



# slice

from the Baking Industry Association  
for cafés, caterers and bakeries

**Bakery of the Year**  
everything you should know

**Fale cakes fulfill a dream**

**Rabbit Pies**  
Southern winners

**The methods**  
A guide to prize-winning pastry

**Food under control**  
what, where, how, why

**Employment law changes**







# ***New Generation***

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**Advertisers and contributors –  
Next booking deadline  
8 June,  
Material deadline  
15 June.**



# From the President

## KEVIN GILBERT KEEPS IN TOUCH



### Finally!

In case you haven't heard us screaming from the roof tops ... it's here! We FINALLY have the Food Control Plan from MPI.

It has taken an immensely infuriating length of time to extract it from them, however we now have it and the result is a much simplified and easier-to-use programme. There are several changes to the system, not least of which is that it is now a free benefit to all members and available in the members section.

We're headlong into organising the BIANZ section at Fine Food in June and the competitions that go along with it – Bakery of the Year, the search for the New Zealand representative for WorldSkills, and a couple of other surprises.

### Awards

We have also come up with some significant enhancements to the stand and, with the help of our incredible supporters, the competitions, and event as a whole, are shaping up to be something very special.

The MC for our awards dinner has been secured and we're very excited to say that we will be entertained and controlled on the night by Urzila Carlson. For those that don't know her, Urzila is an extremely funny person who is a regular on our screens (7 Days, The Project), tours the national and international comedy circuit, and even has her own IMDb listing.



If being surrounded by your peers for an evening of awards, fun and catching up with friends isn't enough for you, having this South African born comic taking charge of events will be an absolute blast.

We will be incorporating an AGM into the Fine Food weekend's events so, if you are unable to be there, remember to have your proxy forms in so that you can have your say in what happens and the direction that BIANZ takes.

### Have your say

With the AGM also comes the election of those who look after your interests and represent the industry as part of BIANZ. If this is something that interests you, now is the time to raise your hand.

I realise that we're all busy people, many of whom have businesses to run with all that entails. I understand that committing to actively serve on the BIANZ Executive may seem a big ask.

But I also understand that for BIANZ to continue to develop its work and to strengthen our industry, we need passionate and committed people who are willing to give of themselves to help the industry that feeds us all and keeps us all in business.



We regularly ask for people to join the executive and engage with the work that is required behind the scenes to speak for the industry, nurture and in some cases defend it, facilitate the education of those entering it, and otherwise make it a respected career that is seen and heard.

After the rush of Fine Food, Bakery of the Year, Worldskills, and the Awards Dinner there will be the mid-year punctuation of the Bakels Supreme Pie Awards which we all look forward to (some of whom I have heard are planning already).

### Then iba

Then the baking world looks towards iba.

The icon of baking trade shows held every three years and this year we are looking to organise a tour through parts of Europe, hosted by the baking associations of Germany and The Netherlands as well as Puratos in Belgium.

We already have interest from some bakeries in Australia looking to join us but, as always with these things, we need the numbers to make it a viable option.

See "BIANZ Tour– iba 2018" on page 46 for more information and if you are interested in joining us, please contact teghan@bianz.co.nz.

## BAKING INDUSTRY ASSOCIATION OF NEW ZEALAND

### New Members

We welcome

Baketime	Dunedin
Cottage Bakehouse	Dunedin
Couplands	Christchurch
Food Enterprises Ltd	Blenheim
Gloria Bakery	Dunedin
Knee Deep Investments Ltd	Geraldine
Korpiko Ltd	Nelson
Pukeko Bakery	Auckland
Totally Gluten Free Ltd	Christchurch





In the BIANZ office we are busy preparing for what will be another exciting event at Fine Food featuring the Bakery of the Year and Trainee of the Year. We are changing the way we host these events, making the format new and exciting for 2018.

### Bakery of the Year

For the first time we are including chilled items into our competition products as we will be having chilled cabinets as part of our display. This is a great opportunity to try out some products we have never had in bakery of the year before, and also look to a theme we haven't had in a while – mid-winter Christmas.

### WorldSkills

This year we are changing the way we conduct our Trainee of the Year competition. Not only does the competitor gain the title of Trainee of the Year 2018, they may gain entry to Worldskills 2019 in Russia, as New Zealand's first baker in the competition.

Due to there being a limited amount of entries in some regions, we are changing the regional heats to a static competition to be judged on 7 June at Gilbert Fine Food in Dunedin. This means that instead of having a time restriction on this first round, you can take more time with this entry. We will not impose a time restriction. See page 13 here or the BIANZ website for details.

Because of these changes we will continue to take entries up to two days before the competition. If you have any specific questions, please contact myself or Kevin [kevin@bianz.co.nz](mailto:kevin@bianz.co.nz)

After a number of enquiries about age restrictions on entry criteria we will be opening up entry to all trainees. This means however that the person selected for Worldskills may not be the winner of Trainee of the Year. BIANZ reserves the right to decide who is best suited to be the WorldSkills representative.

Requirements: For WorldSkills competitors need to be no older than 21 years of age by 31 December 2018 to gain entry. All competitors are either currently learning a vocational skill under a skills training provider or a skilled apprentice. Competitors will compete in both the Pastry and Bread sections of the competition. To see more information about the competitions and to enter see [www.bianz.co.nz/competitions](http://www.bianz.co.nz/competitions)

### Awards dinner

We will again be hosting the BIANZ Awards Dinner, where we announce the bakery and trainee of the year, at Waipuna Estate in Auckland. This event will be mid-winter Christmas themed and will be an event not to be missed. Tickets to the dinner will be \$120 including GST for members and \$150 including GST for non-members. For Tickets, see [www.bianz.co.nz/competitions/fine-food-auckland-2018](http://www.bianz.co.nz/competitions/fine-food-auckland-2018)

As always if you have any questions please get in touch,

Cheers  
Teghan

## Events calendar

What	When	Where
New Zealand Bakery of the Year	16–26 June	ASB Showgrounds Auckland
	24–26 June	ASB Showgrounds Auckland
Bakels Supreme Pie Awards competition 	28 June –31 July	National
	6 August	National
	15–20 September	Munich, Germany
 WorldSkills New Zealand National Finals	1–30 September	Wintec Hamilton
THE GREAT NZ CHRISTMAS MINCE PIE COMPETITION	14–19 October	National

# news and views

## Ben Bayly becomes top pie judge

He's a household name thanks to the enormous success of Auckland restaurants, The Grove, where he was executive chef until recently, and Baduzzi on Auckland's Wynyard Quarter waterfront. Some will recognise him from the first two seasons of My Kitchen Rules NZ. Now Ben Bayly is preparing for another challenge as this year's NZ Bakels Supreme Pie Awards celebrity chef judge.

It's an honour he's thrilled to accept especially as pies, as treats, rank pretty highly in his choice of a meal. "I'm a steak and cheese guy. I just can't go past it. It's bloody yum."

In fact as this interview is being conducted at his new restaurant, The Grounds in Henderson, a couple of gold-winning pies are being heated for a photo but the wafting aroma of them is proving a serious distraction.

Ben remembers with fondness yearning for a pie when returning home to New Zealand for a break occasionally while away for 10 years, initially training at the Johnson & Wales University of Culinary Arts in Providence, in the USA, then cooking in some of the best restaurants in the world in the United States, the UK, Europe and Melbourne.

"I used to come home every two years or so and dad or mum would pick me up at the airport and I'd always stop at a service station to get a pie straight off the plane. That was in my 20s. I left when I was 19 and came back at 30. You just can't get a good Kiwi pie overseas."

He still thinks of Te Awamutu as home – he grew up there on a farm and attended the local college – and neighbouring Kihikihi, where his wife is from and grandfather still lives, as the best place in New Zealand to buy a pie at Viands Bakery. "They know how to make a pie and I like the fact that it's in the middle of nowhere but people know, they know about it."

Like his career thus far as one of this country's most successful chefs and restaurateurs, he's taking the chance to judge New Zealand pies seriously, and he certainly knows what he's talking about when he mentions tastes, textures, and keeping pie recipes honest.

"I'm not a big fan of the yellow pastry. I like things to taste the way they are meant to. I know puff pastry well; I make it, so I like a nice puff pastry top and a short pastry bottom. No cheating on the gravies! Nothing artificial, I'm an 'all natural' guy. I'm all about using a nice arrowroot, cornflour or even a nice roux to thicken the pie, that's no problem for me because you just can't eat a pie without it.

I'm not big on the artificial salts and MSGs and I'll taste it straight away. So if it's a steak and cheese pie I want to see beautiful braised beef, chuck. Lamb shank pie is one of the most beautiful things around too, braised lamb shank. Just no cheating when it comes to flavour. I will taste it and I'll come down on you!"

Ben describes the pie as 'every person's food' saying "they deserve to have their pie made properly."

He's also looking for a return to vegetables in pies.

"Remember back in the day when they had peas and carrots in pies? What happened to that? They were just frozen peas and carrots but beautiful! That was another nostalgic moment for me; back at school my pies had peas and carrots in them. They're a natural sweetness. Use vegetables to bulk out the meat, they're cheaper than ready-made gravies and even frozen is fine."

Ben declares he's not a pie-making expert but he is a taste expert. "And I know my pies."

In the Gourmet Meat and Café Boutique categories he's looking for distinctive flavours.

"I like hangi pies. I'd love to see a hangi pie in the competition. When you make a pie you have to visualise how people re-heat it and hold it. So you can only use ingredients that lend themselves to that technique of re-heating. You can't make an eye fillet pie; it would be a waste of time. Seafood is a very delicate ingredient; you've got to be really careful how you make it. A paua pie, for instance, would be delicious because minced paua would hold really well."

If you're thinking of making a really traditional-style pie, then you are already on Ben's wavelength. He says the right ingredients are those that are slow-cooked like veal cheeks, lamb sweetbreads, cheaper cuts of meat, even offal.

"Think about the contrasting texture in a pie. You bite through the pastry which is textural and then you want to feel the difference of the filling in your mouth.

"Show economy using interesting cuts of meat that don't cost much money. Think about supporting organics too; there's no reason why you couldn't make an organic pie.

"The way we eat food is changing and people who make pies will be thinking about changing too," says Ben.

He hopes to see what they come up with for the 22nd NZ Bakels Supreme Pie Awards.





## George Adams joins board of Competenz



Industry training organisation Competenz has appointed George Adams to its Board of Directors.

Described as a “food and beverage industry heavyweight”, Mr Adams is the former chair of the NZ Food and Grocery Council and currently holds chairman and directorship roles on the boards of the Occupational Health Advisory Board, the Business Leaders Health and Safety Forum, Mix Cosmetics, Apollo Foods Tegel Group Holdings, Insightful, Mobi and Nexus Foams Ltd. He also led the 2014 Independent Forestry Safety Inquiry.

Mr Adams will replace outgoing board member Kelly Smith.

Competenz Chairman Mike Simm says Adams’ governance experience across many relevant industries makes him a valuable addition to the board.

“We’re thrilled he has accepted this board appointment. He has a great deal of experience in governance and is a strong advocate for the FMCG sector.

“His 25 years’ experience leading companies in New Zealand, the Pacific and Europe gives him an in-depth appreciation of the benefits of industry training to learners, companies and the country.”

Mr Adams took up the directorship position on 1 May 2018.

## Pie Awards entries go digital

Exciting news, bakers! NZ Bakels has added a new way to enter this year’s Bakels Supreme Pie Awards.

Since 1st May, online entries have been available via [www.nzbakels.co.nz](http://www.nzbakels.co.nz) > Pie Awards.

NZ Bakels managing director Brent Kersel says the move to online entries will make it a lot easier for bakers and café owners to enter the 22nd NZ Bakels Supreme Pie Awards.

“But don’t worry if you don’t have internet access: hard copy entry packs will still be available from your local Bakery Advisor or Bakels directly.”

“Remember entries close at 5pm on 28 June. It is important to read the Call for Entries and review the rules and tips. Also it is important you have the correct weight for your pies to avoid being disqualified.

“Any questions, call our team at NZ Bakels on 0800 PIELINE (0800 743546) during office hours.

“We look forward to receiving your entry and best of luck!” says Brent.

“Oh and don’t forget to follow our Facebook page/Bakels New Zealand Supreme Pie Awards for pie news and tips.”

### Diary dates:

May 1 – Entries open for the 22nd NZ Bakels Supreme Pie Awards  
June 28 at 5pm – Entries close  
July 26 – Judging day  
July 31 – NZ Bakels Supreme Pie Awards.

## UK Baker makes wine-dispensing cake

The boozy bake was created by Demi Salt of Nottingham-based Bijou Beauty Bakes.

Made in the shape of a handbag, the cake conceals a wine bag containing roughly five glasses of cream rosé wine within its vanilla sponge and fondant.

Ms Salt said the birthday girl had wanted a real wine-dispensing handbag, but the cake was a more affordable option.

It’s a new business and Ms Salt is currently waiting for her food hygiene certificate to come through.

She old *British Baker* she would charge between £125 and £150 for a wine-dispensing cake, which serves up to 20 people.

## Bakery opens late

A French baker has defied tradition by changing his opening hours to suit the 'on-the-go' consumer trend.

Nicolas Puget, owner of Ô Pain Délicieux in Montpellier in the south of France, came up with the idea to open only between 4pm and 8pm so that people can buy bread on the way home. He also does not open on weekends, which is unheard of in France.

Puget worked on an organic olive farm and a vineyard before becoming a baker. He learnt the skills to become an artisan baker training at the Internationale de Boulangerie (EIDB) in Noyers-sur-Jabron, where he learnt artisan baking. All the products he makes are 100% organic, also a rarity in France.

His bakery has become so popular that customers queue up outside the shop before the doors open. Puget admits there is a still a long way to go to embrace the organic trend but he hopes that, given the success of his bakery, he will be able to expand and open more shops.

## Beer from bread

British department store chain Marks & Spencer has teamed up with Adnams brewery to sell a range of beers made from discarded bread crusts.

With up to 44% of bread going to waste in the UK, according to supermarket Tesco, retailers have been exploring new ways to cut waste generated by stores and their supply chain.

Producing the beers under the brand name Used Our Loaf, Adnams has used surplus bread to replace some of the malted barley traditionally used in brewing.

Making beer from bread isn't new; records of brewers and bakers working collaboratively stretch back over 7,000 years, everywhere from ancient Egypt to Belgium.

To make the Loaf brew, more than 700kg of surplus bread is pulped into breadcrumbs, then mashed with three times as much malted barley. Hot water is added to the mixture then steeped slowly to release fermentable sugars.



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# Health benefits proved

## Triple-improvement with Palatinose™ demonstrated in study



A recent study by Professor Christiani Jeyakumar Henry and a team at in Singapore compared a low glycaemic diet with a high glycaemic diet in a real-life scenario. The results show that participants who followed the low glycaemic diet – one that included BENEØ's functional carbohydrate Palatinose™ – experienced

three main improvements: a lower glycaemic profile, reduced variability in blood sugar levels and improved fat burning.

The study was carried out at the Clinical Nutrition Research Centre, Singapore Institute for Clinical Sciences, Agency for Science, Technology and Research and the National University Health System, Centre for Translational Medicine, Singapore.

Twenty-four hour continuous blood sugar monitoring was conducted with 20 men. Participants were on two dietary treatments (low and high glycaemic) in a randomised, double blind, controlled cross-over design. In addition, the participants' energy expenditure and metabolism was measured. Overall, the trials covered a time period of 42 hours to represent a normal day-to-day situation.

The glycaemic load of the participants' meals was modulated by adding sucrose for the high glycaemic group and BENEØ's

Palatinose™ (isomaltulose) for the low glycaemic group. Two metabolic parameters – glycaemic response and substrate oxidation – were measured, with the former using continuous glucose monitoring (recorded every 5 minutes for 42 hours) and the latter using whole-body calorimetry.

The results showed that each low glycaemic modulated meal could move the participants' substrate oxidation – the process of generating energy within the cells from food consumed – from carbohydrate oxidation to a higher fat oxidation, thus promoting fat burning and subsequently, over time, helping in weight management.

Anke Sentko, Vice president Regulatory Affairs & Nutrition Communication at BENEØ, commented that "the study by Henry's team really shows how Palatinose™ can contribute to a healthier diet.

"The benefits can be seen after each meal and the cumulative benefit is even higher thanks to a shift in metabolic set up carried over from one meal to the next.

"Given high blood sugar levels are a risk factor in the onset of type 2 diabetes mellitus, these findings demonstrate how Palatinose™ opens up opportunities for consumer products that not only promote blood sugar management, but weight management as well. In addition, an EU health claim highlighting the lower rise in blood sugar is possible when Palatinose™ (isomaltulose) is used to replace sucrose by 30%."



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# Employment law changes ahead

by Alice Porter

What are wages going to cost businesses by the end of this year?

The minimum wage rose to \$16.50 from the beginning of last month. The government has committed to a minimum wage of \$20 per hour by 2021, and is considering ending the Starting Out and Training rates, which are currently 80% of the minimum wage.

The government has talked about introducing the living wage as a minimum rate of pay for all public sector employees. The living wage at the time was \$20.20 but has since been reviewed and is now \$20.55. Many government departments have eliminated pay rates below the living wage already.

The government has also talked about the need for wage increases for key groups like teachers and nurses, which has created expectations of significant increases for unions this year. We may be about to see the first strike from nurses in many years, because what has been offered in collective bargaining isn't matching their expectations.

The Aged Care Settlement increased wages by up to 40% for 55,000 workers in the Aged Care Industry, many of whom were paid at or near the minimum wage previously. The coverage of that settlement has since considerably widened covering many other jobs, and has also triggered an ever increasing number of other pay equity claims for different workforces.

## Relativity issues

Significant pay increases for certain workforces creates relativity issues with workforces that haven't had a significant pay increase, particularly when they supervise or work closely with the workforce that has had one, or where their work is similar. With all the talk of 'fairness' in wages, this puts considerable pressure on the employers of those related workforces to adjust their wage rates to restore the relativity.

So far this has all sounded like a public sector problem, but female dominated workforces and workforces that are paid considerably less than the living wage are widespread in the private sector.

Large scale wage increases don't happen in isolation, and it's not really tenable for public sector jobs to pay substantially more than most comparable jobs in the private sector. If this is what emerges over time, it's reasonable to expect the government to create pressure or even direct legislation to correct this.

They are already considering legislation allowing unions to bargain across industries for minimum pay and conditions for jobs in that industry, as happens in many industries in Australia under their award system.

As an example, across most of Australia a permanently employed, unqualified baker's minimum pay rate is \$21.60NZD per hour. Compulsory overtime and penal rates would also be likely to apply. In New Zealand the average hourly rate for an unqualified baker is currently \$16.60.

## Different thinking required?

Business owners have made decisions about how to structure their business and therefore what staff and how many they need, or even whether their business model is viable, based at least in part on current rates of pay.

If we see significant growth in wages it may require businesses to think different about how they operate.

Kiwi businesses have traditionally invested less in technology and other business development opportunities to increase productivity and profitability than businesses do in other economies, particularly those with much higher wages. Lower wages have been a factor here – in New Zealand it's possible to employ higher numbers of people than other similar businesses do in places like Australia, and still be profitable.

Now could be a good time for businesses to start thinking about how they would respond to significant wage growth and whether current staffing models will stand them in good stead over the next five years.



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# Under control

## Time to move on your Food Control Plan



A food control plan (FCP) is a complete plan for managing food safety and suitability in your business.

By law, virtually every food business in the country has to have a plan approved by the Ministry for Primary Industries (MPI). It can be expensive and difficult for bakeries to put a food control plan together, but for BIANZ members it's easy and economical.

The BIANZ custom food control plan is free of charge to BIANZ members and you have to be a member to get it. It is designed for a variety of bakeries and has already been evaluated and approved by MPI.

The BIANZ Food control plan is what is known as a 'Section 40' food control plan template. Businesses using this template only have to have it registered with MPI.

### If you don't

If you don't make use of the BIANZ plan and if you do any wholesaling, you will need to develop a custom FCP plan to suit your business on your own. You will need to:

- Develop your plan (probably with the help of a consultant, costing perhaps \$2000 to \$4000-plus)
- Have it evaluated – costing perhaps \$1500 to \$3000
- Register it with MPI and renew your registration each year
- Fill out a scope of operations form
  - Get checked by a verifier (auditor)
  - Follow your plan to make safe food.

(Strictly local retail bakeries and cafés can use the council-issued Simply Safe & Suitable plan and simply register with their council.

### When you do

With the BIANZ plan, you can skip the first two steps, saving both time and money. Instead your first step is to get the BIANZ Wholesale Bakery Template Food Control Plan.

The first thing you do on getting the plan, before you register with MPI, is to tailor. BIANZ can put you in touch with a good consultant to assist you.

Then you register. See the MPI website for this.

When you register, you will have to send MPI a copy of a signed letter from BIANZ confirming that you are a BIANZ member.

When you register with MPI you have to complete Scope of Operations form (it's not complicated) and you have to have an email or a letter from your chosen verifier confirming they will do the job.

### The plan

The BIANZ FCP contains a series of simple points: things you have to **know**, things you have to **do** and things you have to **show**, including what records you need to have. It's all colour coded to make it easy to follow.

BIANZ president Kevin Gilbert says "The BIANZ template is as simple as the Food Control Plan process can be made and will serve as a vital tool for many businesses."

The plan begins with a day plan covering starting, preparing, making and cooking, serving, and closing.

Each of these day stages is then covered in more detail. For example, the setup stage reminds you to note your registered water supplier, something that might be easy to overlook but information that could be vitally important if your water supply is unsafe.

The plan also includes information (in red!) on what to do when something goes wrong.

The plan is extremely broad, touching on almost every part of a bakery business apart from the actual recipes and the accounts. For example there are notes on staff (and visitor) training, cleaning, hygiene, temperature control, and separation.

### A first

BIANZ was the first organisation to create a 'Section 40' template. MPI is in the process of creating a form and pricing structure for registering against these kind of templates, but in the meantime you can use the form on the MPI website, and for now you don't have to pay.

### Versatile

The BIANZ plan is what the ministry people call a 'combo' because it combines templates for wholesale 'manufacturing' bakeries, retail bakeries, and café bakeries.



There are procedures for cooking/baking food, preparing and serving, plus specialist processes such as sushi and sous vide.

The verifier will expect to see records of the food, the date it was cooked, and the time it took to cool down.

"Things you have to show" includes records. The plan clearly identifies the records you're required to have. You can download suitable colour-coded record blanks from the MPI website.



## The verification

A food control plan, like any plan, has to be followed. It's no use otherwise. Follow it and you will be ready for the verification (or audit – the same thing).

Your bakery must be verified (audited) at the required frequency. The frequency is determined by the verifier depending on the outcome of the audit: ie acceptable or unacceptable.

If the verifier finds a number of areas where the plan hasn't been implemented, the verifier requirements now involve assessing outcomes for each component of the audit.

If the verifier is happy with what they find, they might qualify you for less frequent audits, perhaps 18-monthly. If they're

dissatisfied, the bakery might have to undergo more frequent verifications. While the costs of failure can accumulate, the rewards for doing it right are obvious.

## Looking after customers, looking after business

Follow the plan, pass the audit, and you'll score a handsome certificate you can proudly hang on the wall to assure your customers that you're looking after them well.

## Deadlines

Bakeries using the BIANZ Food Control Plan must register with MPI before 31 May 2018 to avoid paying the registration fee. Registering includes having a verifier engaged and completing the Scope of Operations form.

Bakeries previously registered with the HACCP system have until 30 November to register under the new system.

The New Zealand food safety reform that has led to this development is focused on suitability and consistency across the country, capturing all food industry groups.

The custom combo food control plan replaces the former BIANZ HACCP-based food safety programme. It was developed by MPI collaboration with BIANZ and Food & Health Standards.

See the BIANZ website for more information.

# Proving its worth

In a quaint village on the outer reaches of the beautiful Nelson area you will find some of the region's best pies and baked goods. Yes, we're talking about The Bakery at Wakefield.

Hostservice has been privileged to work with The Bakery at 12 Clifford Road Wakefield over many years, and with the present owners Mark and Trish since 2011.

Let us take you there...

Situated on the busy Nelson to Christchurch route, their great food and great service has become increasingly popular to locals and travellers alike, recent additions have been necessary to keep up with the demand.

These additions include a new TS-36C Retarder/Prover (pictured).

This unit will hold 36 400 x 720mm trays of product chilled overnight with adjustable pre-set proving time to be ready for bake-off. This greatly reduces the baker's preparation time during a night allowing

for 2-3 hours of gradual proving of pre-prepared product, and is excellent for croissants and bread rolls etc which can be pre-formed by the staff during the previous afternoon and held ready overnight without the risk of spoilage.

Proving time, humidity and temperature are fully adjustable giving an excellent end result.

The cabinets are available in both 36 tray and 18 tray, and can be ordered for either wheel-in racks or trays direct on to internal cabinet rails.

The other recent addition Hostservice has supplied to Mark and Trish is a new Apollo TS48 3 door chiller for holding their famous pies, sausage rolls and filled sandwich stock ready for transfer to the ovens or the retail cabinets. These chillers are particularly good for conditions with high heat/low humidity (Class 5, 40°C) with top mounted twin motor units.



Thumbs up for the new Prover/Retarder! L-R Trish, Taylor and Rachel from The Bakery at Wakefield.

Be in touch with the team at Hostservice today and see what we can do for your bakery, or feel free to visit The Bakery at Wakefield to just sample the goodness for yourself.





# BAKERY OF THE YEAR 2018

## Mid-winter Christmas

**Where: Fine Food New Zealand 2018, ASB Showgrounds, 217 Green Lane West, Greenlane, Auckland**

**Entries close: Saturday 16 June 2018, 5pm**

**Entries delivery: Saturday 23 June 2018, no later than 5pm.**

**Judging: Sunday 24 June 2018.**

**Announcement: Monday 25 June 2018 at the BIANZ Awards Dinner, Waipuna Estate.**

### **The Benefits of Entering Competitions**

The benefits of competition are numerous, whether a prize is won or not. 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 are benchmarked against other local entrants. This information can then be applied to daily production for your customers.

The theme for this year is Mid-Winter Christmas. This will give entrants a chance to enter their well known recipes as well as try something new!

Below are the proposed competition items for this year, please note these are subject to change:

**Bread:**  
Panetone, Stollen, Sourdough

**Cake:**  
Mini Yule Logs, Gluten Free Glazed Fruit Cake, Trifle Verrines

**Pastry:**  
Sausage Roll, Choux Pastry Eclairs, Croissants

**Creative:**  
Innovation- new bakery product of competitors choice, Gingerbread Christmas Tree, Packaged Shortbread as a Christmas Gift

**Enter on our website at <http://www.bianz.co.nz/competitions/bianz-bakery-of-the-year-2018>**



# TRAINEE OF THE YEAR 2018



## Improve your skills, see the world

This year to encourage our future bakers we are offering to not only the title of Trainee of the Year but also the opportunity to represent New Zealand as our first ever baker at World Skills, Russia, 2019.

### Who can enter?

- After a number of enquiries about age restrictions on entry criteria we will be opening up entry to all trainees. This means however that the person selected for WorldSkills may not be the winner of Trainee of the Year. BIANZ reserves the right to decide who is best suited to be the WorldSkills representative.
- Competitors who are either currently learning a vocational skill under a skills training provider or a skilled apprentice.

### How will the competition work?

The competition will begin with a static competition, with the final a bake-off to be held at Fine Food New Zealand, ASB Showgrounds, Auckland 24-25 June. The winner will be announced on June 25 at the BIANZ awards dinner.

If this sounds like you and would like to see the competition criteria, find more information and enter, see [www.bianz.co.nz/competitions](http://www.bianz.co.nz/competitions) or contact Teghan@bianz.co.nz

To enter go to [www.bianz.co.nz/competitions](http://www.bianz.co.nz/competitions).

For more information, FAQs and to see recent World Skills success stories see [www.worldskills.org.nz](http://www.worldskills.org.nz)

If you have any questions, please contact Teghan Mear <[teghan@bianz.co.nz](mailto:teghan@bianz.co.nz)> or Kevin <[kevin@bianz.co.nz](mailto:kevin@bianz.co.nz)>.

### Products to be sent for the static competition

#### Task 1

Enriched White Bread Dough (20% butter)  
3 × 680g  
(baked weight) 4 strand plait.

#### Task 2

Rye Bread Dough (50% Rye, no added gluten)  
3 × 680g  
(baked weight) cob loaf.

#### Task 3

Crusty White Bread  
3 × 680g (baked weight)  
Viennas 12 × 80g (baked weight) Knot rolls

#### Task 4

Viennese Biscuits  
12 Viennese biscuits (4 piped styles)  
Finish Competitor's choice. Chocolate must be used as a finishing medium.

### Where to send the products

The products will be judged at Gilbert's Fine Food, Dunedin on Thursday 7 June. Products will need to have arrived by 12pm.

If you are sending your products please take note of how long the products will take to get to Dunedin and how the products need to be packed to arrive safely.

Send to: Trainee of the Year Competition  
Gilbert's Fine Food  
47 Otaki St, South Dunedin  
Dunedin 9012

We will continue to take entries up to two days before the competition.



# The French Baker

**Cheryl Norrie** finds capital hospitality in Greytown

Former Wellington restaurateur Rusty Donworth has swapped fine dining for running a café bakery over the hill in the rural Wairarapa.

Rusty took over the Greytown business four years ago from the original French baker, Moise Cerson and his wife Andrea. He had been living in the Wairarapa town for eight years, and was attracted by the idea of owning a business which he could combine with raising his two sons.

He's not a baker by trade – in fact he studied law at university. But he never practised as a lawyer and instead found his niche in the hospitality industry, working first at late night hang out Café Paradiso before becoming the face of Wellington institution the Boulcott Street Bistro, where he was part-owner.

Rusty has worked hard to create a welcoming atmosphere at the café bakery. It's a little like French bakery meets sitcom bar *Cheers* – the place where everyone knows your name.

"It is knowing your customers, knowing what they want and like and looking after people really, that's what we're doing."

Rusty traces his career in hospitality to growing up with parents who loved to entertain.

"I learnt how to make a gin and tonic when I was three. I don't think it was a particularly good gin and tonic," he laughs. "But they did lots of entertaining and there were always people about, and it was just what we did."

There has been a bit of a learning curve involved in making the shift from a capital city bistro to a bakery in New Zealand's most beautiful small town, he acknowledges.

"With restaurants you don't know necessarily on a day to day basis what you will be doing, how busy you will be, whereas the bakers know every day that they have got to make 20 of these, 30 of these and 40 of these, so chefs and bakers are quite different."

The bakery produces a range of French breads, including baguettes, batards and sourdoughs, of which baguettes are the most popular. In the pastry cabinet, there are croissants, pain au



chocolat and Danishes, with croissants, almond croissants and raspberry Danishes the top sellers.

The 60 per cent rise in the cost of butter over the last 12 months has hit profitability, and Rusty says he will soon be forced to increase his prices. Butter is after all irreplaceable in a French pastry.

A customer once asked if he had any margarine, he smiles. "I said, no we don't have any margarine or butter alternatives."

"We sell our croissants for \$3.80 each but they are good – they are really good. There is a lot of butter, there is a lot of time and



skill that goes into making them, and they taste really good."

Ingredients are sourced from Goodman Fielder and in terms of baking equipment, there's nothing particularly unique, he says, although the bakery does have a very good walk-in prover.

"Baking good bread doesn't require spectacular ingredients. It is just time and skill. That's how I see it."

He's pleased that since owning the bakery he's been able to persuade some of his wheat-shy customers to try sourdough bread, which can be easier to digest for those who are sensitive to gluten.

The breads and pastries are baked in the Greytown café's kitchen, which is split into two sections – the bakery side and a café kitchen space.

"We focus on quite simple meals but tasty, well priced and done quickly. It's not a seasonal menu, it is things with bread really (he laughs) but it means we can do them quickly and when you have a busy weekend and you have suddenly got a full café, that's important."

Two years ago he opened a satellite store in the Wellington CBD. The pastries and breads are baked in Greytown and driven the 75 kilometres into the city in time for the store opening at 6.45am.

"We do exactly the same range as here, and the rationale behind that was that all those Wellington people who know The French Baker, a lot of whom work in the CBD, we were then taking the mountain to Mohammed as it were."

It has increased the workload. Rusty recently worked an 18-day stretch without a break, alternating shifts behind the counter at the seven day a week Greytown store and the five day a week Wellington operation.

"But, if you are baking 50 baguettes, it's not hard to bake an extra 15 for the Wellington shop," he says.

It has added an extra dimension to the business, allowing The French Baker to supply baked goods to wholesale customers in the capital, including the Te Papa café.

"Given that the van is going over, we may as well fill it up and supply extra people," he says.

Rusty had planned to open other stores in Wellington, but the expansion was stalled by the November 2016 earthquake,



which hit just six months after the Waring Taylor Street shop opened.

"We are on the ground floor of a 10 storey building and nobody moved back in, so that hit us. I had planned to open another couple but that has been put on hold."

For now, the call of a coffee truck beckons – a café on wheels which he can take to

neighbourhood sports events and school galas.

"Last year at the Greytown School pet day I had all these parents come in and say, 'Oh Rusty wouldn't it be great if you had your coffee here'. So we will do that, especially for Saturday sports days."

The French Baker is at 81 Main Street, Greytown and 10 Waring Taylor Street, Wellington. [www.frenchbaker.co.nz](http://www.frenchbaker.co.nz)

## BAKERS buy & sell for BIANZ members only

**Bernie** has heaps of equipment for sale. Email or call Bernie and he will send you the list: [bernie@bernies.nz](mailto:bernie@bernies.nz) or 021 243 8228.

All plant is in Timaru but he has a very good freight company that he works with so we can send to NZ and Australia easy!

- 2 x Moffat Genius bread plants
- 3 x 20 tray 6 deck Rotel ovens
- 1 x Kook-E King Biscuit machine. This is the larger model with the hydraulic ram with dies for ginger bread men etc [www.kook-e-king.com](http://www.kook-e-king.com)
- 2 x bench top formatic biscuit machines with different size dies.
- 1 x Mono depositor Fantastic machine for eclairs, sponge slabs, melting moments etc [www.mono.co.nz](http://www.mono.co.nz)
- 1 x New Viking 60 Lt meat cooker with stirrer [www.moffat.co.nz](http://www.moffat.co.nz)
- 1 x Gas cooker large 200 Ltr made in Auckland by Continental Engineering.
- 1 x large in great condition Continental Engineering pie line, ex Marlow pies. We have never used this as we already had a pie line.
- 3 x Gas oven same size as the E32 takes 4 full size bun pans (US size)
- Different sizes of spiral mixers
- Heaps of french stick trays and flat trays 400 x 600
- Heaps of bread tins etc.

**Email [bernie@bernies.nz](mailto:bernie@bernies.nz) or call 021 243 8228.**

# Niu Cakery

Niuafe Malupo has baking in his blood. His passion and skills have been absorbed by osmosis since he was a child helping his mother in her kitchen.

Niu Cakery in suburban New Lynn, Auckland, is the first commercial manifestation of his family's baking tradition but it reflects knowledge and skills passed down through generations.

"My grandmother and grandfather came from Tonga to Auckland in the 60s and they started a church in Grey Lynn," he explains. "My grandmother used to bake every weekend for the congregation.

"At first it was a small group but gradually it expanded so she was making large quantities of baked goods. Mum grew up helping her in the kitchen and baking became Mum's passion, although in those days she didn't realise it could become a career. She was a stay-at-home mum who happened to bake every week."

Niuafe learnt baking skills from his mother from a young age and by the time he was in high school he was frequently making cakes for friends and special occasions. When people started ordering his distinctive cakes he decided to take his love of baking more seriously.

“if there's cakes or muffins everyone will turn up to eat!”

"It all just started to take off," he says smiling. "I was getting a lot of orders for customised cakes for celebrations and in 2015 I decided I wouldn't work any more and I'd focus on baking."

Niuafe says that posting pictures of his cakes on his Facebook page had a major influence on the growth of his business. "I got lots of 'likes' on Facebook for some of the cakes I'd made and then I started posting my cakes on Instagram and they were a big hit."

A turning point was when he was offered space to set up Niu Cakery in a corner of Miss Bon Bons, a cake decorating supply shop in New Lynn. This is Niuafe's brick and mortar shop with his kitchen out the back and a small reception area at the side of Miss Bon Bons where customers can browse through his catalogue of cakes.

And some of Niuafe's baked goods are distinctly different from the usual run of baked fare.

"I decided I wanted to make some cakes that had a real Pacific Island-style feel to them. It was really important to me that I

**Sarah Beresford** meets a young man making a mark with a distinctive style.



developed my own style of decorating incorporating Pacific Island motifs and patterns."

His chocolate lace cakes incorporate Pacific flower patterns, and some icings look very much like tapa cloth. His "fale houses" are a triumph of whimsical creativity taking inspiration from the open-sided thatched buildings that are a feature of villages.





His fale cakes have chocolate thatched roofs and the sides are decorated with Island-inspired designs. They have proved to be very popular with customers.

"I really love experimenting with new designs and techniques and love looking at what other cakery are doing to get inspiration. I follow Australian cakery like Katherine Sabbath and Cakes by Cliff – I think they're amazing."

Niu Cakery makes on average 40–50 cakes to order each week. Niuafe has several people helping in the cakery and his mother also has a strong presence in running the business. "My sister and brother help out too. They were sort of thrown in the deep end, but they've got very good at it now," he says laughing.

But despite the fact that the business is flourishing, Niuafe is about to embark on a major shake-up of his life.

"I watch a lot of cooking shows and podcasts and I started following Adriano Zumbo who is an Australian pâtissier and chef. I love his work; it's amazing. I just randomly watched a podcast where he made these inspired Willy Wonka-style desserts.

"I felt so inspired I emailed him at the end of December last year and said I would love the chance to learn from one of the best.

"Then he replied early in the New Year. It was the best New Year's present I've ever received – he said he really liked my work and wanted me to be a part of his team."

So Niuafe is closing the cakery and will be off to Melbourne to start a new chapter in his baking career in August.

"I have always wanted to do patisserie," he says. "It has been getting to the point where I haven't felt challenged with what I'm doing with my cakes and it was all getting a bit repetitive. So I'm really excited to have the opportunity to train as a pastry chef and learn new skills and techniques. I want to learn from the best and become the best I can be."

Niuafe says that once he has finished training he would like to travel and learn as he goes.

"The ultimate would be to end up in Paris," he says laughing. "Then eventually come back to New Zealand and open a dessert shop.

"I will really miss my family and especially my mum, but I am looking forward to the challenge. Baking is my passion. In my life it has always been the thing that brings family together – if there's cakes or muffins everyone will turn up to eat!"



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# From pest to pie – rabbit wins by a country mile

By Sue Fea



Rabbit pie is a winner at Pitches Store Restaurant in the tiny Central Otago town of Ophir.

There's no shortage of rabbits in Central Otago where the furry, little four-legged pests are being served up as one of the most popular dishes in restaurants and cafés.

Peter Rabbit made a lucky escape from the oven, but many of his descendants have not.

Rabbit pie is now a hotly contended favourite on a number of Central Otago menus, where delicious gourmet rabbit pies made with puff pastry even take out local food competitions.

While the taste is similar to chicken, rabbit meat isn't quite as tender. However, local chefs say it's beautiful, prepared in the slow-cooker and teamed up with local wild thyme.

Eat Taste Central – a food and wine event run by Tourism Central Otago last spring – attracted some winning rabbit pies in its pie category. It was the key ingredient in the three top offerings. Pitches Store in the tiny town of Ophir won the judged pie category with its delicious Rabbit and Ophir Thyme Pie. Hannah's Kitchen, in the historic Hayes Engineering Works Homestead in Otarehua, won over the palettes of the people, taking out the event's People's Choice category.

The irony of it all is that while thousands of furry pests are constantly bobbing about in the sparse dry paddocks of Central Otago – they're not the ones ending up on the plate. The meat must be processed and approved by licensed operators, often in Marlborough or Invercargill. However, the sea of rabbits

covering the countryside all adds to the novelty of rabbit for the restaurant and café patrons, many of whom are visitors biking the Central Otago Rail Trail.

Hannah's Kitchen chef Jane McFarlane teams her rabbit with fennel, as well as thyme, leeks, cream and mustard. "The meat is more tender if you slow-cook it first," she says.

By the time the meat is processed and brought in from outside the region it can become an expensive exercise. Hannah's Kitchen uses the boneless thighs and Jane has also turned out some great rabbit burgers – using minced rabbit, bacon, thyme and onion. These are served with cranberry relish. However, the pies slide down the best, and are served with salads and apricot capsicum chutney.

Rabbit and pastry are definitely not new to the menu in Central Otago for rabbits or people. In fact the founder of the historic Hayes Engineering Works where Hannah's is located – Ernest Hayes – was famous for creating the perfect tool for farmers to eradicate the rampant pests back in 1895. Ernest devised and built the poisoned pollard cutter – a sort of heavy metal rolling pin with spikes – that was used to cut poison-laced pastry into strips so that it was easy for farmers to distribute.

"They used white phosphorus to poison the rabbits as they were such a pest for farmers," says Hayes Engineering Works property manager Becky Reid. "The farmers loved him. You could cut 60,000 squares of this pastry an hour using this tool."



The poison pollard cutter in action. Photo: Heritage New Zealand Pouhere Taonga.



Ernest Hayes (right) with wife Hannah. Ernest was famous for devising the perfect tool to help farmers fight rabbits in the 1890's. Photo: Heritage New Zealand Pouhere Taonga.



Delicious rabbit pie served up at Hannah's Kitchen in the heart of Central Otago.

Hannah Hayes would don a basket of samples and hop on her pushbike, peddling around the local stations selling the tool to farmers.

This all adds to the intrigue and 'story' of the pies being served locally.

At Pitches Store Restaurant not far away, owner Colleen Hurd and her staff once tried to take rabbit pie off the menu, just so that they could try something different.

"We left it on the lunch menu, but dinner guests kept looking in the lunch menu instead of the dinner menu and asking for rabbit pie," she says. "It's just something we can't take off, because people always want it. They usually say it's something they're unlikely to get a chance to try anywhere else."

Pitches' chefs make a confit with the rabbit, and produce a stock from the bones. That's all combined with mushrooms, thyme and the likes of celery and onion. "We serve that with black pudding and duck fat roasted potatoes," says Colleen.

Locals using rabbit for personal use just shoot their own and usually slow roast it.

For Tourism Central Otago it's great to see local food businesses producing really high quality food and celebrating local flavours, which is the whole objective of the Eat Taste Central event, says media and marketing manager Ali Mason. The event is set to run again this spring, and yes, rabbit is sure to be on the menu.



# Vic's Bakehouse



Vic's Bakehouse is a small artisan bread bakery in Christchurch, committed, says proprietor Graham Perrem, to baking high quality bread using traditional bread-making techniques.

The bakery is in the seaside suburb of Ferrymead. (Graham, an accomplished yachtsman, would probably not want to be far inland.)

Graham Perrem trained in hospitality in England, doing a two-year hotel and catering polytech course in Southend on Sea. He then worked one year at Le Escargot Bienvenu in Soho, London, then emigrated to Australia and finally ended up in New Zealand where he established Vic's Café in central Christchurch.

"The bread started," he recalls, "after Philip Nordt (one of Christchurch's top chefs at the time) asked me to make focaccia and after giving me a recipe it gradually grew.

"With good bakers who'd trained overseas arriving and our business growing fast this gave us the opportunity to start a stand-alone bakery in Ferrymead as the wholesale side took off and the café where we started couldn't cope.

## Mauri on board

"Mauri (then Western Milling) came on board as our main supplier and in the early days we were trying to be mostly organic in the café and Weston, thanks to Wayne Saunders, who used to bring in organic white flour from Australia especially for us. This was in 1999.

“Snowflake is one of the main flours used in all our baking.”

"I have a good relationship with the people at Mauri," says Graham. "We have great reps in Helen Courtney and Graham O'Neil. Helen recently arranged a mill tour for us. This showed me the whole process from grain to bagged flour.

"What impressed me was the people, the attitude and pride they had in the process and the fact what went in as wheat came out as flour and only flour with nothing added from what I could see.

"Now we use maybe a dozen different flours and Snowflake is one of the main flours used in all our baking of cakes, muffins, scones, pancakes, slices and focaccia.

The main benefits of Snowflake are the finer particle and loft. In addition the whiteness is pleasing to the eye. Holding a good percentage of moisture, it is very stable and forgiving.







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# Innovation at Fine Food

## Cossiga helps Bakery of the Year entries keep their cool



The Cossiga team at FHA (Food, Hotel, Asia) Singapore

**Cossiga are proud to announce we will be supporting BIANZ at Fine Food this year with a selection of their cabinets, allowing chilled products to be entered in the Bakery of the Year competition for the first time.**

**At Cossiga we specialise in making food look great by offering high-end, hassle-free food presentation equipment.**

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### Looking forward to Fine Food Auckland....

This year Cossiga is proud to be supporting The Baking Industry Association of New Zealand with a big line up of cabinets to showcase the creations produced during the baking competition.



Macchiato high res.jpg



Cossiga's new Glass Top Towers for Pie Face.

The center stage of our own stand will be taken by LP plus, and our brand-new GOG Tower, both new additions to the Cossiga range. Both are eye-catching, low-profile cabinets that display food in a very stylish way, making food the absolute hero.

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# Be safely prepared

New Zealand's food safety law has changed and we are ready for it. **Are you?**

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# Natasha Patterson

## Chef to baker – a long journey

by Belinda Carter

Bakel's Christchurch-based bakery advisor was a chef before she turned her hands to baking.

"I started out cheffing but the hours weren't that great for family life. So I swapped cheffing to baking. I could start work at 3 am and work part time, be home by 7.15 and [husband] Owen would leave for work at 7.30. So I was home for the children, regardless if they were at school on holiday or sick.

"If all went well I would often go back to work and do a split shift while the kids were at school."

But the journey from chef to baker would prove to be a long and convoluted one.

Born in Reefton in the late 60s, Natasha Roessink enjoyed a typical rural childhood on the family farm at Inangahua Junction. "I had an amazing childhood. I used to just jump on a horse and disappear into the hills and tell Mum I'd be back for dinner."

### Life saver

Something people might not know about Natasha: in 1982, the teenager rescued an old woman who had been travelling in a car that ended up in the river outside the family farm. For his she was awarded a bronze bravery medal for saving a life. The event was later dramatised for a television programme called *Heroes*.

Leaving high school in the mid-80s, she headed for the Netherlands, where her parents had relatives, and used her (now rusty) Dutch language skills while working as a kitchen hand, her first job ever.

With a taste for working in restaurants, she returned after a year abroad to train as chef at Christchurch Polytechnic and, having qualified with her London and Guilds, worked in Te Anau and Auckland. Working in hotels around the South Island, she met and later married fellow chef Owen Patterson.

At the Pan Pacific Hotel restaurant in Auckland in the early 90s, she found a passion for craft baking, something she would develop into a new career.

Much of the 1990s in Christchurch was spent raising a family and building up hospitality skills during a period when apprenticeships were hard to come by, including stints as a chocolatier at Fudge for Thought, as a dessert chef for Valentines and then as a pastry chef/baker at the Dux de Lux.



In 2000, Natasha joined Brumbies at Barrington Mall, learnt a lot about bread and attended new NZQA-recognised courses at Christchurch Polytech (now ARA) to become a qualified craft baker. She was working 30 hours a week, studying for her baking qualifications and bringing up a young family.

### Captaining the team

The hard work paid off in 2002 when she was named apprentice of the year, receiving a trip to Melbourne and the Weston Scholarship. The following year she captained the Christchurch Polytechnic Bakery team in a trans-Tasman bake off.



Prior to her current job as a baking adviser at Bakels, which started in 2011, Natasha was working for New World as a baker, rising to baking manager.

It took her a while to find her feet in the Bakels job but now regards it as her 'forever' job. She loves it and she gets to keep her connection with Foodstuffs (New World and Pak'n Save).

Natasha travels a lot, serving Canterbury and the West Coast, where she aims to visit all her clients every six to eight weeks, but also further afield to attend bakery or food expos. One week she could be in Auckland, another week in Nelson and the next in Dunedin, showing off a new ingredient or helping launch a new supermarket.

## New ideas

She also works with Foodstuffs' instore bakeries to come up with new ideas. "We've got some amazing talented people there." Then there is Bakel's Blue Sky team, based in Auckland which dreams up new products.

"We've got a new product called Key Lime and Coconut that's coming out in the next two months. It's got a real tang to it."

But it's not just the supermarket chains that benefit from Natasha's efforts. She also works with small cafés such as Arthur's Pass Café to develop new recipes using Bakels ingredients. "We created a cookie that was unique to them and they gave it the name Arthur's Pass Mountain Cookie."

But she would probably prefer to be remembered for mentoring young bakers, particularly those entering competitions. Natasha does not work as a tutor but assesses apprentices on Bakels block courses. Mentors have supported her career and now it's now her turn to give back to the industry "It's nice to be able to help out and pass on [knowledge] and encourage."

She admits that her monthly mentoring scheme (reported in *Slice* in 2014) has fallen by the wayside but she enjoys the enthusiasm of apprentices and helping them get qualified – she is an assessor for Bakel's apprenticeship scheme. Among those she has mentored is Bree Scott, who now runs her own gourmet cake business in Lyttelton.

The Patterson children, adults now, have flown the coop, armed with good cooking skills and instilled with a love of the outdoors. The family home of 20-plus years, a wooden villa with large vegetable garden and two caged hens, is sited not far from the Heathcote River. The aroma of a sourdough loaf released from the oven permeates the kitchen.

It is not surprising to hear that her favourite thing to bake is bread. "Flour, water and yeast and you can make SO many different things ... you've got your tortillas to pancakes, to Mexican bread and you end up with like really healthy, grainy bread or light, fluffy, holey ciabatta bread. It's incredible – just by changing your recipe."



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## BIANZ

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

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### 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

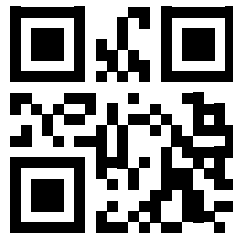
We assist in placing trainees, facilitate trainee entry into competitions and provide trainees with relevant industry information. BIANZ works closely with training providers and Competenz, the Industry Training Organisation, to recruit bakery trainees and ensure bakery qualifications remain relevant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





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-  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. **we are**

## Join us

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# Pastry develops

Pastry has seen some major innovative shifts in recent years, as creative bakers play around with form, structure, appearance and flavour. **Sadie Beckman** looks at what's happening.

The constant search for new ways to present products that attract, hook and delight customers is something most decent bakers are familiar with, and currently, pastry creativity is right on trend.

Bakers around the globe are breathing new life into a product that has been around for a very long time and has become steeped in tradition, so the most successful innovations seem to be working with the varieties we are all familiar with, and giving them a facelift.

From rainbow coloured croissants to bespoke Danish pastries with unusual flavour adventures inside their delicious, flaky exteriors, the only limit for a proficient pastry maker is their imagination. Knowing customers buy with their eyes first is the key, so eye-catching products, or creative twists on the traditional, are becoming more and more popular.

Michael Gray of Nada Bakery in Wellington says his business has been steadily moving towards innovative pastry products as customer demand for them shows how worthwhile it is to switch on the creativity during the baking process.

"It's very on-trend at the moment," he says. "Items like coloured croissants, with a colourful top layer, or Danish pastries in many flavours, using all kinds of fruits, pastry creams and other fillings are all becoming popular."

Michael describes, for example, a specialty Danish Nada is doing at the moment with a pineapple and coconut custard filling. The pineapple is actually flamed as it comes out of the oven, adding a delicious depth to the flavour, in a move that is certainly a step away from a regular Danish.

The trend for innovation seems to be mostly in the realm of laminated yeast goods at the moment. There is also an emerging idea of using a sourdough starter in laminated yeast items too, Michael says.

But back to those rainbow croissants - why should bakers bother going to the extra trouble of colouring an item that is already quite time-consuming to make?

Internationally, evidence of our appetite for many-hued food is appearing. Everything from rainbow frappuccinos at major



Photo and croissants by Michael Gray

coffee chains like Starbucks, to brightly coloured cupcakes, bagels and even multi-coloured spaghetti, are showing up on menus and trending online across social media.

Instagram feeds are full of colourful and mouthwatering creations.

If you want your business to be on the cutting edge, it's worth keeping up with trends in your industry and stamping your own unique mark on it. One example of someone who has done just this is London-based pastry chef Sarah Barber. With experience in Michelin-starred restaurants and top hotels under her belt, Barber has started a bit of a craze during her time as executive pastry chef in the city's Hotel Cafe Royale, with her distinctive and precisely-coloured rainbow croissants. She describes these

in subsequent media coverage as a "labour of love" that she and her head chef spent eight weeks perfecting.

Barber said the pair wanted the croissants to be exactly the correct colours, with round shapes depicting a rainbow and each individual colour laminated with butter. She describes her style of patisserie as modern, fun and colourful; words that would be a good mantra for Kiwi pastry chefs and bakers looking to introduce innovation into their own careers.

On the other side of the globe, Textbook Boulangerie Patisserie in Sydney is at the forefront of the innovation charge, with some incredible ideas for their pastry products.



John Ralley, Textbook patissier.



John Ralley and Steve Anderson have trained and worked with some of the best in the business and are turning out creative product that is really making their name and brand impactful. On the more "normal" end of things is a perfectly executed Choux pastry with dark chocolate and blackberry.



This is an example of a flavour pairing you might not have thought of, but which works extremely well. However, should you want to venture into the category of more extreme creativity, how about really pushing the boundaries of pastry with a hemp croissant containing hemp seed protein, with protein bi colour and a hemp shake custard inside?

These ideas show that the sky's the limit when it comes to pastry creativity, so get your thinking cap on and see what you can do!

## Using colour



Because pastry uses fats, oil-based colourings can be used for consistent accuracy in a design. Flaky pastry is always going to be harder to colour precisely due to its inconsistent texture, but shortcrust types are more blended and flat, so they are easier to deal with. A top tip, that may seem obvious, is to be aware the introduction of colouring for decoration could affect the flavour of the product.

### Natural food colouring ideas:

Reds and pinks: Beet, cranberry or strawberry. Freeze-dried berries crushed into powder and mixed with frosting.

Yellows: Turmeric, blend with carrot juice for darker hue.

Greens: Spirulina (also has the added benefits of being one of the highest vegetable protein foods available.)

Purples: Blueberries

Oranges: Carrot juice

*Continued on 34*



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An advertisement for Barter Card. The top half features a tropical beach scene with two lounge chairs on the sand, a palm tree, and the ocean. Overlaid on the image is the text 'THEY TRADED &gt;' in large white letters, followed by 'BREAD FOR A SLICE OF PARADISE' in smaller white letters. At the bottom left is the Barter Card logo with the tagline 'DEALS MONEY CAN'T BUY'. At the bottom right is the contact information '0508 BARTER' and 'WWW.BARTERCARD.CO.NZ'.





## A croissant conundrum



Croissant literally means “crescent,” and the familiar shape of this eternally popular pastry item is indeed curved. However, a new, straight croissant, while linguistically impossible, is emerging onto some bakery shelves.

In fact, massive UK supermarket chain Tesco hit the headlines recently after announcing it would be moving to making and selling straight croissants, as customer feedback suggested they were easier to spread condiments on.



Needless to say, neighbouring France laughed heartily at the move, as well as at the idea of Brits lathering their now-oxymoronic croissants in jam, when traditionally their inventors eat them plain and perhaps dipped in a chocolate-chaud (hot chocolate).

## Did you know?

Parisian croissants can be read by the degree of their curve?

Traditionally, those made with butter are less curved than their turned-in counterparts made with other fats, (such as oils), meaning a true Parisian can spot them a mile away.

## Recognising innovation in New Zealand



The BIANZ NZ Bakery of the Year Awards (as part of the Fine Food Auckland 2018 trade event) are the perfect opportunity to showcase your innovation and creativity, as well as skill, consistency and repertoire as a baker.

The bi-annual event will be held this year on June 24th at the ASB Showgrounds and entries from bakeries around the country are currently being invited, with entrants welcome to compete in as many or as few categories as they like.

The awards will be divided into four categories, with information on these available at [www.bianz.co.nz/competitions/bianz-bakery-of-the-year-2018](http://www.bianz.co.nz/competitions/bianz-bakery-of-the-year-2018).

Entry to the competitions is available to bakers, pastry cooks and cake decorators throughout the industry, and those unable to personally deliver the product to the competition venue may use courier or transport services, with Cossiga chiller cabinets available on site to display their entries.

Entries close on Saturday June 16th at 5pm, with deliveries to be made on Saturday June 23rd, no later than 5pm. Judging takes place on Sunday June 24th, with announcements made on Monday June 25th at the BIANZ Awards Dinner. See the BIANZ website for registration and all information about the event.

Entering has great benefits for your career and business, whether a prize is won or not, as competing, attending and speaking with judges will provide valuable experience and feedback you can take back to incorporate into your practice.

Winning categories, prizes and major awards is a big achievement and can have significant financial benefits too, not to mention the resulting promoting and marketing opportunities this provides.





# Danish Pastry with Mango & Vanilla Bean

Yields: Approximately 25 Danishes

## Ingredients

- 2 kg pastry flour
- 22 grams salt
- 60 grams caster sugar
- 120 grams fresh yeast
- 210 grams eggs
- 950 grams water
- 800 grams Anchor Food Professionals Butter Sheets
- 450 grams Barker's Professional Mango & Vanilla Bean Silk
- 350 grams Anchor Cream
- 950 grams water
- 800 grams Anchor Food Professional Butter Sheet
- 450 grams Barker's Professional Mango & Vanilla Bean Silk
- 350 grams Anchor Cream

## Method

- \* Place all the dry ingredients into the freezer overnight.
  - \* Put the egg & water in the fridge overnight.
- 1 Prepare a dough from the flour, salt, sugar, yeast, eggs & water.
  - 2 Roll the dough flat and place in the refrigerator to rest and chill down for 30 minutes.
  - 3 Add the butter sheet using the French method - incorporate 2 x half turns resting for 30 minutes between turns.
  - 4 Once rested after the 3rd turn, roll down to 3mm.
  - 5 Cut the dough into 9cm squares and fold each corner into the centre and press the centre down firmly.
  - 6 Whisk the cream and then whisk in the Mango & Vanilla Silk.
  - 7 Pipe some Barker's Professional Mango & Vanilla Bean Fruit Silk filling into the middle of each Danish.
  - 8 Prove at room temperature and bake at 210°C for approximately 15 minutes.



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# Peach & Passionfruit Custard Square

Yields: approximately 20 custard squares

## Puff Pastry – French method

### Ingredients

1 kg	Pastry Flour
8 grams	Salt
150 grams	Mainland Salted Butter
480 ml	Water
30 grams	Lemon Juice
1 kg	Anchor Food Professional Butter Sheet

### Method

1. Mix the flour, salt, butter, water and lemon juice together to produce a smooth, clear dough.
2. Round up the dough and rest for 30 minutes in the refrigerator.
3. Add the butter sheet and incorporate 4 half turns, resting for approximately 30 minutes between turns.
4. Roll out half of the pastry to 2.5mm and dock well.
5. Bake at 190°C sandwiched between 2 baking trays for approximately 30 minutes or until golden brown.

## Pastry Cream

### Ingredients

15 grams	Powdered Gelatine
40 grams	Cold Water
850 grams	Anchor Blue Milk
2 grams	Vanilla Paste
4	Eggs
180 grams	Caster Sugar
30 grams	Custard Powder
60 grams	Plain Flour
600 grams	<b>Barker's Professional Peach &amp; Passionfruit Patisserie Filling</b>
180 grams	Anchor Cream (whipping)

### Method

1. Hydrate the gelatine with the cold water.
2. Scald the milk and vanilla.
3. Whisk the eggs and castor sugar together. Add the custard powder and flour and mix in.
4. Add the scalded milk and return the mixture to a pot. Stir until the mixture boils and thickens and the starch is cooked out. Whisk through the hydrated gelatine.



5. Pour the pastry cream onto a clean tray and cover with cling film. Allow to cool and set in the refrigerator.
6. Once set, place the pastry cream in a mixer with a paddle attachment and mix until smooth. Blend through the **Barker's Professional Peach & Passionfruit Patisserie Filling** and then the whisked cream.

### Assembly

1. Spread the pastry cream onto the baked pastry sheet – place the other baked pastry sheet on top.
2. Set in the refrigerator, then ice and decorate as desired.

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your recipes without compromising taste or texture. This flour offers a smooth mouth feel and adds a rich, buttery flavour.

Almond flour contains all the health benefits of whole almonds and is high in protein, fibre, antioxidants and healthy fats. You don’t have to sacrifice taste to create healthier, more nutritious products.

Demand for almond flour globally has been driven by the overall interest in healthier cooking and baking alternatives to white wheat flour. As with almonds, almond flour comes in varieties suitable for different applications:

- **Extra Fine Natural Almond Flour** – excellent for breads, cookies, waffles, meatballs and patties
- **Extra Fine Blanched Almond Flour** – the finest granulation, perfect for delicate pastries, pizza dough or thickener for soups or sauces
- **Fine Blanched Almond Flour** – excellent for coating chicken, fish and vegetables.

Perfect for both baking and cooking, almond flour has a wide array of applications and is best stored in a cool, low moisture environment, away from light.

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# Kumara and date loaf

By Asher Regan



We've said it before but will say it again – vegetables in baked goods are great!

Adding vegetables to baking helps retain moisture in the product and slows the staling process. In this recipe we've used a kumara puree, which adds moisture but doesn't overpower with flavour. Other cooked vegetable purees or even grated raw vegetables, such as pumpkin, carrot, zucchini or beetroot, also work well. Give it a go, you won't be disappointed.

For more healthy ideas have a look at [www.heartfoundation.org.nz/recipes](http://www.heartfoundation.org.nz/recipes)

## Ingredients

### 1 loaf (16 portions)

Peeled, cooked and mashed kumara	360	g
Eggs	2	
Vegetable oil	125	ml
Plain yoghurt	40	g
Vanilla extract	5	ml
Chopped dates	100	g
Wholemeal flour	250	g
Brown sugar	50	g
baking soda	10	g
Mixed spice	5	g

## Method

1. Preheat oven to 180°C.
2. Grease and line one loaf tin with baking paper.
3. Add the eggs, oil, yoghurt and vanilla to the cooled kumara, and whisk until combined.
4. Mix in the chopped dates.
5. In a large mixing bowl, combine the flour, sugar, baking soda and mixed spice.
6. Add the wet ingredients into the dry and mix to combine.
7. Pour the batter into the loaf tin.
8. Bake for approximately 40–45 minutes or until cooked through and a dark golden brown.



# Croissants



iStock photo, not Vic's product.

from



## Ingredients

### GROUP 1

<b>Snowflake Flour</b>	1080 g
Salt	24 g
Sugar	130 g
Butter, unsalted	70 g
Water	310 g
Milk	220 g
2 Whole Eggs	110 g (approx.)
2 Egg Yolks (approximately)	40 g (approx.)

### GROUP 2

Dry Yeast	20 g
-----------	------

### GROUP 3

Butter, unsalted and sheeted	732 g
------------------------------	-------

## Method

1. Place Group 1 into a spiral mixer and mix on first speed until the ingredients are combined.
2. Add Group 2 and mix on speed 1 for a further 2 minutes. Make a dough window to check if the dough is developed.
3. Check the dough temperature, which should be between 23°C to 25°C.
4. Wrap the dough in cling film, and allow to rest in the chiller for 30 minutes to 1 hour.
5. Sheet the dough out to 30–50 mm thickness.
6. Place butter sheets over  $\frac{3}{4}$  of the sheeted dough.
7. Book fold and rest the dough for 15–30 minutes in the chiller.
8. Sheet the dough out to 30–50 mm thickness.
9. Book fold again and allow the dough to rest for another 15 to 30 minutes in the chiller.
10. Sheet the dough out to approximately 8 mm (or required) thickness.
11. Cut 130 g triangles of dough and roll into curls.
12. In a rack near the oven, dry proof the croissants at room temperature for approximately 30 to 60 minutes.
13. Bake at 220°C to 240°C for 12 minutes, or until the croissants are baked through and golden.

**Note: Baking times may vary between ovens.**



# Cranberry & Orange Breakfast Muffins



**Makes:** 12 large muffins (24 regular)

150 g	wholemeal flour
150g	plain flour
250 g	<b>Chelsea Raw Sugar</b>
5 g	cinnamon
2 g	nutmeg
2 g	allspice
10 g	baking soda
5 g	baking powder
3 g	salt
75 g	pumpkin seeds, divided
50 g	sunflower seeds
330 ml	vegetable oil
350 g	grated carrot (approximately 2 large carrots)
2	oranges (zest only)
150 g	dried cranberries
100 g	sultanas
4	eggs

## Method

Preheat oven to 180°C bake. Line a 12-hole Texas muffin tin with paper cases.

Mix dry ingredients (wholemeal flour through to sunflower seeds) together in a bowl. In a larger bowl, combine oil, carrot, orange zest, cranberries and sultanas. Add dry ingredients and mix until just combined.

Whisk eggs with a fork and add to mixture, stirring until just combined. Do not overmix. Divide mixture between paper cases and sprinkle with pumpkin seeds.

Bake for 30 minutes, until cooked through (test with a skewer). Leave to cool in tins for 5 minutes then transfer to a wire rack to cool completely.

## Variations

- **Top with orange cream cheese icing:** Beat together 125g cream cheese, 75g butter, 400g **Chelsea Icing Sugar**, zest of 1 orange and 30ml orange juice. Pipe onto muffins.
- **Apple & Walnut:** Replace cranberries and orange zest with 2 grated apples and 50g chopped walnuts. Use 5g ground ginger in place of the nutmeg and allspice.
- **Chocolate Chip:** Add 120g chocolate chips to the batter.

cranberry  
& Orange.

## Nutrition

Contains gluten (wheat), dairy and eggs.

## Service

Serve warm or at room temperature with butter.  
Muffins keep well for 3 days stored in an airtight container.

<b>TOTAL COST*</b>	<b>\$6.76</b>
<b>COST PER PORTION</b>	<b>\$0.56</b>
<b>GROSS PROFIT %</b>	<b>70%</b>
<b>SALES TAX %</b>	<b>15%</b>
<b>MIN. SELLING PRICE (per portion)</b>	<b>\$2.16</b>

\*Cost based on average wholesale prices February 2018

More recipes at [chelsea.co.nz/foodservice](http://chelsea.co.nz/foodservice)







# How to bake...

## **Baguette** *with Sam from Grizzly Baked Goods* *(makes 10)*

Sourdough Levain	525g
Water (FDT needs to be 23C so adjust water temperature accordingly)	1852g
Farmers Mill Pioneer Flour	2558g
Salt	59g

First things first, use your levain when its ready. Ours is 100% hydration wheat levain which is ready for use 16-18 hours after final feed, when it's doubled in volume with a slight recession in the centre. We're aiming for a long room temperature bulk ferment so you may need to adjust your levain % to meet the timeframe.

Combine all ingredients in a spiral mixer. Mix on 1st speed for 6-8 minutes or until the dough is halfway developed. Transfer to container and place in a 24C room for 4.5 hours. Stretch and fold the dough at 30 minutes intervals for the first 2 hours, and then a final stretch and fold after 3 hours.

Divide dough into 500g portions, pre-shape to a round, and let rest for 10 minutes. Shape your baguettes to 45cm in length using your preferred method - ideally one with very little degassing - and place in a floured couche.

Proove for 90 minutes in the 24C room you used earlier. Preheat your stone deck oven to 265C.

When your baguettes are ready, load onto wooden peels, give them 3 shallow cuts with a blade and load them into your deck oven. Give them a 15 second steam. After 3 minutes steam again, and lower your top elements to 60%. We're looking for a hot and fast bake, so after 16 minutes they should be looking great with a blonde finish with nice burnished ears.





# Pastry and Pie Technology

by Michael Meaclem

Courtesy of NZ Bakels Training School

The recipes below have come from pie and pastry workshops run at New Zealand Bakels Training School with, as you can see, very positive results.

## Pastry methods

Ingredients	Scottish Method	1 x single 2 x book	English Method	1 x single 2 x book	French Method	5 x single
Pastry Flour	1000	100%	1000	100%	1000	100%
Salt	10	1%	10	1%	10	1%
Butter	100	10%	100	10%	100	10%
Pastry Margarine	500	50%	500	50%	650	50%
Water	460	46%	460	46%	460	46%

I do recommend keeping one fold to be completed the next day if making pastry the day before is required.

### Scottish Method

1. Rub butter into flour and salt, then add water.
2. Mix dough until ingredients have combined and a dough has just started to form.
3. Add margarine pieces, mixing until nuggets a dough has formed. It is important not to over-mix at this stage. You should be able to clearly see pastry nuggets throughout the dough.
4. Press pastry into a rectangle shape and rest in preparation to fold.



Rubbing butter into flour



Adding water, before fat



Fat added and blocked

### English Method

1. Rub Butter into flour and salt, then add water.
2. Mix dough until ingredients have combined and a dough has formed. It is important not to over mix at this stage, as further development will occur while folding your pastry.
3. Rest pastry for ten (10) to twenty (20) minutes, placing it into a rectangle shape in readiness to add the pastry fat.
4. Roll out dough laying the margarine 2/3rds over the dough. Incorporate the fat as per the English method shown by pictures.



Roll dough and fat into rectangle.



Place fat 2/3 on top of the dough.



Fold 1/3 of the dough over margarine.



Fold the other 1/3 over the dough portion.

## French Method

1. Rub Butter into flour and salt, then add water.
2. Mix dough until ingredients have combined and a dough has formed. It is important not to over mix at this stage, as further development will occur while folding your pastry.
3. Rest pastry for ten minutes, placing it into a square shape in readiness to add the pastry fat.
4. Roll out dough laying the margarine over the centre of the dough. Incorporate the fat as per the French method.



Block up dough and margarine



Roll out the corners of the dough and place margarine in the middle



Fold corners over the margarine

## Short Pastry

Ingredients	Weights	Weights	Weights
Pastry Flour	1500 g	1500 g	1500 g
Salt	15 g	15 g	15 g
Baking Powder	15 g	15 g	15 g
Milk Powder	15 g	15 g	15 g
Bakels Pie Base	225 g	450 g	
Bakels Cake Margarine	225 g		450 g
Water	675 g +/-	675 g +/-	675 g +/-
	<b>2670 g</b>	<b>2670 g</b>	<b>2670 g</b>

### Method

1. Rub fat into flour, baking powder and salt with the paddle attachment until well crumbled.
2. Add water and mix dough until it has reached a smooth dough. There is no need to develop the dough.
3. Wrap and chill for long storage or until needed.



Clean bottom, no marks or dirt, golden in colour.



English method puff pastry, 60% fat to flour ratio with 3 book folds. Could be slightly wild so an extra single fold would settle the pastry down and become more even.



Excellent results with English method puff pastry, with 75% fat to flour ratio and 3 book folds. I do generally prefer to fold this pastry method with 2 x book and 2 x single folds. With the last fold completed the next day.

## The general rule

Margarine proportions can vary depending upon the lift you desire in your pastry.

The general rule is the more margarine to flour ratio the more folds you need to complete. With the average bakery using between 50% to 75% margarine to flour ratio. This can change depending on what product you are producing. From a puff pastry gateaux to a classic Sausage roll.

You may need to trail methods and variation to best suit your bakery.





# BIANZ Tour– iba 2018

**Many of New Zealand's most respected bakers have enjoyed a huge boost from the excitement and ideas gained at iba in years past. Now you have the chance to experience it yourself.**

iba, the world's leading trade fair for bakery, confectionery and snacks, will take place in Munich from the 15th to 20th September 2018, providing bakers, confectioners, and industry representatives with unique inspiration for their everyday professional lives.

iba prepares bakers for the future. They can experience outstanding artisan achievements, discover new ideas, open up additional areas of business, learn about technical developments in the trade, watch new machines in action, test products, listen to lectures, talk to experts and promote their own company. These are just a few of the reasons that a visit to iba is a must for good bakers.



The Baking Industry Association of New Zealand in association with Messe Reps. & Travel offers you the opportunity to visit the world's leading trade show for the baking industry, iba 2018 which will be held from **15-20 September 2018** in Munich.

In addition you will have the chance to travel through Europe prior to iba to visit bakeries and suppliers in Holland, Belgium and Germany while experiencing some of the most interesting and historic cities in the world.

In Munich you have a choice of hotels, the 3 Star Motel One Deutsches Museum, the 4 Star Hotel Drei Löwen or the 5 Star Vier Jahreszeiten. All include breakfast daily for the duration of your stay.

This tour will be escorted from New Zealand by BIANZ President Kevin Gilbert.

September 2018

**6 Sep** Fly from New Zealand to Amsterdam

## **7 Sep Arrive Amsterdam**

3 nights in Amsterdam, Golden Age canals lined by tilting gabled buildings, treasure-packed museums and vintage-filled shops. Visits to bakeries and the Netherlands Baking Association.

Accommodation Movenpick City Centre or similar.

## **10 Sep Train Amsterdam–Brussels**

1 night in Brussels, Belgium's fascinating capital and the administrative capital of the European Union. Home to Puratos who will host the group for the day.

Accommodation Park Inn Radisson or similar.

## **11 Sep Train Brussels–Berlin**

3 nights in Berlin, with numerous reminders of its turbulent 20th century history throughout the city, divided during the Cold War, now restored to its position as one of the world's truly great cities. Visits to bakeries and the German Bakers Confederation.

Accommodation Melia Berlin or similar.

## **14 Sep Train Berlin–Munich**

6 nights in Munich, with Mediterranean style street cafes and Bavarian beer halls, both equally populated by chic well heeled power dressers and Lederhosen wearers alike.

iba is open 15-20 September.  
[www.iba.de/en](http://www.iba.de/en)

20 Sep Fly from Munich to New Zealand

## **22 Sep Arrive New Zealand**

Or you can stay longer and enjoy the world famous Oktoberfest in Munich which opens 22 September.

Costs include

- Return flights from Auckland, Wellington, Christchurch to Amsterdam and out of Munich including taxes and fees
- 3 nights accommodation in Amsterdam, 1 night in Brussels, 3 nights in Berlin
- 6 nights accommodation and breakfasts in Munich
- Entrance tickets and catalogue for iba

## **Costs**

(per person based on double or twin room occupancy)

Tour including Europe travel \$5999.00

Surcharge to stay at Hotel Drei Löwen \$270.00

Tour including Munich travel \$4299.00

Please ask about costs for travel in Premium Economy and Business Class.

**For all bookings, questions about the Tour, about iba, please contact either :**

**Robert Laing** Messe Reps. & Travel  
Phone 09 5219200  
Email: [robert@messereps.co.nz](mailto:robert@messereps.co.nz)

**Kevin Gilbert** BIANZ  
Phone 027 485 9001  
Email : [kevin@bianz.co.nz](mailto:kevin@bianz.co.nz)

## **Fine Print**

Tour is subject to minimum numbers travelling.

These costs are valid at the time of going to print (February 2018) and are based on airfare prices available now. Airfare costs can change constantly depending on availability.

Please check with Robert Laing for details and updated costs .



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There will be an exciting competition for apprentice bakers competing to represent New Zealand firstly in the preliminary competition early next year for Australasia and culminating in being the representative for New Zealand at Work Skills 2019.

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