

hui

When
24 — 25.10.18

Where
The Piano
156 Armagh St
Christchurch



Tickets at
foodhui.nz

The most important food conversation in New Zealand.

Two days of inspirational and relevant conversations circulating within the food & hospitality industry.

Connecting tourism & food domestically & internationally.

Creating dining experiences for Gen Y & Millennials.

Starting the wellness conversation.

Managing productivity in hospitality with chef shortages.

Innovation, technology & the guest experience.

PRINCIPAL SPONSOR

ASSOCIATE SPONSORS

CONTRIBUTING SPONSORS



Day 1: Wed 24 October, 2018

Presented by The Restaurant Association of New Zealand

- 9.30am: Hui Welcome**
- 9.45am: MC & Restaurant Association of New Zealand Welcome**
Melissa Clark-Reynolds – Master of Ceremonies
Marisa Bidois – CEO, Restaurant Association of New Zealand
- 9.50am: The Economic Update**
Satish Ranchhod – Senior Economist, Westpac
- 10.15am: Rebuilding and Bringing Back Heritage to Christchurch**
Nick Inkster – Owner & restaurateur, O.G.B.
- 10.30am: Seafood: Broaden Your Horizons**
Martin Bosley – Chef & Chief Fishmonger and National Sales Manager, Yellow Brick Road
- 10.45am: Leveraging Social Media: How to Get the Best out of your Social Media Accounts**
Rachel Smart – Director, The Social Project
- 11.00am: Dealing with Chef Shortages by Improving Productivity and Efficiencies**
Nelly Robinson – Executive Chef & Owner, nel. restaurant
- 11.15am: Women in Hospitality**
Panel chaired by: Kelli Brett – Editor, Owner & Publisher, Cuisine Magazine
Fleur Caulton – CEO, Go to Collection; Restaurateur, Rata, Madam Woo, Hawker & Roll
Nikita Kuschke – Chef, Hillside Restaurant
Ainsley Rose Thompson – Head Chef, Sherwood Queenstown
Lisa Levy – Restaurant Association of NZ Christchurch Branch President; Co-owner, Inati
- 11.45am: Lunch is served in the foyer**
- 12.30pm: Message from Principal Sponsor American Express**
Joshua Clarke – Head of Merchant Acquisition NZ, American Express
- 12.45pm: Emerging Technology and the Customer Experience**
Brett Roberts – Associate Director, Datacom
- 1.00pm: Starting the Wellness Conversation**
Panel chaired by: Marisa Bidois – CEO, Restaurant Association of NZ
Ben Bayly – Executive Chef, Baduzzi; Restaurateur, The Grounds
Jamie Ford – Director, Resilient Minds, International Thought Leader in Resilience & Mental Toughness
Anton Leyland – Chef & Head of Recipe Development, My Food Bag
- 1.45pm: The Balancing Act: Mindfulness and Work/Life Balance**
Panel chaired by: Ben Bayly – Executive Chef, Baduzzi; Restaurateur, The Grounds
Nelly Robinson – Executive Chef & Owner, nel. restaurant
Rebecca Smidt – Restaurateur & Managing Owner, Cazador
- 2.15pm: What Part Do You Think Food Plays in the Future of Christchurch**
Joanna Norris – CEO, ChristchurchNZ
- 2.30pm: Afternoon tea in the foyer**
- 3.00pm: From Gate to Plate: Food & Sustainability**
Shaun Clouston – Executive Chef & Partner, Logan Brown; Platinum Ambassador Chef, Beef+Lamb NZ
- 3.10pm: The Future of Guest Experience: What do Gen Y and Millennials Want and Expect?**
Joel Christian – General Manager, The Monday Room
- 3.20pm: Overview of the National Restaurant Association 2018 Trade Show in the USA**
Mike Egan – Restaurant Association of NZ National President; Co-founder of Monsoon Poon, Boulcott St Bistro, Burger Liquor
- 3.30pm: Insights from Restaurant Association Branch Presidents**
Mike Egan – Restaurant Association of NZ National President; Co-founder of Monsoon Poon, Boulcott St Bistro, Burger Liquor
Steve Logan – Restaurant Association of NZ Vice President; Co-founder & Restaurateur, Logan Brown, Grill Meats Beer
Lisa Levy – Restaurant Association of NZ Christchurch Branch President; Co-owner, Inati
Harry Morris – Restaurateur, Harry's Bar & Dining; Restaurant Association of NZ Nelson Branch President

- 4.00pm: Summary of Day 1**
Marisa Bidois – CEO, Restaurant Association of New Zealand
Melissa Clark-Reynolds – Master of Ceremonies

- 4.15pm: Closing Wine & Cheese**
In the main foyer

Day 2: Thur 25 October, 2018

Presented by Eat New Zealand

- 9.30am: Day 2 Tuwheratoka (welcome)**
Manawhenua
- 9.40am: MC Welcome**
Melissa Clark-Reynolds – Master of Ceremonies
- 9.45am: Eat New Zealand Welcome**
Giulio Sturla – Owner, Roots Restaurant; Eat New Zealand Founder
Angela Clifford – CEO, Eat New Zealand
- 10.00am: We Want a National Food Celebration**
Richard Davis – General Manager for Tourism Policy, Ministry of Business Innovation & Employment
- 10.20am: We Want Our People Connected to our Food**
Makarini Rupene – Cultural Land Management Adviser, Environment Canterbury
- 10.40am: We Want to Connect Our Biggest Economic Sectors – Food and Tourism**
Lucy Alborn – Consumer Insights Manager, Tourism New Zealand
- 11.00am: Morning tea in the foyer**
- 11.20am: We Want to Connect Our Biggest Economic Sectors – Food and Tourism**
Rob Simcic – Head of Food & Beverage New Zealand (Commercial & Agri), ANZ Bank
- 11.40am: We Want Resilient Food Communities**
Michael Reynolds – Community Builder, Canterbury Food Resilience Network
- 12.00pm: We Want Sustainable Food Systems from Source to Plate**
Panel chaired by: Kelli Brett – Editor, Owner & Publisher, Cuisine Magazine
Scott Macindoe – Legasea
Giulio Sturla – Roots Restaurant
Nate Smith – Gravity Fishing
Scott McNeil – Awatoru Wildfood
Shaun Clouston – Logan Brown
Karl Warr – Better Fishing
- 1.10pm: We Want to Use New Zealand Grains and Seeds**
Lunch, presented by Bearlion Foods, is served in the foyer
- 1.50pm: We Want New Zealand to Become the World's Premium Destination for Food**
Nic Lees – Senior Lecturer & Agribusiness Manager, Lincoln University
- 2.10pm: We Want to Share our Food Stories with the World**
Ian Proudfoot – Global Head of Agribusiness, KPMG
- 2.30pm: We Want Regenerative Agricultural Systems**
Tracey Bayliss – Owner-operator, Grandad's Beef
- 2.50pm: We Want to Learn From the Rest of the World**
Rodolfo Guzmán – Owner/Chef, Boragó Restaurant (Santiago, Chile)
- 3.10pm: Summary of Day 2**
Melissa Clark-Reynolds – Master of Ceremonies
- 3.15pm: Karakia: Whakamutuka**
Manawhenua

In town for multiple days of the hui and looking for dining options?

Check out the 2018 Christchurch Hospitality Award winners here for outstanding dining establishments at the top of their game:
hospitalityawards.co.nz/christchurch

