

VANUATU CHEFS & FOOD HANDLERS ASSN

NEWSLETTER

MARCH 2013

Vanuatu National Team 2013

Following the phenomenal success of the *Origin Energy Culinary Arts Show 2012*, local NiVanuatu Chefs have been selected to represent Vanuatu for 2013.

This is a great honour and represents hours of training to improve skills and knowledge. The Vanuatu National Team is:

- Roslyn George** - Iririki Island Resort
- Christopher Bulememe** - Coconut Palms
- Ruben George** - Coconut Palms
- Bill Leonardo** - Holiday Inn
- Mayline Dan** - Chantillys on the Bay
- Lorrin Kampai** - Starfish Cove

The chefs selected proudly showcased Vanuatu cuisine at the recent Culinary Arts Show, and will train and compete under the strong leadership of David Holliday of Air Vanuatu Catering.



ALICK ABEL & MARCIANO RABBI PLATING UP LOCALLY INSPIRED FOOD FOR THE 2012 COMPETITION.



MAYLINE DAN & CHRISTOPHER BULEMEME PREPARED FABULOUS CANAPÉS FOR THE 2012 COMPETITION.

The national team will be doing a lot of fundraising this year to enable them to compete at international competitions. It is a fantastic opportunity to represent Vanuatu so we hope you will support the industry when the fundraising opportunities arise.

The first fundraising for this year is the General Managers dinner, an invitation only dinner to be held on Friday 22nd March. All profits from this dinner will support the National Team. Details on page 2

If you have fundraising ideas, or want to support the National Team contact Roland at admin@vanuatu chefs.com.

We are popping up all over the place.

Check us out!

www.vanuatu chefs.com



The website has information about last years Origin Energy Culinary Arts Show 2012 and the competitions, including a list of medal winners! Check out the cool competition photos.

We are now on Facebook.



Like us on Facebook so all your friends and family can see some of the awesome things happening in your industry. Look for Vanuatu Chefs and Food Handlers Assn.

Like us on Facebook

International Chef filming the food of Vanuatu

International Chef Robert Oliver, author of *Me'a Kai* and promoter of Pacific cuisine was recently in Vanuatu to film a television episode for *Real Pasifk*.

Robert selected five extraordinary NiVanuatu chefs to work with him on the filming.

Robert Oliver said "It's been terrifically inspiring to learn first hand from some of the nation's best chefs about the gastronomy of Vanuatu".

The chefs Alick Abel, Roslyne George and Marciano Kabb from Iririki Island Resort, with Dickson

Enock from La Tentation and Mayline Dan from Chantillys on the Bay had a fabulous day cooking for a VIP guest list at Iririki Island Resort.

Our fabulous chefs were able to show Robert how to

cook local food including somboro, laplap and tuluk with octopus!

We are proud of the way our young chefs are capable of showcasing Vanuatu's culinary delights to the world.



LOCAL CHEFS WITH ROBERT OLIVER & SARAH KYMBREKOS, PRESIDENT OF VCFHA.

Events

Each month we publish coming events relevant to the Assn.

- ⊖ **22 March**—GM's Dinner
- ⊖ **???** A special celebration in April

If you have an upcoming industry related event let us know
admin@vanuatu chefs.com

Interview with a Chef: Mayline Dan—Head Chef, Chantillys on the Bay



Mayline Dan

35 years

Married with 4 children

From Tanna

- ⊖ **Winner of the 2012 Vanuatu Chef of the Year.**
- ⊖ Head Chef at Chantillys on the Bay.
- ⊖ 1st Ni-Vanuatu woman Head Chef at Chantillys on the Bay.

“My first job in the industry was working by accident in a Lodge in Tanna. I was 17 years old and was looking after their children and the owners then asked me to help with the cooking.”

“I have come to love creating good food and my training over the years in Port Vila has been made easier because of the blessed support from my husband

and my parents.”

“It’s not always easy, but what skills you learn in the kitchen about managing work and staff you can take into your home to manage family.”

“I have come a long way from the first time I made a fruit salad with the wrong ingredients to winning the 2012 Chef of the Year. I want to encourage women to join the industry and enjoy the opportunities here and overseas.”

“Cooking started as a hobby for me and that has grown into a successful career, at some point in the future I would like to open my own restaurant and employ local chefs”

Events

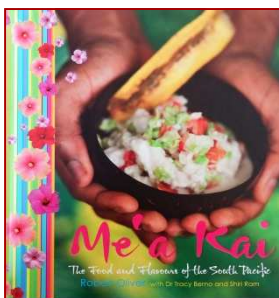
⊖ **General Managers Dinner—22nd March—An invitation only event**

Celebrated Australian chef Mr Neil Abrahams will be the special guest of this exclusive dinner. As the inaugural fundraiser for the Vanuatu National Team, team manager David Holliday has invited Mr Abrahams to be his guest here to join our GM’s for a night of wining and dining.

This will also be an exciting opportunity for our Chefs to meet Neil who recently won the high-pressure Australia Chef 2012 competition. Neil has held a position on the Australian National Culinary team for six years, he was co-captain at the 2008 Culinary Olympics. He is currently the Food and Beverage Manager Royal Canberra Golf Club.



In our next newsletter we will be able to unveil the new National Team uniforms that will be worn by the Chefs at the GM’s dinner. The uniforms have been generously supplied by Mr. Kevin D’Souza and Pacific Oz-tralasia. Thanks so much for your support.



THIS YEAR WE WILL HAVE 3 ME'A KAI COOKBOOKS AS PART OF OUR FUNDRAISERS!



FILMING OF THE REAL PASIFK TV EPISODE AT IRIRIKI ISLAND RESORT



BEAUTIFUL FOOD PREPARED FOR THE FILMING OF REAL PASIFK

Contact us

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GET ADVANCE NOTICE OF INDUSTRY EVENTS

ENTER THE ANNUAL SALON CULINAIRE COMPETITION

ANNUAL FEE 500 VATU

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