

slice

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quite a bit about

Chocolate

PLUS

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Master bakers try new tricks

Bakery of Year[®] judges revealed

Trainee competition finalists announced



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Contents

June 2010



Bright stars

17

Wild Westons? Celebrities lined up for a big bake-off at Fine Food NZ.

White coats

18

Bakery of the Year judges reveal what they're looking for, why they're looking, and what they think makes a winner.



Fresh enthusiasm

20

New Zealand is a land of opportunities for a perfection-seeking chocolatier from Europe.

From the office by Belinda Jeursen	2
New members	2
From the president by Jason Heaven	3
Employer wins damages by Amanda Munting-Kilworth	3
News and views	4
But wait – there's more! by Gary Cameron	8
Old fashioned indulgence by Brendan Williams	8
Where there's smoke – Bakery feels the heat	9
Food Safety – Save time and money	10
Events calendar	12
Reducing New Zealand's sodium footprint	12
Partners to the BIANZ report	13
The knight of the oven	
Wellington baker honoured	13
Overbaked brownie an abomination by Belinda Jeursen	16
Trainee of the Year Finalists	17
Profile – Men in white coats	18
Profile – Fresh enthusiasm by David Tossman	20
Gateway opening by Michael Gray	23
Masters go back to school	24
Book review – Deceptively Simple by Belinda Jeursen	26

Recipes

Upside Down Black Doris Plum	
Chocolate Cake by Malcolm Cook	30
Chocolate Berry Slice from the Heart Foundation	32
Chocolate crumble cake from Barker's	33
Chocolate filled finger buns from Barker's	33
French Chocolate Cake by Hayden Campbell	34

Ideas

Brighter baking by Holger Schinz and Michael Gray	35
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From the Office

BIANZ EXECUTIVE OFFICER BELINDA JEURSEN REPORTS

Here at the BIANZ office it's all go to prepare for Fine Food New Zealand/BAKENZ 2010, which is coming up fast.

We've included a registration brochure in this issue of *Slice*, but you can also register online at our website. There's a button on the home page that will take you to the relevant pages.

You can also register for the Bakery of the Year® Competition using the entry form in this issue of *Slice* or online at our website. With the addition of a Creative Section we're looking forward to receiving some fantastic entries this year. Entered products will be available for all visitors to Fine Food to see, and with the *Weston Milling Trainee of the Year Competition* and loads of live baking demonstrations and bake-offs it's going to be a busy and exciting three days.

If you're a BIANZ member you'll be able to take advantage of our members' lounge to do business or just relax and get some refreshments away from the crowds.

The Awards Dinner


The popular BIANZ Annual Awards Dinner will be held off-site on Monday 14 June at the Rendezvous Hotel, where winners in the BIANZ Bakery of the Year® Competition and the Trainee of the Year Competition will be awarded for their efforts.

The Awards Dinner is always a special evening and is well attended by those involved in the baking industry. The evening will feature live music, big stage illusions, burlesque dancers and fantastic musical theatre songs. A delicious three-course meal and awards for the BIANZ Bakery of the Year Competition and the *Weston Milling Trainee of the Year Competition* will be followed by a live four piece band.

We look forward to seeing you for an evening of fantastic entertainment, great food and guaranteed fun with the baking industry's best.

It's not all glamour back here however. Your executive and I continue to work on other baking industry issues, including meeting with the folic acid working group, talking with relevant government groups about employment and business practice, and keeping up to date with food safety and industry training issues.

We also receive a lot of queries from bakers and business people wanting help setting up in our industry – a great opportunity to show them what BIANZ can do for them.

We take every opportunity to promote baking and ensure that our industry's interests are taken care of. If you have any comments or queries, please don't hesitate to call or email us. 



Worth knowing

Did you know that BIANZ provides its members with **employment contracts** tailor-made **especially** for the baking industry?

We provide:

- ➔ Individual, Casual and Fixed Term employment agreements
- ➔ Application for Employment, Offer of Employment, Induction, Probationary Period Review and House Rules forms
- ➔ Information to accompany agreements
- ➔ Access to free legal advice on employment and agreement issues
- ➔ Regular updates to reflect changes to labour law.

What else does BIANZ offer members?

- ★ Special offers and discounts from our buying partners
- ★ Food Safety Programme tailor-made for the baking industry
- ★ Business advice
- ★ Slice magazine
- ★ Networking opportunities.



NEW MEMBERS

The Baking Industry Association welcomes these new members:

Eat Well NZ Ltd	Christchurch
Lievito Bakery	Dunedin
Skyline Gondola Restaurant	Queenstown
Dessert Kitchen	Pukekohe
Naenae Hot Bread Shop	Lower Hutt
Thoroughbread Foods Ltd	Shannon
Favorite Cookies	Ohope

From the President

JASON HEAVEN KEEPS IN TOUCH



Hi all,

I hope the retail gods were good to you this Easter. I know they were looking after us because we had a fantastic Easter. The weather was great which in turn brought plenty of Easter-bun-hungry people out of the woodwork.

With Easter behind us we can start focusing on the 2010 Bakery of the Year® competition. This year will be special; holding it at New Zealand Fine Food should give the competition much greater exposure than it has had in the past. The judging will be carried out live at the show.

Along with this we have the *Weston Milling Trainee of the Year Competition* bake-off also running at the show.

This is also a good opportunity to relax and network in the BIANZ lounge which has a view over the show. Then, of course, we have the Fine Food show itself, so this will be an event not to be missed.

The executive team have been working very hard for you to make all this possible so please mark the dates, 13–15 June 2010, down in your calendar and make a effort to come along. You won't be disappointed.

Welcome to our new BIANZ partners **Nestlé, Barkers, Unibag** and **Chelsea Sugar**. These companies have a lot to bring to our organisation so please support them when you're buying your supplies and ingredients because without industry partners we would not be able to run our Association.

Well best of luck for those of you that will be entering the 2010 Bakery of the Year® competition. Thanks also to **Burns & Ferrall** who have put up the major prize of a **pastry sheeter**, which I am sure we all would love to win. You know the old story: you have to be in to win!

Happy baking

Jason Heaven

Employer wins damages for poor workmanship

by Amanda Munting-Kilworth

The August 2009 decision of *Masonry Design Solutions Ltd v Bettany* involved an employee who was employed as a computer-aided draughtsperson on a three-month fixed-term contract.

The employee was dismissed towards the end of the three month term for being continually late for work, unauthorised absence from work and extensive personal use of the employer's email and internet systems. On appeal from the Employment Authority, the Employment Court found in favour of the employer and determined that the employer's dismissal was justified.

Of particular interest is the employer's counterclaim for financial loss from poor workmanship. The Court held that the legal requirements for damages due to breach of contract had been met.

The court stated "these errors were attributable not to lack of knowledge or other innocent explanation. Rather, they

are attributable to carelessness, inattention to detail, and otherwise for reasons that amounted to breaches ... of his contractual requirements to perform his duty with all reasonable skill and diligence."

The court ordered the employee to reimburse the company \$12,000.

This sum was made up of 100 hours of work at a charge-out rate of \$120 per hour for the company's senior architectural draughtsman to bring the employee's drawings up to standard.

Amanda Munting-Kilworth is Employers' Advocate MGZ Ltd. (Sarah Bradshaw is on maternity leave.)

McPhail Gibson & Zwart Ltd specialise in providing employment law advice to employers.

BIANZ members are provided with a free telephone advisory service for an initial consultation (after which the standard charge-out rates will apply).

If you wish to discuss any employment law-related issue, please call Amanda Munting-Kilworth at McPhail Gibson & Zwart Ltd on 03 365 2345.

news and views

Young Bread Baker of the Year

Judging for the top young bread baker in New Zealand took place in Auckland recently with Adam McLean, of Quality Bakers Auckland, winning the award of 2010 "Young Bread Baker of the Year".

In winning this award, Adam demonstrated to the judges an ability to excel in three key areas: practical baking, theoretical knowledge of baking technology, and presentation of research into key process and law changes that have occurred in the New Zealand baking industry over the last 50 years and their significance to the industry.



Adam McLean, of Quality Bakers Auckland, 2010 Young Bread Baker of the Year, with New Zealand Association of Bakers president Laurie Powell.

As winner of this year's award, Adam McLean will have the opportunity to broaden his industry knowledge and experience through a \$10,000 research grant.

The "Young Bread Baker of the Year" award is sponsored by the New Zealand Association of Bakers and is designed to promote excellence in people emerging from their training.

Bakels in training

NZ Bakels are currently applying to become a PTE (Private Training Establishment) and will be registered directly with the NZ Qualifications Authority.

This will allow NZ Bakels to become a one-stop-shop for bakery trainees, offering block courses, distance learning and on-job assessment services.

The training will be carried out by NZ Bakel's team of three tutors in Auckland, Palmerston North and Christchurch.

In addition, NZ Bakel's sales representatives throughout the country will be fully informed and able to assist with information on the courses and offer support and guidance for the training.

Aussies swallow Muffin Break

Foodco New Zealand has been swallowed up by Australian-based Foodco Group, which owns the company from which the New Zealanders licence the company's Muffin Break franchises on this side of the Tasman.

There are 36 outlets in New Zealand. The 250 Australian outlets include other brands such as Dreamy Donut and Jamaica Blue.

Muffin Break originated in Canada, and Foodco acquired the rights and refined it for the Australasian market. The first New Zealand shop opened in Auckland in 1994.

The takeover of the New Zealand operation would strengthen the brand, managing director Serge Infanti said.

The franchise operator was expected to add Jamaica Blue stores in Auckland, Wellington and Christchurch this year, and to expand from the two Dreamy Donut stores it has in Auckland to other areas of New Zealand.

Chocolate rising

London trendwatchers have noted a new generation of skilled "restaureuring" pâtissiers selling and showing-off their skills in boutique businesses more akin to top jewellery and designer fashion outlets than traditional cafés, in the vein of Barcelona, Paris and Tokyo.

Ewan Venters, food and restaurants director at Selfridges, London's renowned upmarket department store, has a bullish view of the future. "We're on the cusp of change – a revolution if you like – in dining in London. People are not conforming to the three-course meal format in one restaurant. I think we'll see more dessert-based shop-restaurants opening – people will break off from one restaurant and wander down the high street to have dessert and coffee somewhere else."

"It's the pastry chef's time now," says chocolatier-pâtissier Paul Wayne Gregory, who established his successful artisan chocolate-making business in south London in 2006. "It reminds me of the late 1980s/early 1990s when people such as Marco Pierre White started out. Now it's our time – I think you'll get a lot of people setting up dessert houses and chocolateries."

Cadbury to open cocoa cafés

Cadbury in the UK is planning to open a national chain of branded cafés.

The chocolate maker has secured the backing of new owner Kraft for a series of branded outlets serving afternoon tea and a range of Cadbury-themed goods as well as an on-site chocolatier service.

Apparently the cafés, which are likely to be branded *Cadbury Cocoa House*, have been in planning since before Kraft completed its £11.5bn takeover in January. Negotiations are underway and the first outlet potentially launches in London this year.

Wunder bar!

Swiss stumble on low-calorie, no-melt chocolate

Scientists for the world's largest chocolatier believe they have stumbled on the holy grail of chocolate: a recipe that is both melt-resistant and low-calorie.

Vulcano is the internal code name for the new product by the Swiss chocolate manufacturer Barry Callebaut. Developed in a laboratory under top-secret conditions by an international team of food engineers, it not only has 90 percent fewer calories than the average chocolate product, it is also heat-resistant to temperatures of up to 55°C. Most chocolate starts to melt at 30 degrees.

"It's called Vulcano because it can be eaten when it's hot, and it's airy and full of bubbles, like volcanic rock," said Gaby Tschofen, a spokeswoman for Barry Callebaut. They annually make 1.1m tonnes of cocoa and chocolate-based products for customers around the world, including Cadbury and Nestlé.

The product, like so many good inventions, resulted from a mistake, this time by company lab technicians who were working on another invention.

While chocolatiers have been trying to produce a lower-calorie chocolate for years, the obstacle has often been how to keep the rich and lingering taste while ensuring it is still a pleasure to eat.

The US manufacturer Hershey began experimenting with a melt-proof chocolate during the Second World War, but the result was a very hard bar that was never produced commercially.

Tschofen said she could not give away Vulcano's recipe, but she had tried it. "It's nice and chocolatey, with a strong aroma, and crispy rather than creamy.

"It does melt in the mouth, but it is the enzymes in saliva rather than the heat of the tongue that causes it to dissolve."

Big Gilmours goes to café pair

By Christopher Adams for The New Zealand Herald

The largest Gilmours food-wholesaling operation in New Zealand has been sold by Foodstuffs to private owner-operators.

Foodstuffs told the *NZ Herald* that Gilmours Mt Roskill had been bought by Auckland businesspeople Scott Brown and Jackie Grant, who own a string of highly successful Auckland cafés, including the Takapuna Beach Café and Rosehip in Parnell.

Foodstuffs acquired the Gilmours wholesaling operations in the early 1960s, but has recently begun franchising the businesses to independent operators. Gilmours supplies businesses such as dairies, cafés and restaurants with wholesale products.

Brown said he and Grant would take over the management of Mt Roskill Gilmours in July, and were excited about the new venture.

"[The business] is in the right position, it's in the right market and with the future growth of our industry, with events coming up such as the Rugby World Cup next year, we're at a perfect place to capitalise on that," he said.

Brown said he and Grant would hold onto the ownership of the four cafés. "We've got a great expansion plan in place for the cafés, and there's a new management team and new structured arrangement [in the cafés] going into place.

"Obviously Jackie and I are going to be focused on the Gilmours brand."

Foodstuffs general manager for strategy and new ventures Rob Chemaly said all the Gilmours businesses were now franchised, or in the process of being franchised. One operation, in Gisborne, had been shut down.

He said Foodstuffs' "core competency" was in franchises, such as its owner-

operated New World, Four Square and Pak'n Save stores.

"We had a corporate model [Gilmours] fitting within a franchise organisation, and it was not a great fit," said Chemaly.

He said the North Shore Gilmours became privately owned 18 months ago, and the Henderson store in early February.

The Tauranga operation would be taken over by an independent owner this week, and Rotorua in early May.

Chemaly would not discuss the price paid for the Mt Roskill business, saying it was "commercially confidential."

Café sacks worker via Facebook

A 16-year-old schoolgirl in England was shocked to discover she had been sacked from her part-time job in a café after her boss sent her a message on Facebook.

Chelsea Taylor was sent the note, which featured several misspelt words, by her manager at the Cookies coffee shop in Greater Manchester.

Elaine Sutton told Chelsea she had lost her job because she had lost a £10 note after being sent out to buy biscuits for her co-workers.

The message read: "hiya Chelsea its Elaine from work. Sorry to send u a message like this but bin tryin to ring u but gettin no joy.

"I had to tell the owner bout u losin that tenner coz obviously the till was down at the end of day. she wasn't very pleased at all and despite me trying to persuade her otherwise she said I have to let u go. I'm really sorry.

"If u call in in the week with your uniform i'll sort your wages out. Once again I'm really sorry but it's out of my hands. Elaine xx."

more news and views

Lactic bacteria breakthrough

Researchers in Finland have discovered lactic bacteria that naturally produce hydrocolloids in wheat bread using sourdough, and which could be used to make additive-free products that meet taste and texture requirements.

Sourdough always contains lactic acid bacteria, which are responsible for the fermentation process. But Kati Katina, senior research scientist at VTT Technical Research Centre of Finland led a three-year project to screen over 100 other cereal and food-based microbes to find out which ones work in a wheat matrix and can yield helpful hydrocolloids.

Katina told FoodNavigator.com that the team was “quite lucky” to find four or five lactic bacteria that helped the mechanical processability of the dough, improved shelf life, and increased volume. The taste was mild and lacked the pungency often associated with sourdough bread.

She is now investigating the nutritional aspects of the technology. Sourdough already has a reputation for having a low glycaemic index, and it is thought that the formation of the hydrocolloids could enhance this effect.

Organic sales tumble in UK

Sales of organic bread and bakery items experienced a significant plunge in sales in 2009, according to the latest *Organic Market Report*.

The Soil Association estimates that organic bread and bakery sales in multiple retail outlets were worth £40.7 million in 2009 – down nearly 40 percent on the previous year.

The publication also shows that organic biscuit sales fell by 19 percent, while organic breakfast cereal sales declined by nine per cent during 2009.

The UK organic standards body maintains that bread sales were hit by a combination of the economic downturn and

problems with variable product quality, and it states that a key concern for 2010 is the uncertain availability of organic flour and other ingredients following on from the negative impact of a wet summer on the 2009 harvest.

Cocoa prices start to fall

The monthly average price of cocoa charted by the international cocoa organisation fell from more than US\$3500 per tonne in January to US\$3100 per tonne in March.



In December prices reached a 33 year high in London due to fund buying and worries over the size of the 2009/10 crop from Ghana and Ivory Coast.

The International Cocoa Organisation

(ICCO) noted that the strengthening of the US dollar, which reached a seven-month high against other major currencies, was a major factor in the price decline.

The ICCO expects a slight increase in production – about one per cent – this year.

The world cocoa crop is around 3.5 million tonnes – 70 percent of which comes from West Africa and close to 20 per cent from Asia.

In the past season, the Ivory Coast produced about 35 percent of the world's cocoa in the 12 months through to September 2009). Some dealers have reported that a higher output forecast than expected was now likely for the crop from the world's second biggest producer of cocoa, Ghana.

Strange tax law hits bakers

In the midst of last year's economic downturn, Chinese authorities upped their tax-collection efforts (usually lax) in a bid to top up the state's coffers. One of their main targets was the mooncake – a pastry stuffed with lotus seed paste and egg yolks, or – according to some authorities – “whatever the baker feels like chucking in.” It is a popular delicacy in the autumn.



Mooncakes

Since economic reforms in the 1980s, China's mooncake market has expanded dramatically. While only two or three types of mooncakes were available just a few decades ago, now consumers are faced with an overwhelming variety of flavours and packaging.

Mooncakes were traditionally given out during the Mid-Autumn Festival (historically a time of moon worship) to friends and family to cement relationships. But now, many businesses also offer mooncakes to employees or provide coupon vouchers redeemable at local groceries for the treat. Additionally, the cakes are given as a sort of soft bribe to employers and party officials.

Where China's bakers saw a mooncake explosion, government officials saw yuan signs – and launched an inspection of more than 3,100 companies last year, slapping 30 billion yuan worth of back taxes on gifted mooncakes and coupons.

In modern China, apparently, you can have your cake and tax it too.

From *Foreign Policy*, The Magazine of Global Politics, Economics and Ideas

NEW products

Government here to help

New employment relations and health and safety resource:

The Department of Labour has produced two new resources to assist businesses.

The Big Six is a series of brochures that contain checklists and links to further information which businesses commonly seek: health and safety; hiring new employees; pay; holidays and leave; managing performance; and ending employment relationships.

The Big Six is available to download from the Department's website.

To find out more about *The Big Six*, visit www.dol.govt.nz/big6

The Code of Employment Practice on Infant Feeding was developed to provide assistance to employers and employees on how to provide unpaid breaks (in addition to rest and meal breaks) and appropriate facilities for women who wish to breastfeed their babies during a work period.

To find out about the infant feeding code, visit Code of Employment Practice on Infant Feeding (www.ers.dol.govt.nz/parentalleave/infantfeeding/code/).

Danish from China

An Australian company is planning to bring a line of frozen unbaked pastries and par-baked breads into Australia and New Zealand from China.

FSP Trading Company in Sydney is agent for La Rose Noire, a Hong Kong company with a manufacturing operation in Dungguan, South China.

La Rose Noire is well established in the Hong Kong hospitality industry and has sales agents in Shanghai, the USA, Europe, Japan, Dubai, Thailand and Singapore.

The company was founded 18 years ago by Swiss pastry chef Gérard Dubois, who continues at the helm.

<http://www.la-rose-noire.com>



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But wait – there's more!

Gary Cameron takes a sceptical look at advertising



We have all seen these adverts. Indeed some of us pay these people to create them. But truth in advertising? Well really!

Check this one: 2001 Suckeymoto Sedan, \$9000 – WON'T LAST AT THIS PRICE. Why would you spend \$9000 on something that won't last?

Or some magic face cream for ladies that if you apply it, not only do your wrinkles vanish, but your teeth appear whiter, you get a much improved hairdo and you learn to smile. All this from a face cream. (Check the before-and-after shots on TV.)

Then there is "Kills 99% of household germs". Are these different from other germs? And what about the 1% they can't kill? Are these the ones that are dangerous? Should we be worried.? You'd think that if they can knock off 99 out of 100 the last one would be a doddle.

And it's 99% fat-free. So they add sugar, salt and other numbered ingredients to get the taste back, and it's good for you I suppose.

Sounds a bit like the oat bran boom some years ago, when everything had oat bran added to improve out health. Did it work? Don't hear much about it now.

I wonder what's next on the health eating front. Must ask my chooks. They survive on scraps (not fat-free), basic bread (no folic acid) and wheat as it comes off the stalk. They look fit and happy, and lay eggs every day.

Hmmm.

Cheers,

Gary



Old fashioned indulgence

Brendan Williams investigates a Sydney success story



I saw no gluten-free products at Bourke Street Bakery in Sydney, and asked co-owner David McGuinness about it. He made no apology. He and co-owner Paul Allam, he told me, are in the business of catering for "nothing but the no-holds-barred worship of all things indulgent."

They are in the business of scratching the itch we all have for crusty, well-baked, quality bread and pastry goods. They may not have an absolute grasp on who their customers are, in a traditional market research sense, but they know for certain that if the product is good, then they will come!

And come they do. I arrived at their Bourke Street shop at 2pm on a Tuesday afternoon and the café was brimming, the outside tables were full and a line stretched out of the shop and onto the footpath. During the 10 minutes or so it took me to devour one of their delicious gourmet lamb pies, the queue moved quickly but remained stretched out to the street.

Friendly touches that foster a community atmosphere and ensure you are not just another number include taking customer first-names for every order, which are then shouted across the bakery (and outside) when orders are completed.

David and Paul, a pastry chef and baker respectively, had a vision of creating a perfect retail bakery. It would have a small footprint, create a rustic and homely atmosphere, and would be capable of turning out food appealing to the whole community, attracting customers back on a daily basis.

They drove around Sydney for six months looking for the perfect spot. They settled on the busy Surry Hills location and haven't looked back, with two more busy stores now open in Alexandria and Marrickville. The

boys have kept the Global Financial Crisis at bay with sales up over the last 12 months. "Perhaps people are not eating out for lunch as much as they did and see the bakery lunch as a similar indulgence for much less," says David.

They have policy of selling out of product every day, with leftovers donated to charity.

Drinks in the house

All drinks are made in-store and sold in bottles in a move towards ensuring all of the products in their stores continue the theme and are made by hand and from scratch. Flavours include iced tea, iced coffee, Belgian chocolate milk, orange juice and old-fashioned lemonade. The drinks look great and made me ask myself why we don't see more of that in New Zealand.

David and Paul have a central manufacturing philosophy of sorts, with the pastry-goods made at the Marrickville store to be baked off at each location, and all the bread pre-baked at Alexandria. To keep it simple they supply only their own shops.

Sourdough enthusiasts might be interested to know that Bourke Street use the wet leaven technique (100% hydration) rather than a drier, stiffer leaven. They make 100% sourdough and a yeasted version labelled as 'semi-sourdough'.

David reiterated that to make in bulk for wholesale would corrupt their ideals regarding product quality as it is simply not possible to mass-produce perfection!

With their thriving community bakeries satisfying thousands of customers daily, I for one wouldn't suggest they change a thing.

See the review of their recipe book on page 26 in this issue of *Slice*.



Where there's smoke

Kapiti bakery feels the heat



Mary and Thomas Thomas own and run The Windmill Quality Cake Shop in Paraparaumu, on the Kapiti coast near Wellington.

It is a family business, which strives to produce the highest quality products and provide the best quality services to their customers.

From wedding cakes to handcrafted chocolates they've got something to tantalise everyone's tastebuds.

Mary tells their story, beginning early on the morning of a Wednesday in February.

"I was woken at 4.20am by the phone. It was Chris someone from the NZ Police looking for Thomas.

"I told him that he was already at work.

"He said 'So he knows the building is on fire then?'"

"No!" I replied. That was an awful feeling. I knew that Thomas had been at work for a while and that he was on his own.

"It turned out that the bank next door was on fire, not the bakery as I had first thought. However the damage done was awful.

"We lost all food, packaging, paperwork and even our Tupperware! The smoke damage was amazing.

"We have worked almost non-stop to try and get the bakery open as fast as we could.

"We had Maxi Services come in and do the cleaning as they had the right equipment.

"We were blessed to have family to help look after the kids, as we couldn't take them to the bakery as the smell was too strong.

"It has been an extremely stressful time and a lot of long hours but exactly one week after the fire we were able to reopen with and extremely clean bakery!

"We were able to fulfil all our orders through our sister shop in Porirua. So everyone was still able to get their cakes. Our sister shop also helped us get restocked so we were able to open sooner."



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A true story:

We purchased our baking racks from an engineer who was particularly cheap. Nobody could get close to his price. He got a lot of work and we wondered how he did it. He was so busy. One day we visited his home and found out. He was living in a very modest house. He made no money. He worked very hard, had good sales, but made no profit. He was almost living in a tent. A tent would have been more comfortable!

On the other hand, the owner of this house knows a thing or two about business. He's a manufacturer. He has production systems and uses the systems to control materials, labour, waste, efficiency, and margins. Strangely, the difference between the two examples is not great.

In a bakery you don't really know how efficient you are unless you have a system. You mightn't see small losses being made on every item, every day. Losses that seem trivial at the time but add up to huge amounts. And if you are making good money, our system will help you improve and stay in front.

Either way, **it's time to move up a gear** with an investment that has a quick return.

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Save time and money



A BIANZ Food Safety Programme helps you do both

Do you need to save your business time and money?

Do you want to be confident that you have identified all food safety issues and are managing them appropriately?

Do you need your processes to be consistent?

Then using the BIANZ Food Safety Programme template is the way to go.

With an increasing emphasis on being trusted suppliers, food manufacturers are constantly on the lookout for faster and cheaper ways to comply with food safety legislation.

Using our template means you don't have to waste time creating your own Food Safety Programme. This can be particularly valuable for those who lack a strong background in food legislation requirements.

The BIANZ Food Safety Programme is one of the best options for busy manufacturers.

The programme template is a simple guide detailing the major steps needed to document a Food Safety Programme. Each individual business simply has to customise the programme with their own details and delete the options that don't apply.

When complete, your business will have a programme which identifies and controls food safety hazards and which reflects your actual practice in a consistent and standardised way.

The HACCP-based programme can be used by anyone in the baking industry and is supported by the New Zealand Food Safety Authority.

BIANZ members also have the opportunity to use auditors from AsureQuality who are familiar with the BIANZ tailored programme, speeding up the audit process and saving time and money.



BIANZ Food Safety Programme Updates

All Systems Go Ltd are currently working on BIANZ Food Safety Programme template updates. These updates will be available free to all BIANZ members who have already bought the BIANZ Food Safety Programme.

The updates will reflect industry advances since 2007 in an easy-to-spot manner. Members will be able to update their programmes accordingly, keeping current with principal improvements.

Updates will be distributed electronically by BIANZ Executive Officer Belinda Jeursen after May 2010. Please call 0800 692 253 to request updates.





Fine Food New Zealand

13 - 15 June 2010, ASB Showgrounds, Auckland

The most crucial 3 days of the year
for food and food service professionals.

It's a New Zealand first.

A powerful international trade show that meets the needs of the times and brings the whole dynamic food and food service together in one event: food, drink and equipment. Be here with the best and see live competitions and displays of a standard that really reflects the vitality of the profession.

Plan to cover all your networking needs at this perfectly timed, entertainment plus, all-encompassing event.

www.finefoodnz.co.nz

Register online now for free entry.

Live at the Show and not to be missed! A major BIANZ feature that includes:

- On-site judging of the Bakery of the Year
- Weston Milling Trainee of the Year Competition
- Static displays and more...!



Visitor Info: 0800 727 469

Exhibitor Enquiries:

Gail Lorigan, gail@finefoodnz.co.nz

Supported by the
BIANZ, NZ Chefs
Association and
NARGON



Events calendar

What	When	Where
 BAKENZ 2010 Demonstrations, competitions, networking, the AGM and all of Fine Food NZ. 	13–15 June	ASB Showgrounds, Auckland
 Bakery of the Year Competition judging Weston Milling Trainee of the Year Competition  BIANZ Annual General Meeting	13 June 10.00am 10.00am–1.00pm 5.00pm	ASB Showgrounds, Auckland
Facilitated Practical Workshop – BIANZ Lounge	14 June 10.30am–1.00pm	BIANZ Lounge
BIANZ Annual Awards Dinner	14 June 4.30pm	Rendezvous Hotel, cnr Mayoral Drive and Vincent St, Auckland
 Bakels Pie Awards judging Bakels Pie Awards dinner	22 July 27 July	Auckland Auckland
Fine Food Australia	7–10 September	Sydney Convention and Exhibition Centre
Sachsenback trade fair for the bakery and confectionary trades.	11–13 September	Dresden, Germany
IBIE International Baking Industry Exposition	26–29 September	Las Vegas Convention Center
Foodtech/Packtech New Zealand's premier event for the food & beverage technology and packaging technology industries	12–14 October	ASB Showgrounds, Auckland
Bakery Indonesia	27–30 October	Jakarta International Expo
36th Winter Fancy Food Show North America's largest specialty food and beverage marketplace.	16–18 January	San Francisco, USA
Gulfood Exhibition	20–23 February	Dubai, UAE



Reducing New Zealand's sodium footprint

The evidence is compelling; consuming too much sodium (salt) is linked to high blood pressure – a major risk factor for heart disease. Tragically, heart disease remains New Zealand's single biggest killer. If we can, as a country, make stepwise moves to reduce the amount of sodium in our food supply, we will be helping significantly in the fight against premature death from heart disease.

Previous *Slice* articles have highlighted how the bread industry has made significant sodium reductions since 2007. As a result, many Kiwis now enjoy their bread as they always have – but without so much sodium.

It is encouraging to note that other food categories and food companies are gradually reducing the sodium content of their products. Currently we are sitting at 9g salt (3322mg sodium) per day per person, which is still a long way off the target of 6g salt (2300mg sodium).

To step up the pace, the Heart Foundation, with support from a range of food companies, has launched Project HeartSAFE (Sodium Advisory and Food Evaluation). The aim of this initiative is to increase awareness across the food industry of the importance of reducing sodium levels in manufactured foods.

Project HeartSAFE is a collaborative and industry-led approach, focused initially on processed meat and breakfast cereal categories. The project involves representation from food companies, food industry bodies, the Heart Foundation, the Ministry of Health, New Zealand Food Safety Authority, and facilitated by Network PR.

The first meeting of Project HeartSAFE was held earlier in the year, where the impact of excessive sodium intake on heart health and the need to work across the food industry was agreed. As a result, a smaller working group has been formed to ensure the continued momentum of this initiative and help facilitate the ongoing reduction of our sodium footprint.

Partners to the BIANZ report

Michael Gray reports on six new partners offering ever more benefits to BIANZ members

It is great to see how the number of partners to the BIANZ continues to grow. Recently we have welcomed **Barker's Fruit Processors, Chelsea Sugar, Nestlé Professional, Milly Systems, and Unibag.**



Barker's have always supported the association at conferences and other events, and have now committed to a silver partnership, showing yet again how dedicated they are to the BIANZ and the industry.



Milly System, the proven bakery costing and recipe management system, have also signed up as a Silver partner. Graham Ritson is so enthusiastic about the industry and his software that he has released a *special BIANZ version*, and this comes at a special members price. If you have ever thought about using his software, now is the time to start.



Chelsea recently expressed interest in supporting BIANZ. This fresh partnership is greatly welcome as we all have a lot to gain from their expertise. Their involvement starts with an innovative demonstration at the up-coming Fine Food show and some easy recipes, fully costed out, ready to sell.



Nestlé, always a big and highly respected supporter of the food service industry, has now shown a further commitment to the baking sector and, more importantly, BIANZ. Their bronze partnership is just the beginning of Nestlé's commitment. They offer a big range of bûissons, mousses, chocolates, condensed milk ... great products and always of the highest of quality.



Unibag, like so many companies, have been dedicated supporters of BIANZ at various events and have now further committed to BIANZ through a bronze partnership. Unibag is supplying part of the prize package for The Bakery of The Year™ competition. Printed bags are the best and most simple way to brand your business. Call Unibag today to get a special BIANZ member's price. It is probably much cheaper than you think



Don't overlook the Bakery of the Year® competition this year. It gets even better this year with the generous prize from longtime bronze partner **Burns & Ferrall**: a brand new Rondo Sheeter.



Westpac have lowered their credit card rate for BIANZ members to 2.65%, far better than any non-member could negotiate and a great saving for all of us.

You don't even have to bank with Westpac to take advantage of this. All you have to do is phone them and talk to merchant services and they will tell you how easy it is



The knight of the oven



Accolade for Wellington baker

Wellington Baker Jean-Louis Macadre has been awarded a knighthood by his home country for his work in spreading the French love of food – French food in particular of course. He was made a Knight of the order of Agricultural Merit in a ceremony at the French embassy in Wellington in April.

Jean-Louis Macadre is an ardent missionary for the highest quality of baking and a sometimes-vocal critic of some New Zealand attempts, especially at French-style bread.

Mr Macadre, 54, told the Wellington newspaper, the Dominion Post, that he was surprised by the honour, which had been talked about for five years.

He opened his Bordeaux Bakery in Wellington in 1992. It now operates from a bakery/café in Thorndon with three retail outlets in the city.

Mr Macadre's wife, Gail Donaldson, told the Dominion Post that Mr Macadre had introduced Wellington – and therefore New Zealand – to a new form of bread. "He truly believes that every New Zealander would like to eat nice bread."

He was the first to make ficelle – a small baguette – in New Zealand, Ms Donaldson said. "Within about two years every café and bakery was making them."

Her husband treated baking as an artform, she told the paper. "The secret of good bread is in the baker's hands."

Baking is a family affair. Mr Macadre's son back in France was a pâtissier, his brother and nephew were bakers, and the Wellington Macadre's own four children aged between three and 14 are a common sight at the Wellington bakery. "They've slept in baskets under the oven."

France has orders of merit in four categories – maritime, agriculture, academic and arts.

The system was established after the French Revolution as a way of recognising achievement.

The Order of Agricultural Merit was created in 1883 for devotion to the cause of agriculture, including food and wine.





the art of chocolate

With over 15 years of hands-on experience with chocolate, Richard Hingston definitely knows a 'thing or two' about cocoa beans and working with chocolate. Richard, who works as Sous Chef/Pastry Chef at the Crowne Plaza in Christchurch, said there is a distinct process that chocolate has to go through before it becomes the final product that people are familiar with.

"First, cocoa beans are mixed and cleaned to remove dust and sand," he said.

"They are then cracked and roasted at 121°C for a length of time to determine the desired cocoa aroma. The beans are then sent to a mill to refine the cocoa particles."

Richard said in order to create smooth chocolate, the cocoa particle size needs to be kept to a minimum.

"This happens during fine rolling or milling, where the cocoa butter is released and a liquid pulp called cocoa mass is formed."

The next step in the chocolate-making process is called 'conching'.

"This process involves kneading the cocoa mass in a giant machine called a conch. During this step, the chocolate mass is heated, agitated and the final aroma is developed. Cocoa butter is added to give the mass its fluidity."



The Baking Industry Association of New Zealand is pleased to welcome Nestlé Professional as a bronze partner.

As a partner, Nestlé offers BIANZ members special discounts on their famously excellent range of products and an ongoing supportive relationship with the Association.

Nestlé Professional products are available from leading foodservice distributors nationwide.

For more information contact Nestlé Professional on 0800 830 840.



Once a liquid is formed from the cocoa beans, several types of chocolate can be created. "One of the superior guaranteed forms of chocolate is couverture," Richard said.

"In the trade, the term 'couverture' is usually used for the chocolate taken as a basic material for other products such as bars and filled chocolates."

The term 'couverture' is protected under the Commodities Act and may only be used to describe plain (dark) or milk chocolate with a total fat content of at least 31 percent. The quality of chocolate is largely dependent on the total fat content.

"The higher the fat content of the chocolate the more readily it melts in the mouth."

Regardless of its quality, white chocolate cannot be called 'couverture'.

"Another process that chocolate undergoes to give it 'snap and gloss' is tempering. This process involves slowly heating chocolate then slowly cooling it, which allows the cocoa butter molecules to solidify."

The following is Richard's guide for tempering chocolate:

Temperatures

Plain (Dark)	heat to 50°C, cool to 26°C, heat to 31°C
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Milk	heat to 45°C, cool to 24°C, heat to 28°C
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White	heat to 40°C, cool to 24°C, heat to 28°C
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fast facts on *chocolate*

Chocolate has tantalised our taste buds since it was first discovered and used as currency in the 1500s.

From the beginning, turning raw, bitter cocoa beans into what one 17th century writer called "the only true food of the gods" was a fine art involving a delicate mixture of alchemy and science.

However, in 1875 a 31-year-old candy maker in Vevey named Daniel Peter figured out how to combine milk and cocoa powder. The result – milk chocolate.

Peter who was a friend and neighbour of Henri Nestlé, started a company that would quickly become the world's leading maker of chocolate. For three decades the company called Peter, Cailler, Kohler relied on Nestlé for milk and marketing expertise. In 1929, a merger took place when Nestlé acquired Peter, Cailler, Kohler.

There are three main cocoa beans: Criollo – which are rare and expensive; Trinitario – a hybrid bean with mellow character; and Forastere – the major bean used in chocolate making.

Cocoa beans are found on the Kakao tree. These 2–4 metre tall trees flourish in an average temperature of 25°C and bear oval fruit (pods) which are about 15–30 cm long and have a yellow or red colour.

Each pod contains 25–50 beans that are harvested approximately twice a year. Once cut from the tree and opened lengthways, the beans are then removed from their pods.

The beans are then fermented in trays, on the ground or on mats. The fermentation process can take from 5–22 days, depending on the climate. This process kills any germination of the beans. Once complete, a brown colouring agent is formed in the bean.

An overbaked brownie is an abomination

by Belinda Jeursen



Imagine it's 1893 and you are the pastry chef at the Palmer House Hotel in Chicago. Socialite Bertha Palmer (her husband owns the hotel) calls you out from the kitchen one morning and asks you to develop a recipe. She wants a dessert that ladies attending the upcoming Columbian Exposition can eat while at the fair. It must be smaller than a piece of cake and easy to eat as part of a boxed lunch.

What you come up with is the precursor to the modern chocolate brownie. The hotel still makes it today. Your name is long forgotten, but you have left a chocolate legacy that millions of home and professional bakers around the world will benefit from.

Well that's one version of how chocolate brownies came to be. There are many other stories revolving around baking errors that resulted in a brownie.

Recipes for brownies have been around since the late 1800s but they only really picked up in popularity in the 1930s when chocolate manufacturers marketed their products more aggressively in America through cookbooks, promotions and demonstrations. Chocolate became cheaper and more accessible to all sectors of society and the brownie never looked back.

I have never met anyone who doesn't like brownies. When made properly they are the perfect treat. With or without nuts, coffee, cream cheese, chocolate chips or icing, eaten as is or with ice

cream, yoghurt or cream, for morning tea or as a rich dessert, these are mere details beside the most important characteristic of a brownie – that is their dense, moist quality.

An overbaked brownie is an abomination. Any good recipe will tell you to take the brownie out of the oven as early as possible, when a skewer test still shows real moisture. If the skewer comes out dry, your brownie has gone too far and is no longer a brownie but a piece of dry chocolate cake.

Generally a brownie sits somewhere between a cake and a slice, and some are more cake-like while others are heavier, chewier and fudgy.

Brownies are usually baked in a square pan, although some people bake them in a cake tin and cut slices as if it were a cake.

The emphasis in most recipes (and there are thousands) on chocolate, cocoa, eggs and butter with very little flour is what makes a brownie so different to cake.

I've made brownies countless times, working as a baker and at home, and have come to the conclusion that the addition of espresso coffee makes all the difference, both to the flavour and the colour. I would also hesitate to make a brownie that didn't contain nuts of some kind – walnuts, hazelnuts or even peanuts, either chopped and included in the mixture or put on top – but the combination of nuts and chocolate seems to me to be a quintessential part of that brownie peak experience. Equally, the quality of the chocolate used makes the difference between average and superb.

The richness and flavor should be chocolatey, not sugary, so that eating a brownie is a rich, lip-smacking indulgence, leaving you completely sated, but never sickened.



Weston Milling Trainee of the Year Competition

Finalists announced

Plus Celebrities – the icing on the cake



Finalists hard at it during last year's bake-off in Wellington.

Weston Milling's Trainee of the Year competition is run in conjunction with BAKENZ, the BIANZ Conference, held at a main centre in New Zealand every year.

The final round of the Weston Milling Competition, a live bake-off, always makes compelling viewing.

The competition is in full swing now: the Top 9 have been selected and are in intensive training. They will be competing at the live bake-off at the ASB Showgrounds in Auckland on 13–15 June. .

Marnie Oberer will be back again for her third year as MC of this year's final of the Trainee of the Year Competition. Bringing experience and knowledge with her, she will be ready again to tackle the hard questions, get the crowd going and ease the competitors as they create their masterpieces.

And also...

This year Weston Milling will be hosting a Celebrity Bake-Off, seeing some of our favourite celebrities baking with some of New Zealand's great bakers.

Alison Mau, Jay Jay Feeney, Dan Buckley and Steve Dunstan will compete for the title of Weston Milling's Top Celebrity Baker.

This will see our celebs working with three professionals to create a masterpiece by decorating a cake.

Look out for more information on what is going to be a competition to remember.

See www.westonmilling.co.nz

The Finalists

Melly Melly

Dan Burt

Nana Rouru

Mazulu Ndhlovu

Nicole Oldridge

Phi Burton-French

Jason Hay

Taura Griffiths

Dion Ram

NSIA

Gardens New World Dunedin, Skills for Work

Pak'n Save Palmerston North, Plant and Food

Fresh Choice Springlands Blenheim, Skills for Work

Jacksons Bakery

Windmill Quality Cake Shop, Plant and Food

Richoux Patisserie, Competenz

Yarrows

Yarrows



Alison Mau



Jay Jay Feeney



Marnie Oberer



Steve Dunstan and Dan Buckley

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fine NEW ZEALAND
food

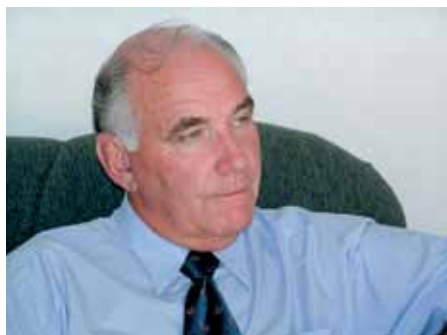
Men in white coats

This year's Bakery of the Year® Competition will be judged live, in the public gaze, for the first time. As a feature of Fine Food New Zealand, it will be a big public too.

As always, we have some of the baking industry's top experts involved in the process of deciding New Zealand's Bakery of the Year®.

Find out who they are and get some valuable tips for making sure your entry stands the best possible chance of winning an award.

The Chief Judge



Paul Hansen of Yarrows (The Bakers) Ltd has more than 40 years' experience in the baking industry, including some years as owner of his own bakery and restaurant. He has nurtured and established a number of baking competitions aimed at raising skill levels in the industry, often acting as a judge for competitions locally and internationally. While with NZ Bakels he established the Pie of the Year Awards and was recently appointed auditor of the Bakels Supreme Pie Awards as it is now known. Paul is the recipient of a Lifetime Achievement Award from BIANZ, a rare honour.

established a number of baking competitions aimed at raising skill levels in the industry, often acting as a judge for competitions locally and internationally. While with NZ Bakels he established the Pie of the Year Awards and was recently appointed auditor of the Bakels Supreme Pie Awards as it is now known. Paul is the recipient of a Lifetime Achievement Award from BIANZ, a rare honour.

He sums up his approach to judging like this: "People enter a competition putting forward their best effort and as a judge you respect this foremost. When I look at a cluster of product on show I make very sure I first understand the competition



brief and product specifications, then mark them as individual items to those specs. The specifications set the bench mark. Attention to detail and consistency are primary considerations for me when viewing batch-baked items for example. There is a tremendous amount of effort and pride on show in any competition so you start by treating them as, and respecting them as, equals. It's just such a great industry with very passionate people in it."

The Auditor



Gary Cameron got into baking by accident, having served an apprenticeship in sheet metal work and coppersmithing (five years of purgatory he says), then, after managing service stations, selling used cars, and driving for Tip Top ice cream, went into a seven-day dairy with his wife Jean.

After selling the dairy, he agreed to help out the late Jack Almao driving a delivery van for two weeks. He left Big Ben (later Goldenbake) after seven years, having become the factory manager. He then joined Jack Almao in buying Collins Bakery in Lower Hutt.

Gary was introduced to The Baking Society by Jack Almao, who was a close friend of founder Ray Walker. Over the next 30 years Gary served on local and New Zealand apprenticeship committees and was also a negotiator with the unions on wages in the days of the national awards. (That was fun he says.) He got involved with the competition early on too, working with John and Hannie Van Til as gofer and bread cutter, and took over running the competition when they retired.

A close look at the Bakery of the Year deciders

Gary says he has had a great time being involved over the years, with the baking, the competition, the people, the ups and downs, and still believes training young people is the way to go. Gary and Jean are proud to have helped 26 young people into Level 4 baking, and especially proud that one of their apprentices, Natilee Orbell, won the Weston Milling Apprentice of the Year in 2003.

The Judges

Ralf Schmidt has been Key Lecturer and the Programme Leader in Baking at the Manukau Institute of Technology since 2004.

Following an apprenticeship as a confectioner at a hotel in Frankfurt, he began his career proper as a kitchen officer in the German Navy. He has since worked as a pastry chef in numerous



situations around the world, been involved in quality control, operations and food safety, carried out assessor training, and taken part in international food shows as a competitor and a judge.

He describes his approach to judging: "I like to see accurate and clean work which reflects the personality or ideas of the baker. Baking is a very old trade and new aspects are hard to incorporate, so it's a challenge to make those products right for modern tastes and dietary requirements. It's also a pleasure to see how different cultures influence traditional products."

Matt Armstrong has been in the baking industry for 15 years. He completed his apprenticeship in 1998 with a Trade Certificate qualification in cake baking, pastry cooking and bread baking combined.

Matt now works at Yarrows the Bakers Ltd in New Plymouth with responsibility for technical and training support, and sales and marketing. He works closely with bakery research and development teams at Yarrows the Bakers Ltd and Gilles.



Matt says he has been fortunate to have travelled widely and experience firsthand "our exciting trade and how passionate bakery industry people are. I am very privileged and excited to have been asked to be one of the judges for this event."

"My approach to the judging will focus on all aspects of the baking trade, from baking techniques to execution and most of all visual appearance, taste and the wow factor."

Paris-born **Bruno Falco** trained in his home city in a boulangerie-pâtisserie. After working for some years in Paris he moved to London to work in different areas of his trade, including a bakery, restaurant, hotel and shop, as well as a large factory, La Maison Des Sorbet.

Bruno then decided to go to Sydney in Australia and do more hotel work, but finally ended up in New Zealand where he owned his own boulangerie-pâtisserie for four years. He currently works at the French Bakery in Christchurch.



About the competition, he says, "First of all I want to wish all the competition entrants the best of luck. What I will be looking for when I am judging the competition is beauty for the eyes, good flavours so I don't have to guess what it is, consistency, and the right balance between ingredients and textures."

Marcus Braun lectures in baking and pâtisserie at Christchurch Polytechnic Institute of Technology. He trained initially as a hotel pastry chef.

Marcus has worked in some of New Zealand's top bakeries and hotels, and owned his own bakery business for seven years. He was elected to represent members on the Executive of the BIANZ in 2003, a role which he relinquished after selling his business and starting his teaching career.



Marcus has won gold medals nationally and internationally in numerous baking, cookery and pâtisserie competitions. He has previously and still participates as a manager and coach to chef and bakery student teams to compete on the competition stage, with great success, including winning the coveted Toque d'Or and ANZBAKE titles.

Renny Aprea is a Senior Lecturer on the Pâtisserie Programme at AUT University.

Renny's judging history is varied and long. He has for the past three years acted as Chief Judge for the Fiji National Culinary Fare, assisted the Chief Judge at the Auckland Regional Culinary Fare and judged as Senior/Head Judge at National Culinary Fare for over 14 years, in hot kitchen, static and pâtisserie. Renny holds a Level 4 Judge's unit standard and is currently completing Level 5.



As a pâtisserie lecturer and judge for culinary and pâtisserie competitions his focus is first and foremost on professional practice. He says, "Attention to detail and presentation are paramount for me as a judge and as a consumer, whether it is a meal in a restaurant, a purchase in a pâtisserie, or assessing a brand new student learning to be a pastry chef or chef."

"Innovation, individuality, commitment as well as a strong sense of understanding, and respect for the process and ingredients required to perform those tasks necessary to present a good product, while following proper safe food practices, are all important."



Fresh enthusiasm

by David Tossman



Photo by Jeff McEwen

Bohemein Fresh Chocolates in Wellington, formerly Melting Perfection, opened in 2005 and was recently renamed to further its services and image.

A Bohemian is a resident of the former Kingdom of Bohemia in what is now the Czech Republic. "Bohemein = fresh chocolates!" says the business's website.

Jiri Havlik (George) is chocolatier, founder and director.

Like many immigrants, Wellington chocolatier Jiří Havlík has changed his first name. He prefers to be known as George rather than hear New Zealanders mangle the Czech original.

He is fussy like that, seeking perfection, spurning compromise.

First love

I asked him how he got into chocolate.

"I loved it since I was 12 years old," he said. "My brother used to work as a baker in Belgium and when I was 12 he invited us for a visit and took me where he was working, and the guy there who was doing cakes and bread also had a little corner where he made chocolate.

He made bunnies the size of me and Easter eggs and so on and I tried it and I thought 'wow this is so cool'."

Back home in the Czech Republic, George went on to become a pastry chef but his special interest in chocolate remained. "Chocolate decorations go hand-in-hand with pastry but there wasn't much training on chocolate itself so I purchased books that I learnt from."

George's first job after completing his pastry chef apprenticeship was in his brother-in-law's bakery. There he started "nagging" as he puts it, until eventually his brother-in-law started doing some serious chocolate work as well.

Because of their connections in Belgium they were able to get some good moulds.

The breakthrough

George recalls the first mould they bought: a little Eiffel Tower. At the time they were making a product they called Paris cake. It was, he says, "quite plain – just mousse covered in chocolate and a few cream roses on top." When they added the chocolate tower, sales took off. They had trouble keeping up with demand. They bought another mould, a squirrel, and put that on their hazelnut cake. Again, says George, sales shot up.

His brother-in-law's business changed from then on, moving away from pastry and the café idea to specialise in chocolate. Now with 16 chocolate stores around the Czech Republic, George's brother-in-law uses several tonnes of chocolate per week.

Love undimmed

George's love affair with chocolate continues undimmed. "Chocolate is such a great medium: you can use it in savoury, you can use it in sweet, you can use it in show pieces. There's no end to it. Or you can use part of it: the cocoa for baking or the butter for savoury cooking. Or you can replace the butter when making mousses. It's got so many uses it's almost scary."

He puts chocolate makers at the top of a status list (which he hastens to add is not really serious) with pastry chefs lower and chefs at the bottom. What really appeals to George is the precision chocolate demands. "That's the way I like it," he says. "I like to be perfect."

"You've got to be onto it the whole time. There's no 'she'll be right'. You make a mistake in tempering your chocolate and it might look OK at the time, but in two weeks' time it will be all grey and horrible and you can't use it at all, so your output always has to be 100 percent."

"Also you're playing with small doses of flavour. You just have to be perfect. You have a badly made caramel and people will know it straight away. With a cake icing you can get away with a bit more."

Perfectibility aside, chocolate making has other advantages over baking from George's point of view, most notably in time management. You don't have to work constantly unsocial hours. The stock remains fresh for two to three weeks (or even months with factory-made commercial chocolate).

"It's not as panicky as baking," says George. Nevertheless he was starting work at 2am to build up stock in the weeks before Easter. He also points out that many of the products take several days to complete and finish so careful planning and preparation is essential.

The big move

George came to New Zealand in 1999 and first went to see a baker his brother had previously worked for, Peter Gray at Nada Bakery in Wellington. Peter Gray didn't have a vacancy at the time but clearly he liked the Havliks and referred George on to his close friend and fellow-baker Graham Heaven in Napier.

George stayed at Heaven's Bakery for only seven months. He remains grateful

Continued on page 22





Fresh enthusiasm continued from page 21

to Jason Heaven for putting up with his then-very-limited English (it is now fluent and almost accentless) and letting him go without fuss. George's wife-to-be Hana had arrived and was keen to settle in Wellington where her nursing qualifications would stand her in better stead.

George still misses "back home." He has gone back a few times and seen some changes and improvements, but he is very happy with what New Zealand has done for him. "The opportunities in New Zealand are so much greater than back home. What I achieved here in 10 years would have taken me 30 to 40 back home. And you've got only one life so why not try it?"

"What I love about New Zealand is the simple fact that if you try hard you're going to get results, whereas back home, if you don't have connections or money, no matter how hard you try, nothing will happen. And then there's the nature and the cleanliness."

The market

High quality chocolate is not widely known yet in New Zealand so "you need to educate a lot. Things that are taken for granted in Europe, like what is a truffle, have to be explained to customers quite clearly."

George bemoans the fact that New Zealand doesn't have a culture of chocolatiers in the manner of France, Belgium or his native Czech Republic. As a result the market here allows some artisan chocolate makers to get away with sub-standard work. There are many

New Zealand chocolate makers out there saying "we're doing the right thing" but, says George, it's not true. He tries to put it mildly. "I sometimes get a bit disappointed. Some of these companies have been here for some time and have unfortunately established a standard and people seek that standard. But it's not a high standard."

George is nevertheless prepared to acknowledge some good New Zealand chocolate makers, naming some half a dozen around the country.

The future

Bohemein products currently sell through three retail outlets: a classy shop in Wellington's downtown Featherston Street, a tiny one at the front of his workshop in inner-suburban Hataitai, and Moore Wilson's Fresh, the Wellington gourmet supermarket, which carries both loose chocolates and his premium boxed product. He has been in Moore Wilson's for only seven months but is clearly pleased with the response.

He sees a need to diversify because gourmet presentation chocolates are very seasonal, selling largely as gifts at Christmas and Easter.

George now plans to "play in the area of decorations" making, for example chocolate cigarillos, for the wider catering, baking and pastry trade. He recognises that most bakers and pastry chefs have the skills but says they don't always have the time and the space. There's also a degree of wastage that can be avoided with pre-made decorations.

The emphasis, as with all his work, is on quality, starting with the best ingredients. "I want to do all those things out of good chocolate. There's nothing worse than having a good cake and having not-so-good chocolate on it. It's like having a good salad and putting a bad dressing on it."

He has started on an almost experimental basis at the retail level, putting some chocolate decorations – cigarillos, dessert cups, shavings and suchlike – through Moore Wilson's Fresh. "And people like it. Just the general public!"

He will be going up against some good imported product in the trade market, however, he says "I've got nothing against the Dutch, but should you bring it across the world when you can make the same thing with the same quality here?"

He also sees some edge in targeting the typically small bakeries in New Zealand (compared with their European counterparts), offering products in packages of 30 or 100 rather than cartons of 500. "New Zealand-friendly," he calls it.

George has recently innovated with a clever little folding package – no glue – that he's supplying to hotels. They place them on guest pillows.

It's a small, competitive high-volume-small-margin market but one with obvious potential. In another novel touch, the classy little Museum Hotel in Wellington presents guests with two Bohemein chocolate coins, one black, one gold, in line with the décor.

George is proud of that idea.



Gateway opening

Michael Gray of Nada Bakery finds a keen new worker and praises a government programme

I was at first a bit bewildered with the idea of Gateway. I had heard of work experience and had helped many students participate, but Gateway is different and better. It works across all industry sectors and is relevant to each workplace a student is placed into.

I have now had four Gateway students. The most recent one has left school and is now working full time at Nada Bakery.

What is Gateway?

The Gateway Programme allows a student to spend up to two days a week in a selected workplace, learning skills from on-the-job experience and working towards completion of unit standards that can be credited towards his or her NCEA.

Schools coordinate the learning between the school, the appropriate ITO, and the employer.

It is funded by the Tertiary Education Commission and offers students what the schools call "the opportunity to experience structured workplace learning in Year 12 and 13."

Students in the programme get a head start on their chosen careers and further training opportunities such as Modern Apprenticeships and industry training.

Why Gateway

The reason that I am so committed to Gateway is the experience I had with that last placement I took on, a young man named Adrian Mitchell.

Adrian had worked as a baker's assistant at Nada for a year but was always telling me how great chefs were. Being as passionate about baking as I am, I told him in

no uncertain terms that he was suffering an illusion and that bakers have it better.

Adrian went off to a couple of Gateway restaurant placements in 2008 but, come 2009, he had realised that I was right: bakers do have it better. He asked if he could do a Gateway stint at Nada. We agreed and he became part of the team. Aotea College's Gateway coordinator came and saw me with the appropriate documentation and explained how the placement would work.

After his restaurant experience, Adrian reckons baking offers greater variety over the working day and more of a teamwork environment.

How to make it work

I have found the best way to make it work is to give the student a standard production schedule to complete every week. Adrian was trained every Tuesday to make a variety of products on his own including slices, cakes and breads. He then assisted other bakers, building for himself an all-round skill set.

In this time he also had to complete several unit standards. These were straight from the baking apprenticeship core curriculum and involved icings, bread and food safety practices.

To complete these standards, someone in the workplace must verify that the student is competent in making a certain



Michael Gray offers advice to Gateway recruit Adrian Mitchell.

product, much like a standard assessment, and also complete a workbook that is then sent away and marked.

Why Gateway is the future

Like the recent new employee trial period that the government introduced last year, gateway students are on a job trial for a year with no obligation for the employer to take them on full time.

Adrian had to prove himself throughout the year that he not only had a good work ethic but also that he related well to all of our team. He did.

Gateway also helps the student decide if they really want to be a baker a chef or a mechanic and therefore they don't waste anybody's time once they leave school and start moving into the job market.

Training is one of the most important investments that you can make in your business and our industry. A saying of Tom O'Toole's is fresh in my mind as I write this. "What if I train these people and they leave? But what if I don't train them and they stay!"

Master baking with Bakels

This year, NZ Bakels are introducing the first of their Advanced Baking Courses in conjunction with the prestigious Richemont Bakery School of Lucerne Switzerland.

The first course, Advanced Baking Course Bread, will run from July 5 to July 16 and will be tutored by a Richemont Bakery Tutor, Mr Thomas Doetkotte, assisted by Bakels Head Bakery Tutor Mr Malcolm Cook.

The first course will concentrate on artisan breads. The courses offered will be for two weeks. NZ Bakels are now taking applications for the first Bread Course in July.

From 2011 onwards, NZ Bakels will be offering further advanced courses in Confectionery/Creative Cakes, Pastry Shop, and Bakery Management.

Students too

NZ Bakels also conducts day release courses in Auckland and week-long block training courses for bakery students in Palmerston North and Christchurch.

These are run and meet the Industry Training Organisation unit standards approved by the NZ Qualifications Authority.

The unit standards cover Level 2 to Level 4 in in-store, franchise, plant, and craft baking, taking the students from the start of their apprenticeship to the final stages.

To ensure that all unit standards are achieved, extra study needs to be completed with evidence of these achievements. A National Certificate in Food Production Baking can be obtained through these courses.

For costs and other details on courses available, contact Malcolm Cook:
malcolm.cook@nzbakels.co.nz
Tel: (09) 579 6079 or (021) 675 756.

Masters go back to school

Some of New Zealand's most experienced bakers went back to school in March for a test run of NZ Bakels' new Advanced Baking Courses. The courses are being run in conjunction with the prestigious Richemont Bakery School of Lucerne, Switzerland.



Left to right: Jonathan Redfern, Graham Heaven, Brent Kersel, Thomas Doetkotte, Malcolm Cook, Ian Spice.





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Books

Deceptively Simple

Belinda Jeursen on Bourke Street Bakery's "the ultimate baking companion" by Paul Allam and Andrew McGuinness.

Legend has it Emperor Joseph II told Mozart that while his work was ingenious, there were simply too many notes. That's how I felt while browsing in the food section of a local book store recently – hundreds of baking books, thousands of recipes, but seldom anything of real substance or soul behind all the pretties.

Then I heard about Bourke Street Bakery in Sydney and their recently published baking book. And what a book it is. Inspiring, a visual feast, well written, instructive and definitely well worth adding to your bookshelf whether you are a professional baker or one of the armchair variety. I wish more bakeries would take the approach demonstrated in this book, where the focus is on the quality of ingredients rather than mere good looks. *the ultimate*

baking companion reminds me of *baking with passion* written in 2000 by Dan Lepard and Richard Whittington

about Baker & Spice in London. (What is it with the lack of capital letters in baking book titles?)

Both books offer information about the origins of these hugely successful bakeries, their methods, and the people who make it happen. And then there are the recipes for their amazing breads, pastries, biscuits and cakes, probably published after years of being harassed by eager customers. The passion, commitment and adoration they show for their craft is what's missing from many other baking books. I like to see photographs of the bakery, the tired bakers, the greedy customers, the beautiful product, the complicated processes, the battered equipment and greasy tins. Bourke Street's book offers all this and it is a delight.

However, something kept niggling at me as I read through it. The authors

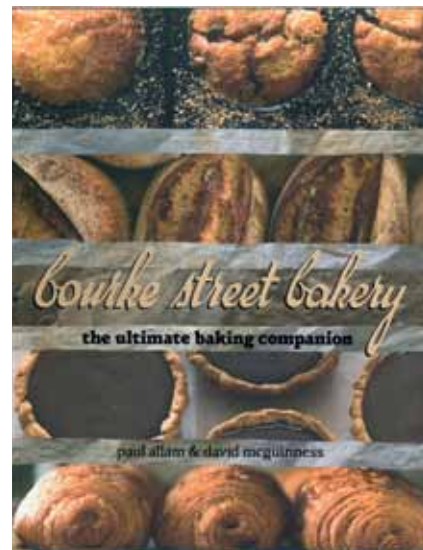
clearly state that their book is for home bakers, helping them to make freshly baked goods at home and impress their family and friends, even if the end product doesn't look exactly or even much like the one in the book. There are step-by-step photos and easy-to-read introductions to each section, and there are certainly recipes in this book that an average home baker could attempt and have success with, especially in the sweet section. But generally I am convinced that they are too complex for most home bakers. You would have to be very knowledgeable and skilled to successfully make the majority of the products in the book. There are some techniques or processes you can't learn from books; you need to see them being done and then practice them repeatedly before you get them right.

“definitely well worth adding to your bookshelf whether you are a professional baker or one of the armchair variety”

So while the book will appeal to a broad spectrum of readers, the recipes seem better suited to advanced home bakers looking

for a challenge, or professional bakers and chefs who want to change, improve or expand on what they are doing. It would be very frustrating for the average home baker to use recipes that require quite complex techniques and good baking knowledge and then try to work out why their sourdough has not risen or their pastry is falling apart.

Here's an example. I decided to make brioche using their recipe. I have made brioche successfully many times, both at home and in the bakery. I have never found it difficult – until now. There were temperature issues with the butter (room temperature in Christchurch in autumn is a far cry from Sydney at any time of the year), the dough was a lot softer than I expected (they did warn that it might be hard to handle) and required a few hours more than the recipe asked for of refrigeration. There was also a step missing from the recipe, which said to



shape the dough and put it in the tin, then brush it with egg wash and bake it. I've never shaped anything with yeast in it and then baked it immediately without further rising time. I looked at other brioche recipes and spoke to a few professional bakers and they all believe it is a printing error. Well, mistakes happen in publishing all the time, but if I hadn't made brioche before or was your average home baker, I may not have known a final proof was needed and been left wondering where I went wrong.

I also noticed that a lot of the bread recipes in this book use a starter, sometimes more than one. How many home bakers, except the most passionate and dedicated, would have a starter they fed and kept going on a long term basis? My own starter at home lasted a few obsessive months before reality made me choose between the bubbly little chap in the cupboard and my daily commitments. Many professional bakers regularly interrupt time off to attend a petulant starter that won't cooperate on baking day if it hasn't been fed. Time is something that no-one seems to have anymore and, as they say in this book, patience is not a virtue in baking, it is a prerequisite.

And this is **exactly** why people need, rely on and so admire bakeries like Bourke Street. The world needs bakeries and bakers to do what most people don't have the time or ability or equipment for. This book is wonderful. I will recommend it to all, I would give it as a gift to anyone I know who loves baking, I will look to it for inspiration, I will bake from it again, but I will also point out that the science and art of baking should not be made to look too easy.

Anyone can enjoy reading this book, but not everyone will have the time or skills for success with the recipes.

Better Westpac rate for BIANZ members

Michael Gray, BIANZ vice president, reports a reduced credit card processing rate

As part of our continued commitment to you, BIANZ have been working with Westpac to bring you a further reduction in the discounted electronic Visa and MasterCard credit card rate offered to members, reflecting both our value and position as a group.

As well as the benefit of more competitive rates for new members to BIANZ, this new rate will also be passed on to existing members registered with Westpac from 1 April 2010.

Members currently processing credit card transactions via EFTPOS and Westpac on the 2.85% scheme will be reviewed down to 2.65%.

Westpac will send you a letter advising of a rate change or may send you a new merchant agreement for your attention, signature, and return to Westpac, at which time the new rate will be applied.

We are advised that, on return of the new signed agreement, this is generally no more than a five-day turnaround, subject to the agreement being correctly signed.

The new rate will also then apply for all of that calendar months trading and all future transactions.

We would also ask members to check their next Merchant Credit Card Statement to ensure you are on the correct rate.

Members who would benefit by these new rates and do not yet process via Westpac, or who are with Westpac and have not previously registered to the BIANZ scheme, should contact Westpac's Merchant Team directly on 0800 888 066.

We are pleased to continue to work in partnership with Westpac and hope you enjoy this very competitive new offering to you.

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Ringawera Lavash

What our customers say ...

Ringawera is a small artisan food producer on Waiheke Island making Lavash. The perfect piece of Lavash needs to be even in colour, and flat with no bubbling or crinkling. This was a major challenge, I was throwing away up to 15% of my product.

Late in 2009 plans for a new commercial kitchen began, these included finding an oven that would allow our business to grow, I finally took the plunge and settled on a Revent Shop Oven. I am pleased to say it was a very good decision.

I can now bake 8 large trays of Lavash at a time achieving a perfect result with every tray and every piece of Lavash, every time. I can complete in hours what I was doing in days/nights before, and without any wastage. I have no hesitation in recommending a Revent oven.

Patrick Griffiths



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✓ the latest issue of Slice, the association's magazine
- ☒ A tax invoice/receipt for your subscription

I/we would like to be enrolled as a member of the Baking Industry Association of New Zealand (BIANZ) and gain the rights and privileges of membership accorded to my membership type, and in doing so acknowledge the following:

1. That upon receipt of the membership pack, I/we agree to read the membership rules and if I/we do not wish to abide by those rules I/we will return the membership pack within 10 working days of receipt. (Your membership subscription will be reimbursed on receipt of the membership pack.)
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Recipes

Upside Down Black Doris Plum Chocolate Cake

Recipe idea from Malcolm Cook courtesy of NZ Bakels

Black Doris plums are one of my favourite fruits in cakes or desserts. They are available fresh from January through to March but are also very nice when brought in tins or jars from the markets. They are great for baking because of their firm, dark red flesh and their rich, tart flavour.

Chocolate Cake Recipe

Ingredients

Soft butter	235 g
Caster sugar	270 g
Egg	200 g
Warm water	40 g
Cocoa powder	40 g
Baking powder	5 g
Standard bakers flour	340 g

Method

1. Cream softened butter and sugar until light.

2. Warm egg to room temperature and add to batter slowly.
3. Mix cocoa powder and warm water together to make a paste, add to the batter and mix through slowly.
4. Sieve together all remaining dry ingredients, add to the mixture and mix through slowly.

Preparation

Open a can or jar of Black Doris plums in syrup, remove the stones and drain thoroughly.

Line a 10 inch spring base tin with baker's silicone paper.

Make sure that the base and sides are well sealed to prevent leaks and to make the cake easier to remove after baking.

Cover the base with the plums so no baking paper is visible then pack quite firm.



Evenly spread the chocolate cake batter over the plums approximately 3.5 to 4 cm thick and bake at 160°C for 40 to 45 minutes or until baked.

Insert a skewer into the cake. If the skewer comes out clean or not covered in batter the cake will be baked.

Black Doris Plum Syrup Recipe

Bring to the boil 200 grams of the drained plum syrup.

Dissolve 100 to 150 grams of caster sugar into the hot syrup.

When the syrup is cooled, Amaretto can be added to the syrup for extra flavour.

After the cake is removed from the oven and still very hot, pour approximately 100 grams of the liquid plum syrup over the cake. It should soak into the cake almost immediately.

Let the cake cool completely before removing from the tin.

Tip the cake out upside down onto a plate or disk and lightly glaze with Bakels Hadeja Flan Jel to give a nice shine and allow the fruit to maintain its freshness.

Serving

This cake can also be made as a block or slice.

Serve as a dessert, warmed with fresh cream or Ice cream.

Stored in the refrigerator covered or in a sealed container, this cake will keep for a week.





For something a little different ...

Chocolate Sour Cream Roulade

Using the chocolate cake recipe, spread the chocolate cake batter thinly, 6 to 8 mm, on a tray lined with bakers paper and lightly bake at 210° C for 5 to 6 minutes.

When only just cooled (don't allow the cake to dry out), spread a thin layer of Cherry Filling or Bakels Chocolate Truffle onto the chocolate sheet.

Evenly spread a thin layer of sour cream on top of the chocolate or cherry filling, roll the roulade tight and let it set and cool in the refrigerator or freezer before finishing.

Remove the set roulade from the refrigerator or freezer and finish by brushing the outside with fresh cream or soft Bakels Chocolate Truffle and roll it in chocolate shavings.

Cut to the required length or serving size.

Decorate and serve the roulade with fresh cream, sour cherry filling or chocolate truffle.

The sour cream inside gives a contrasting yoghurt-type flavour.



 **BAKELS**

Chocolate Berry Slice

This delicious cake uses heart-friendly oils, so it has less than half the saturated fat of a standard chocolate cake.

Serves 24 squares

Ingredients

Eggs	6
Sunflower oil	150 ml
Buttermilk	400 ml
Caster sugar	150 g
Self-raising flour	440 g
Cocoa powder	80 g
Bicarbonate of soda	5 g
Fresh or frozen berries	500 g
(raspberries, strawberries or blueberries)	
Berries to serve (optional)	500 g

Method

Preheat oven to 170° C.

Lightly spray baking tin with oil.

Beat together eggs, oil, buttermilk and sugar in a mixing bowl until well combined.

In a separate bowl, sift together the flour, cocoa powder and bicarbonate of soda and then fold into the egg mixture. Carefully add in berries (if using frozen make sure they are unfrozen) and then fold to combine.

Pour the mixture into the prepared tin and bake for approximately 45 minutes.

As an option serve with a side of berries and a dollop of low-fat yoghurt.



	Chocolate berry slice nutrient breakdown per 70g serve	Standard chocolate cake nutrient breakdown per 70 g serve
Energy	933.9 kJ	990 kJ
Total fat	9.6 g	10.2 g
Saturated fat	2.3 g	6.3 g
Polyunsaturated fat	3.8 g	0.3 g
Monounsaturated fat	2.4 g	2.5 g
Sodium	106.7 mg	136.3 mg

Chocolate crumble cake



Method

1. Using a standard sweet muffin or cake batter, deposit the batter into a paper-lined sponge tin.
2. Only three-quarters fill.
3. Using Barker's Chocolate Classic Crème, pipe a swirl shape on top of the batter.
4. Sprinkle on top of the Classic Crème a crumble topping (not too much crumble).
5. Bake at 180°C for approximately 22–25 minutes or until golden brown in colour.
6. Remove from the oven and cool.

Note: Make sure the cake or muffin batter is not too runny.

Crumble topping recipe for cake (above) and finger buns

Butter	200 g
Flour	300 g
Sugar	125 g
Baking powder	5 g

Combine all ingredients together.

Method

1. Make a standard sweet bun dough and rest on the bench for 5 minutes.
2. Cut the dough into 70 gram pieces then mould round and allow to rest for 5 minutes.
3. Roll out the dough pieces into finger shapes (approximately 6 inches in length).
4. Place in the prover for 30 minutes.
5. Cut down the centre of each finger and pipe into the centre 40 grams of Barker's Chocolate Classic Crème.
6. Place back in the prover until fully proved.
7. Sprinkle approximately 10 grams of a crumble topping on top of each finger bun.
8. Bake at 190° C for approximately 14 minutes or until golden brown in colour.



Chocolate-filled finger buns



French Chocolate Cake

Ingredients

Group 1

Caster sugar	0.115 Kg
Dark chocolate	0.260 Kg
Unsalted butter	0.225 Kg

Group 2

Chocolate paste	0.005 Kg
Orange liqueur	0.028 Kg

Group 3

Finetex flour	0.022 Kg
Eggs	0.250 Kg

Method

Place Group 1 into a pot and melt together over a low heat until smooth

Allow to cool for 5 minutes. Gently stir in the liqueur and paste.

In a planetary mixer fitted with a whisk, whisk the eggs for 30 seconds on low speed. Add flour and whisk for a further minute on low speed to combine.

While the mixer is still running, slowly add the chocolate mixture to the egg and continue to mix for 1–2 minutes or until well blended.

Prepare a 23 cm springform tin by greasing and base-lining it before wrapping the outside of the tin with tinfoil to create a water tight seal.

Pour the mixture into the prepared tin.

Bake at 180°C for 25–30 minutes.

The cake should be slightly soft to the touch.

Remove the foil and allow to completely cool.

Turn the cake out so it now sits top down.

Cut 4–6 strips of baking paper (approx 2.5 cm wide) and lay over top of cake in any form.

Dust evenly over the top with dusting sugar and finish with your choice of chocolate decorations or simply serve as is.

Brighter baking

Hints and tips from Holger Schinz
of Sunbeam Cakes in Melbourne, Victoria



and Michael Gray
of Nada Bakery in
Wellington



★ Chocolate collar



Always make sure the collar is much higher than the cake. Use a sheet of thin yet firm acetate, allow to semi set and wrap around the cake.

For an up-market look pipe a white chocolate decoration on the acetate, let it set then pour dark chocolate, spread, semi-set and wrap onto cake.

★ Chocolate curls

Melt down chocolate, add 20% by weight vegetable oil and let it fully set in a high tray.

Hold a round cutter firmly and drag towards you across the surface. Better curls result from shaving the ridges from previous curls.

This also works well with white chocolate.



★ Making chocolate bags

Cut cellophane into triangle sheets, fold, fill with chocolate buttons and seal with a bar sealer. (In downtime front of house staff can do it!) We always have buckets full of them. Melt in microwave and keep warm under a \$12 bedside table lamp from The Warehouse. (You don't need a \$200 temp oven as seen in many places!)

The chocolatier's tip from George Havlik

Put glucose in your ganache, anywhere between 10 and 40 percent of the weight of the cream, depending on details of the recipe.

Glucose helps with the emulsifying, extends the shelf life by lowering the water activity, and helps retain a smooth texture.

"It's fairly cheap as well," adds George.

★ Wood grain chocolate



A wood grain effect can be achieved by getting the Grain Rocker from any paint shop.

Simply spread some melted dark chocolate onto a strip of acetate. Use the Grain Rocker in a sliding-rocking motion.

Let it set in cool room. Spread the sheet with melted white chocolate, let it set, done! Cut out a great end-cap for a chocolate log or eg a guitar shape.



★ Chocolate pretzels

Cut out 5–6mm thick sweet pastry using a shape such as the pretzel cutter from Starline, bake off and cool, then pipe ganache. Allow to set, dip in chocolate and decorate.





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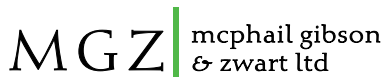


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