting them rest some more."

It's almost a three-day process. When they're ready the bagels are put into simmering water then straight out of the water into seeds, tossed and put into stone deck ovens at a high heat. "You're crafting a living element. It's trying to do what it wants – breathing and growing," says Sam. "There's an element of imperfection that we deal with every day and that's our passion and desire – to raise the bar on what we're happy with."

Last year he introduced a wholesale bread line, Bread Club, after suggestions from people following his social media posts. This supplemented the business with a European sourdough bread range.

Grizzly Bagel is now in production six days a week, with Sam turning out more than a thousand traditional handmade bagels a week. Sara takes over the early morning deliveries as the couple juggles Oliver, now five, and his little sister, Daisy, three.

Delicious donuts were added into the mix early on and have been a huge hit at farmer's markets. "People can't do without our lemon curd donut. It's a very classic, tart, rich flavour.

"We make all our own curds and custards, trying to keep them as seasonal as possible." Fans were in for a peach curd treat during



the Black Boy peach season recently when a friend harvested some peaches and dropped them off.

"People ask us when we're going to open a shop, so I guess that's the logical next step, but we want to make sure we can do it properly first."

For Sam, it's disappointing to see so many bread producers default to mass production. "We need to try harder and get back to fermenting breads and not aerating them."

Sam produces sourdough from a starter he says he took from Ryan's at Volare. "I never got around to telling him that," he says, with a grin.

Sourdough starters need daily feeding and last summer Sam supposedly took a break to escape with the family on holiday in Tauranga for 10 days. "The idea was to go off the

grid and not bake, but after two days I spent a whole day making bread, as the stuff we'd bought was terrible," he says. Even the sourdough starter went along in a jar, so it could be fed every two days.

Sometimes you just can't escape your passion. Not a bad way to be.

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Beer Battered Fish

A popular café offering – gluten-free



Prep time: 15 minutes

Cook time: Approx. 4 minutes

Serves: 6

Ingredients

Cod	700 g
Blue Diamond Extra Fine Blanched Almond Flour	2½ cups
Cornflour	2 tbsp
Baking powder	1 tsp
Salt	1 tsp
Beer (pale ale is best)	2/3 cup
Malt vinegar	2 tbsp
Egg whites	4
Freshly ground pepper to taste.	

Malt vinegar or lemon wedges to serve.

Method

1. Cut fish into 3 inch strips and pat dry between paper towels; dredge well in 1/3 cup almond flour.
2. Blend 2 cups almond flour, cornflour, baking soda, salt, beer, vinegar, egg white and pepper in a blender until smooth.
3. Heat at least 2 inches of vegetable oil in a large pot over medium-high heat.
4. Dip fish into batter with a fork making sure to coat completely. Carefully drop into hot oil, cooking only a few pieces at a time. Cook for about 2 minutes on each side or until golden brown.
5. Drain on paper towels and serve immediately with additional malt vinegar or lemon wedges.

Recipe tip

Without the gluten, the almond flour batter wants to float off the fish while cooking. Egg whites bind the mixture as well as give the coating a light texture.

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Poire Hélène Gateau



Recipes by Marcus Braun
courtesy of Nestlé Professional



Classically Poire Belle Hélène is a dessert made from pears poached in sugar syrup and served with vanilla ice cream, chocolate sauce and Chantilly cream.

Poire Belle Hélène was created in the late 1800's by Escoffier and named after the operetta "La belle Hélène".

Chocolate Sponge Sheet

Yields: 1 × 200 mm square tin

Ingredients

Plain flour	22 g
Eggs	2
Caster sugar	50 g
NESTLÉ Cocoa powder	8 g

Method

1. Whisk the eggs and sugar over double boiler to warm to 23°C.
2. Put the mixture onto the machine and whisk on high speed until a thick stable foam is achieved (sabayon).
3. Sieve the dry ingredients; fold into egg sabayon lightly until just incorporated.
4. Spread the mixture into the prepared sponge tin.
5. Bake at 200°C for approximately 6–8 minutes.

Ganache

Ingredients

Cream	50 g
NESTLÉ Docello® Bakers Dark Compound Kibble	100 g

Method

1. Cut the chocolate up into fine pieces.
2. Bring the cream to the boil.
3. Remove the cream from the heat and stir in the chopped chocolate.

Hazelnut & Almond Dacquoise

Yields: 1 × 200 mm square tin.

Ingredients

Ground hazelnuts	60 g
Ground almonds	60 g
Icing sugar	50 g
Plain flour	18 g
Egg whites	125 g
Caster sugar	60 g

Method

1. Whisk the whites until stiff and add the caster sugar gradually until combined and smooth.
2. Gently fold in the sieved dry ingredients.
3. Pipe the mixture onto silicon paper and bake at 180°C for approximately 15 minutes.



Sugar Syrup for Poaching Pears

Ingredients

Caster sugar	300 g
Water	400 g
Cinnamon stick	1
Lemon zested & juiced	1
Pears – peeled & cored & cut in half	3

Method

1. Bring stock syrup to the boil with juice, zest and cinnamon stick.
2. Add the prepared pears and cover with a cartouche (paper cover).
3. Gently simmer and cook until tender.
4. Once cooked remove from the syrup and drain well – allow to cool before assembling the gâteau.

NOTE: reserve some of the poaching syrup for moistening the sponge during the assembly of the gâteau.

Chocolate Brûlée

Ingredients

NESTLÉ Docello® Crème Brûlée Mix	65 g
Cream	250 g
250 grams Milk	250 g
NESTLÉ Royal Chocolate Couverture	130 g
Powdered Gelatine	5 g
Cold water	15 g

Method

1. Hydrate the gelatine in the cold water.
2. Bring the cream and milk to the boil.

3. Remove from the heat and whisk in the Crème Brûlée mix until fully combined.
4. Whisk in the hydrated gelatine and then whisk in the melted chocolate.
5. Pour into prepared mould and place into freezer to set firm.

Vanilla Panna Cotta

Ingredients

NESTLÉ Docello® Panna Cotta Mix	85 g
Cream	250 g
Milk	250 g

Method

1. Bring the cream and milk to the boil.
2. Remove from the heat and whisk in the Panna Cotta mix until fully combined.
3. Allow the mixture to cool to 25°C before pouring over the set brûlée.

Assembly

Yields: 1 × 200mm Square Mould.

1. Line the base of the mould with the baked dacquoise and spread the ganache over the surface.
2. Place the sponge on top and moisten with some of the sugar syrup from the poaching liquid.
3. Place the poached pear halves on top of the sponge and then prepare the chocolate brûlée and pour over top and then place into the freezer to set firm.
4. Prepare the panna cotta mixture and then pour over the set chocolate brûlée mixture and then place into the refrigerator to set.
5. Once set glaze the surface and decorate as desired.

Healthy Savoury Snacks

This recipe is very moreish. Once you start eating these snacks you cannot stop yourself from eating more.

The recipe itself is easy to do and gives you a uniquely different offer to your customers.

Ingredients

Cornmeal flour	200	g
Linseed	100	g
Sunflower seeds	50	g
Pumpkin seeds	50	g
Avocado oil	50	g
Course semolina	50	g
Course bran flakes	50	g
Boiling water	220	g
Salt flakes	25	g
Cracked pepper	25	g

Method

1. Place all ingredients in a bowl – except salt and pepper.
2. Add boiling water and mix into a ball.
3. Place on a silicone paper lined tray.
4. Place another silicone paper on top.
5. Roll out to 2 mm thickness.
6. Sprinkle with salt & pepper – even some sesame seeds for decoration.
7. Bake at 200°C for 15–20 minutes.
8. Cut into shards and allow to cool.
9. Sell in poly bags on top of your counter.

For more recipes and ideas, or information on our products, call 0800 937 866 or visit maurianz.co.nz



How to bake...

BENEDICT PIE



PIE BOTTOM

Alpine / Stratos Pastry Flour	1,000g
Volex Vegetable Pastry Margarine	300g
Salt	12g
Water (Variable)	350ml
Total Dough Weight	1,662g

METHOD

- Place flour, fats, salt into mixer and mix through until crumbed. (On cold days soften margarine.)
- Add water and mix until dough/base has formed with no lumps.
- Block up pastry and rest.
- Roll out to appropriate thickness to line pie tins.
- Fill the pie with egg, spinach, bacon & seasoning then bake.
- Once the pie has cooled, finish off by piping Hollandaise sauce on top.
- Tip: Use thinly sliced capsicum for extra colour or add tomato relish in the bottom of the pie before adding the ingredients for extra flavour. Salmon can also make a great substitute for bacon if desired.

FILLING

Eggs	100g
Bacon Strips	50g
Baby Spinach	5-10g
Hollandaise Sauce	10-15g
Salt and Pepper to season (If required)	

BAKING

Rotary Oven	190°C for 16-20 minutes
Conventional Oven	200°C for 16-20 minutes

Baking time and temperature may vary from oven to oven.



How to bake...

OPEN TOP BRIOCHE PANINI'S.



INGREDIENTS

Farmers Mill Brioche Mix	10,000g
Unsalted Butter	1,500g
Water (Variable)	4,000ml
Fresh Yeast (Or use dry at 2.5% Brioche mix rate)	600g
Total Dough Weight	16,100g



METHOD

- FDT 28°C
- Place mix, butter, water, yeast into the mixer and mix on 1st speed for 2 minutes.
- Mix on 2nd speed for a further 6-8 minutes or until developed – use the window test.
- Divide the dough into 3kg heads for the divider or 100gm pieces.
- Mold into round balls, rest for 10 minutes and process through the molder or sheeter to extend the required oblong panini shape and place on greased tray.
- Prove and bake.

BAKING

Rotary Oven	200°C for 12-14 minutes
Conventional Oven	210°C for 12-14 minutes

Baking time and temperature may vary from oven to oven.

FOR MORE INFO CONTACT MAT KEYS
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How to bake... **PASSIONFRUIT & VANILLA CUSTARD CAKE.**



SPONGE

Lesaffre Sponge Mix (From Farmers Mill)	1,000g
Eggs	400g
Water	350g
Vanilla Bean Paste	5g

- Add water and egg to the bowl.
- Add Sponge Mix and blend for (1) minute on low speed using a whisk.
- Whisk on high speed for (8) minutes.
- Mix on low speed for (2) minutes.
- Scale as required and bake at 190°C - 220° C for (approx.) 18 minutes.
- FBT 24-27 °C.

Baking time and temperature may vary from oven to oven.

METHOD

- Cut sponge into 4 layers. Soak each layer with passionfruit pulp/juice.
- Pipe custard and fresh cream between each layer.
- Cover with fresh cream and decorate as desired.

VANILLA CUSTARD

Lesaffre Patisserie Custard Mix (From Farmers Mill)	1,000g
Cold Water	2,000g
Fresh Cream	500g
Pure Vanilla Bean Paste (Or Vanilla beans / pods)	10g

- Add all of the ingredients into the mixer and whisk on slow speed for 30 seconds then on high speed for 5 minutes.



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Almond and oat crackers

by Asher Regan



These crackers are an ideal addition to a bakery's list of products as they are easy to make, keep well and taste great. They can also be customised by adding spices, different ground nuts or seeds to the mix.

Nuts are a great addition to many recipes and are heart healthy as well. A handful of nuts every day can reduce your risk of developing heart disease. Even those who eat nuts once a week face less risk of heart disease than those who don't eat any.

Most nuts contain high levels of fat, but don't let that put you off. They are rich in both monounsaturated and polyunsaturated fats. These are the types of fat that can improve blood cholesterol and lower your risk of heart disease.

Adding nuts to baked goods can be an excellent point of difference from your competitors so make sure you let your customers know.

For more information on healthy baking and catering see the Hospitality Hub – www.heartfoundation.org.nz/hospitality

Ingredients

50 portions

Ground almonds	360 g
Wholemeal flour	240 g
Porridge oats	200 g
Olive oil	180 mL
Water	220 mL

Method

1. Heat oven to 180°C.
2. Mix all ingredients together to form a slightly sticky dough.
3. Roll dough out to approximately 3 mm thick on a floured bench top.
4. Cut into desired shapes.
5. Place on a baking sheet and bake for approximately 10–15 minutes or until crisp and lightly browned.

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Butterscotch Blondie



SERVES: 16

INGREDIENTS

300g	butter
250g	Chelsea Raw Sugar (1 cup)
4	eggs (size 7)
130g	white chocolate melts/buttons (1 cup)
115g	Chelsea Golden Syrup (1/3 cup)
500g	plain flour (4 cups)
5g	baking soda (1 tsp)
1	pinch of salt
115g	chopped walnuts (1 cup)
10ml	vanilla essence (2 tsp)

Butterscotch Sauce

400g	Chelsea Soft Brown Sugar (2 cups)
250ml	cream
50g	butter
5ml	vanilla essence (1 tsp)

METHOD

Pre-heat the oven to 180°C conventional bake. Line a 24cm x 34cm tin with baking paper, covering the sides and base. Cream the butter and sugar with an electric beater for at least 4–5 minutes, until smooth and creamy. Add the eggs one at a time, beating well between each addition.

Melt the white chocolate and golden syrup together into the microwave or a saucepan until smooth and combined.

Fold the flour, baking soda and salt into the butter mixture along with the melted chocolate and golden syrup, walnuts and vanilla.

Spoon into the prepared tin and smooth the top. Bake for 28–35 minutes until cooked but still soft and fudgy in the centre (when testing with a skewer, there should be a few fudgy crumbs attached that can be rolled into a ball between the fingertips).

Butterscotch Sauce: Combine all of the ingredients in medium sized saucepan, stir over a low heat until the sugar has dissolved and the butter melted. Continue to cook until the sauce thickens slightly.



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Gold Label Chocolate Brownie with Peanut Butter

Ingredients

Bakels Gold Label Chocolate Brownie Mix	800 g
Egg	200 g
Butter (slightly melted)	200 g
Chopped nuts	180 g
Peanut butter (crunchy)	150 g
<hr/>	
Total weight:	1530 g

Method

1. Place all ingredients except for the peanut butter in a planetary bowl, fitted with a paddle attachment.
2. Mix on slow speed for one minutes and scrape down. Mix for a further two minutes on second speed.
3. Deposit the peanut butter into to 20–30 g drops around the surface of the smoothed brownie batter. With spoon swirl the peanut butter through the batter.
4. Deposit into a greaseproof paper lined tin 375 mm x 375 mm.
5. Bake at 170°C for 40–50 minutes. Leave in the tin to cool for half an hour before turning out.



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Smoked Chicken & Cream Cheese Quiche

with Barker's Professional Capsicum & Apricot Savoury Filling

Yield: 350 mm x 130 mm flan tin

Short Pastry

Plain flour	200 g
Salt	2 g
Butter	100 g
Cold water	50 g

Method

1. Sieve the dry ingredients.
2. Rub the butter into the dry ingredients until a sandy texture is achieved and there are no more lumps of butter left.
3. Add the cold water and bind all of the ingredients together being very careful not to over mix the paste.
4. Flatten out and cover in cling film. Rest in the refrigerator for 20 minutes before rolling out and lining the flan tin. Roll out to 4mm thick.
5. Blind bake the pastry at 190°C for approximately 15–20 minutes.
6. Add the fillings and bake at 190°C for approximately 12–15 minutes.

Quiche Filling

Egg	1
Yolk	1
Milk	100 g
Cream	100 g
Salt	pinch
Cayenne pepper	pinch
Ground black pepper	pinch

Method

Whisk all of the ingredients together and then sieve the mixture.



Filling

Barker's Professional Capsicum & Apricot Savoury Filling	150 g
Grated cheese	60 g
Smoked chicken	130 g
Cream cheese	90 g
Qty fresh chives	

Method

1. Sprinkle the grated cheese onto the base of the blind-baked pastry case. Dot the surface with Barker's Professional Capsicum & Apricot Savoury Filling.
2. Place the smoked chicken on top followed by dotting the top with pieces of the cream cheese.
3. Pour the quiche filling over the filling and then sprinkle with chopped chives.

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