



FRESH EDITION



We are all looking forward to the Fine Foods show at the Sydney Convention and Exhibition Centre on 7 September 2009. Come and visit our stand (P44) for your chance to win some great prizes, watch product demonstrations and meet some special guests. We shall also be launching

the Proud to be a Chef competition for 2010, which is a fantastic opportunity for 2nd year apprentices.

I would like to wish all contestants competing in the Sydney Culinary Challenge the best of luck and look forward watching you all in action.

TROY HUDGSON, MARKETING AND CHANNEL DEVELOPMENT MANAGER, FONTERRA FOODSERVICES

# Proud to be a chef



Do you have what it takes to make the cut this year?

Are you currently a second year apprentice?

Are you passionate about your profession?

If so, you're invited to apply to be 1 of 30 apprentice chefs to take part in the prestigious Proud To Be A Chef program at the William Angliss Institute in March 2010. If successful, you will receive return flights to Melbourne, with 2 nights accommodation plus meals and transfers.

You'll participate in hands-on cooking masterclasses with top national and international chefs as well as talk to industry leaders about career options available to you. And if you're deemed to be the sharpest apprentice in the program, you could

also win a short term placement in a renowned international kitchen.

Applications close 30 October 2009, so visit [www.fonterrafoods.com.au](http://www.fonterrafoods.com.au), fill in your details and tell us why you're proud to be a chef, along with a recipe using at least one Fonterra product.

Who knows, if you're passionate enough, you could make the cut.

# One cheese, one thousand golden dishes

## Uniquely Egmont, superior taste and melt

No other cheese is as versatile as Mainland Egmont, with superior taste and a golden melt. On one hand, it offers you a full flavour cheese that has the stretch and melt of mozzarella. On the other, it's the perfect cheese for all dishes with a higher yield and reduced oil off.

In short, Mainland Egmont combines full stretch and flavour without the need for mixing or blending.

So now thousands more possibilities are open to you.

For dairy products that serve your kitchen best, call 1300 738 484 or visit [fonterrafoods.com.au](http://fonterrafoods.com.au).

### WIN with Egmont

We've got an exciting new promotion launching soon. To find out more, contact your Fonterra Foodservices Representative, or visit us (Stand P44) at the Fine Foods show in Sydney.





# Our commitment to developing young chefs is taking this apprentice on the ride of his life.



When Robin Turner was accepted as 1 of 30 apprentice chefs to participate in our Proud To Be A Chef program at this year's Melbourne Food & Wine Festival, he was determined to showcase his commitment and talent. His determination paid off.

After an intense weekend of hands-on masterclasses, conducted by world renowned chefs and foodservice professionals, Robin was awarded a month-long placement at The Square in London for best encapsulating the ethos "Proud To Be A Chef".

So as Robin heads off to realise his dream of working in an internationally renowned kitchen, we look forward to continuing our support of apprentice chefs through our commitment to the Proud To Be A Chef program for many years to come.

**FOODSERVICES**

*Dairy for Today's Professionals*



**Dairy for life**

# Easts Leagues Club Wins Clubs QLD Chefs Table Award



*Shannon Saint and Kate Cunningham, Easts Leagues Club accept the award from Rhys Holbeck, Fonterra Foodservices.*

**A DELICIOUS** three-course fine dining experience for less than \$20 may sound like an impossible dream to most budding Master Chefs, but for the all-female chefs' team at Easts Leagues Club, it's a winning reality.

Easts Leagues Club's Catering Manager, Shannon Saint and 4th year Apprentice, Kate Cunningham were announced the 2009 Clubs Qld state winners of the national Chef's Table Competition at the annual Clubs Qld President's Charity Dinner.

Chef's Table is an annual competition, which sees two chefs from not-for-profit community clubs compete to make the best three-course fine dining experience for 20 people within the set budget of \$20 per person. Both chefs

must do everything from scratch – from designing the menu, to all preparation, cooking and dishing plates for 20 people – in the time it would take to complete a normal restaurant service.

We wish Shannon and Kate all the best when the winner of the National Chef's Table is announced in Canberra at The Clubs Australia President's Charity Dinner on 25 September 2009.

The Clubs Qld Chefs Table award was jointly sponsored

by Fonterra Foodservices and Simplot Australia. On behalf of both companies, we would like to congratulate:

#### **1st place**

Easts Leagues Club; Catering Manager Shannon Saint and Kate Cunningham, 4th year Apprentice.

#### **2nd place**

Qld Cricketers Club, Bernard Sadler & Fraser Hill.

#### **3rd place**

BMD Northcliffe Surf Club, Christian Montagne & Leeanne McKenzie.

## Order some cheese\* and get a FREE mouse

Take this mouse mat to the Fonterra Foodservices stand at the Fine Foods show this September, place a turn in order for any Fonterra product and we'll give you this groovy cow mouse.

Once you've placed your order, you'll also go in the draw to win some great daily prizes. So make sure you drop by to see us at Stand P44 and don't forget to bring your mouse pad.

And remember, all the dairy information you'll ever need is only a mouse click away at [www.fonterrafoodservices.com.au](http://www.fonterrafoodservices.com.au)

\*Or any other Fonterra product for that matter.



## Contact Fonterra Foodservices

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