



# FOOD HUI

**PROGRAMME**

**The most important  
food conversation in  
New Zealand**

**#FoodHui2021**

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We'd like to thank this group of forward thinking organisations for their part in bringing us all together to help us prepare for the future - Food Hui 2021

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# FOOD HUI

#FoodHui2021

## Welcome

The Restaurant Association of New Zealand has partnered with Eat New Zealand to bring together the hospitality and food industry's top thinkers, leaders and doers to screens near you. This year's virtual format is an incredible opportunity for everyone around the motu to be a part of New Zealand's biggest food conversation.

Food Hui 2021 is all about celebrating and championing who and what we are as a food nation. Strengthening what we have already built and looking ahead to pave a more resilient food future for Aotearoa. While we have all spent much of the past year looking at what is happening beyond our borders, today we turn that focus inwards. We invite you all to take a much-needed collective breath, away from the daily headlines... to look within.

These conversations were far too important to put on hold. So, while we would have loved to share today with you in person, it is our pleasure to bring to you Food Hui 2021 in a virtual format. Sit back, get comfy and prepare to be inspired and empowered by our very own food story.

Wonderful events like these cannot happen without support, so we extend a heartfelt thank you to our speakers and sponsors for their support.



Marisa Bidois | CEO  
Restaurant Association of New Zealand

Angela Clifford | CEO  
Eat New Zealand



**restaurant  
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of new zealand



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Eat New Zealand is dedicated to connecting people to our land, through our food. Our vision is New Zealand as the world's premium food destination. We recognise that in order to achieve our goal we need to be restless in the pursuit of a diversity of perspectives and ideas.

Eat New Zealand's mission is to connect people to our land through our food. For the last seven years we've used the power of hui to challenge and change our food system. Covid has put pressure on this system like never before. International tourism has ceased, hospitality is hugely affected by lockdowns, food producers unable to find staff or reach markets, the duopoly of supermarkets given unprecedented access to our weekly food budget and almost 20% of New Zealanders are considered food insecure.

As a national food movement, we've never seen so much opportunity for positive change. The idea that we might be able to rebuild better is tantalising, and has opened up an entire menu of possibilities.

While we're 'tied to place' we'll let our imaginations wander, visioning a way forward for all our food businesses and communities.

We hope you'll leave today inspired, hopeful and energised for what comes next.

Ka pū te ruha, ka hao te rangitahi - as an old net withers another is remade.

**Join us. [www.eatnewzealand.nz/supporters](http://www.eatnewzealand.nz/supporters)**

# Schedule

- 9:00 **Welcome to Food Hui**
- 9:02 **Restaurant Association of New Zealand CEO Marisa Bidois**
- 9:06 **Eat New Zealand CEO Angela Clifford**

## Morning - Eat New Zealand

- 9:10 **Towards partnership for our food story**  
Dr Hana O'Regan, Angela Clifford
- 9:45 **MPI Supporting the conversation**  
Andrew Clarke
- 9:50 **Mana Kai: A values based framework or national food strategy for Aotearoa**  
Ian Proudfoot
- 10:20 A word from Anchor Food Professionals
- 10:25 **BREAK**
- 10:30 **A vision for local food networks in New Zealand**  
Heidi McLeod, Sita Venkateswar, Jonathan Walker, Nitha Palakshappa
- 11:20 **How food tourism can change the story we tell the world**  
Tracey Berno, Marijke Dunselman
- 11:50 **New Zealand's food waste champions**  
Miranda Miroso
- 12:00 **Eat New Zealand thank you**
- 12:05 **LUNCH BREAK**

## Afternoon - Restaurant Association

- 12:30 **Welcome Back**  
Master of Ceremonies Melissa Clark-Reynolds
- 12:35 **Message from Minister Stuart Nash**
- 12:40 **A message from our sponsor American Express**  
Paul Haves
- 12:50 **From the big apple to Aotearoa**  
Matt Lambert, Phil Bell
- 1:35 **BREAK**
- 1:40 **How can we harness hospitality's power to connect people & place?**  
Sarah Meikle, Alex Davies, Pen Naish, Craig Martin
- 2:10 **What will the workforce look like in 20 years?**  
Dominique Fourie, Jo Hempseed, Matt Lambert, Matt Stenton
- 2:40 **Kiwis on the international stage**  
Monica Galetti, Peter Gordon
- 3:10 **BREAK**
- 3:15 **Creating positive narrative for the future of hospitality**  
Marisa Bidois, Matt Lambert, Chand Sahrawat, Mia Zhao, Rex Morgan
- 3:50 **Restaurant Association thank you**

# Speakers & Panellists



## **Angela Clifford | Eat New Zealand**

Angela is the CEO of Eat New Zealand. She's had wine & food business roles in both Australia & New Zealand, delivering events at both regional & national levels. She co-owns The Food Farm in North Canterbury, and is a NZ Food Waste Champion, a coalition determined to halve food waste by 2030 in Aotearoa. Angela sits on the leadership group for Mana Kai, an initiative keen to see a values-based framework for the New Zealand Food System. She's a communicator, a community-builder, an educator and food-grower.



## **Marisa Bidois | Restaurant Association of NZ**

Appointed as the Chief Executive of the Restaurant Association of New Zealand in 2011, Marisa Bidois' (Ngāti Ranginui) leadership has seen the Association grow and develop into an organisation that is agile to respond to industry needs and trends as they happen, yet impactful enough to enact meaningful change. As well as advocating for members, much of Marisa's time is spent growing interest and opportunity in the industry and raising the industry's profile. She has extensive experience co-designing and advising Government agencies and has worked in an advisory capacity with a number of different Government departments including MPI, Immigration NZ, IRD and others. Marisa has also led collaboration with the Ministry of Social Development (MSD) to create the Restaurant Association's HospoStart and Springboard programmes. Marisa is also part of the Auckland Regional Skills Leadership Group. She was awarded the Outstanding Contribution to the Hospitality and Tourism Community Award by AUT 2018 and the Association was recognised for their support of the industry at the 2020 NZ Food Awards.



## **Dr Hana O'Regan | CORE Education**

Hana is the Chief Executive Officer/Tumu Whakarae of CORE Education. She has worked in the areas of language revitalisation, identity and cultural development, te reo Māori and education for over 25 years. Hana is a published author and composer and is recognised internationally for her work in indigenous language acquisition and revitalisation. A graduate of Te Panekiretanga – Institute of Excellence in Te Reo Māori, Hana is widely respected for her Māori language contribution, skills and advocacy. Hana's passion for education and community, history and equity has resulted in a career committed to working with organisations, businesses and individuals to support and enhance positive outcomes for learners and whanau.



## **Andrew Clark | Ministry for Primary Industries**

Andrew Clark is Agriculture and Investment Services' new Commercial Manager. A key focus of this role is linking primary industry projects with both government and private sector funding / investment. Among other things, he is actively involved in linking regional food and beverage producers with the tourism sector as means of adding value to regional communities and the primary sector. Andrew has a background in funding and investment programmes having previously worked in various agribusiness roles along with MPI's Regional Economic Development and Forestry Grants teams.



## **Ian Proudfoot | KPMG**

Ian Proudfoot is the Global Head of Agribusiness for KPMG, leading a network of KPMG Professionals that now spans over 50 countries and is considered to be one of the leading strategic thinkers on Agribusiness in New Zealand.



### **Heidi McLeod | Massey University**

Heidi studies Human Geography at Massey University, where she is completing her Master's thesis on small-scale food growers. She has channelled her personal food interests into understanding food regimes, commodity chains, systems and practices that bind up the way the world grows, exchanges, and consumes food. Her current research focuses on agricultural practices in Aotearoa New Zealand, the potential of alternative practices, the extension of diverse community economy models, and the social benefits that accrue alongside environmental benefits. As a dominant player in the global agriculture market, we have substantial stakes in our own success.

She is hoping to continue with a PhD next year, and to combine her past communications qualifications and public sector work experience to contribute to Aotearoa New Zealand's nuanced performance in global food systems, while also improving what is available here at home in Aotearoa New Zealand.



### **Sita Venkateswar | Massey University**

Sita Venkateswar is Programme Coordinator and Associate Professor in the Social Anthropology programme at Massey University. She is also Associate Director of the New Zealand India Research Institute. Her current research interests include regenerative and multispecies approaches to farming and food futures. She applies intersectional and decolonizing research methodologies within contemporary contexts of South Asia and Aotearoa New Zealand. Her books include *Development and Ethnocide: Colonial Practices in the Andaman Islands*; *The Politics of Indigeneity: Dialogues and Reflections on Indigenous Activism*; and *Globalisation and the Challenges of Development in Contemporary India*.



### **Jonathan Walker | Soggy Bottom**

Jonathan Walker is the owner of Soggy Bottom Holding and the current chair of Farmers' Markets New Zealand. He arrived to New Zealand from the UK with his wife Sarah in 2003 and they run a small mixed farm in Ngaruawahia near Hamilton. They have heritage breeds of free-range pigs, sheep and beef, which are all processed in their on-site butchery. Soggy Bottom have been selling their goods via the local Waikato Farmers' Markets since they first began in 2006. Jono is passionate about producing tasty food using artisanal methods and loves the philosophy of direct selling at Farmers' Markets. He is keen to see the growth of a local food system through a nationwide network of thriving farmers' markets.



### **Nitha Palakshappa | Massey University**

Nitha Palakshappa is Associate Head of School in the School of Communication, Journalism and Marketing at Massey University. Her research interests sit broadly under an umbrella of sustainability and social responsibility. Nitha adopts deep qualitative inquiry to understand how issues of sustainability and responsibility manifest in contemporary systems of production and consumption. She has a special interest in the fashion and food sectors.



### **Miranda Miroso | University of Otago**

Associate Professor and Director of the University of Otago Food Waste Innovation Research Theme and the Co-Chair of New Zealand Champions 12.3, a coalition of representatives championing Aotearoa's progress towards halving food waste by 2030.





### **Tracey Berno | AUT University**

Dr Tracey Berno is Associate Dean Postgraduate and Associate Professor at AUT University in Auckland. Her interests include the relationship between agriculture, tourism and cuisine, sustainable food systems and food politics. She has researched and published widely on agriculture, culture, cuisine and tourism development in the South Pacific and Asia, and has co-authored three international award-winning books in this area. Tracy is the founder and Project Manager of Pacific Food Lab-Aotearoa, a charitable trust which aims to support the development of resilient and regenerative food systems and to contribute to food-centric projects that contribute to the health and well-being of our communities.



### **Marijke Dunselman | Agritourism NZ Network**

Marijke Dunselman is the founder of the Agritourism NZ Network. She is one of New Zealand's leading tourism business & marketing consultants and trainers and has run her own consultancy and training business for over 20 years. She has worked with many farmers over the years in developing and marketing their agritourism business. Agritourism is growing world-wide and an opportunity for farmers to diversify. Agritourism NZ is working on raising the awareness and opportunities of agritourism in New Zealand through advocacy & research, training, marketing and networking.



### **Melissa Clark-Reynolds | Master of Ceremonies**

Melissa Clark-Reynolds became a Foresight Practitioner and Professional Director after 25 plus years' experience as an entrepreneur and CEO of a number of Technology companies. She was awarded the ONZM for Services to Technology in 2015 and is currently a director of Atkins Ranch Lamb, and Alpine Energy, with previous roles including deputy chair of Radio NZ, Chair of Little Yellow Bird, and the first independent director on Beef and Lamb NZ. Melissa works with food companies to execute transformational strategies, through futurecentre.nz. A beekeeper and keen gardener, she tweets as @HoneyBeeGeek.



### **Hon. Stuart Nash**

Hon Stuart Nash first entered politics in 2008 as a list MP, and was elected Labour MP for Napier in 2014. In his maiden speech Minister Nash described himself as first and foremost a public servant, employed by the people of New Zealand; and as a social democrat committed to sustainable economic development and growth. In the 2020 Labour Government, he was given a suite of portfolios focused on supporting economic activity in our regions, as Minister for Economic and Regional Development, Tourism Minister, Forestry Minister and Minister for Small Business. Prior to entering politics Minister Nash worked in senior management in small and large organisations in both the private and public sectors. His wide-ranging career has included roles in IT, sales and marketing, business strategy, resource planning, strategic planning and general management.



### **Paul Haves | American Express**

Paul joins us from American Express New Zealand where he has responsibility for the local Merchant Services business. As the principal sponsor for the afternoon programme of the 2021 Food Hui and a long term strategic partner of the Restaurant Association, American Express are committed to supporting the New Zealand hospitality industry and delighted to again be a part of this important event.



## **Matt Lambert | Lodge Bar**

Matt Lambert is a chef of international acclaim, recently returned to his native New Zealand. Having worked on projects in the USA, he has taken the lead as Executive Chef for Rodd and Gunn's The Lodge Bar in Queenstown and Auckland. Lambert's food draws on his Kiwi upbringing, his passion for the incredible produce, coupled with a modern innovative approach to cooking techniques. Lambert saw great success in the USA leading the kitchen teams at PUBLIC, Double Crown and Saxon and Parole. Matt's own restaurant, The Musket Room quickly earned a Michelin star which he held from 2013-2020. Matt competed on the Food Network's "Chopped" and has appeared on CBS New York and NBC New York. Most recently he designed the food offering for Virgin Voyages ship The Scarlet Lady's restaurant "The Test Kitchen".



## **Phil Bell | DJ Sir-Vere**

DJ Sir-Vere is an award-winning, South Pacific Hip-Hop pioneer, radio and mix CD DJ host. Having toured Australasia for decades, Sir-Vere has sold over a quarter of a million Major Flavours albums and currently hosts Mai FM's Mix Weekends. In 2018 Sir-Vere received the NZ Order of Merit, for his extensive contributions to NZ's urban music scene.



## **Peter Gordon | Homeland**

Peter Gordon is of Māori and Scottish descent (Ngāti Kahungunu and Clan Gordon). Until 2020 he was an unofficial Ambassador for NZ food and wine in London, where he was based for 31 years. Since leading The Sugar Club kitchen in Wellington from 1986 – 1989 he has owned and consulted on restaurants in London, Auckland, Istanbul, New York and Dubai. These include three more Sugar Clubs, The Providores and Tapa Room, Changa, Public and Jones the Grocer. Peter was Air New Zealand's food consultant for 24 years and, until recently, the European Brand Ambassador for Fisher & Paykel. He recently returned to Aotearoa full time and has set up Homeland - a new food-producer focused business - with his partner Al. He collated his first cookbook aged four, another aged eight - and has written eight more since. He is a co-founder of artisan doughnut company, Crosstown, in London.



## **Monica Galetti | Mere**

Born in Samoa and raised in Wellington, New Zealand, Monica developed an early interest in food as it's a very important part of the Samoan culture and trained as a chef in New Zealand. In 1999 she upped-sticks and moved to London to work for Michel Roux Jr. at two Michelin-starred Le Gavroche. After a total of twelve years at Le Gavroche, Monica left in 2015 to spend some time with her family and focus on finding the best site for her first restaurant in London, Mere which opened in 2017 in Fitzrovia. Mere, fittingly the name of Monica's own mother, is a melting pot of cultural influences; mixing the classical French of her husband David's childhood with the exotic South Pacific and New Zealand from her own upbringing, weaving in elements inspired by her travels around the world and the British seasons. Over the past 13 years Monica has become a familiar television personality, as the inimitable presenter and judge on BBC2's highly popular MasterChef: The Professionals. Monica has also gone on to co-present three series of BBC2's Amazing Hotels - , alongside The Times restaurant critic, Giles Coren. Monica is the author of three books: Monica's Kitchen, The Skills and Monica at Home released in September 2021.



## **Sarah Meikle | Wellington Culinary Events Trust**

Sarah is Chief Executive of the Wellington Culinary Events Trust (WCET) and Director of Food + Drink New Zealand. The WCET owns and delivers some of New Zealand's largest food and beverage events including Visa Wellington On a Plate, Beervana, the Road to Beervana and Highball. These events and festivals were all created with the principal objective of "promoting Wellington city and region as the premium New Zealand food and beverage destination" focused on attracting out-of-town visitors. Food + Drink New Zealand was established to provide assistance, advice and guidance to destinations, events, food operators and the wider food sector on how they can better leverage food tourism opportunities. Food + Drink New Zealand has assisted Tourism New Zealand in the development of their Food and Beverage narrative for Destination New Zealand.



## **Alex Davies | Gatherings**

Alex Davies has been working as a chef in Aotearoa, for the last 15 years after emigrating from the UK in 2005. During this time he has fostered and promoted a locavore plant based philosophy of food that has won him acclaim both locally and nationally. From setting up a local, seasonal pizza stall in the post-earthquake devastation in Christchurch to working on an organic vegetable farm in rural North Canterbury, Alex has been able to demonstrate that he can 'walk the talk'. He continued his philosophical approach in the form of a series of pop up restaurants around the country, before finally opening Gatherings in early 2017. The award winning restaurant has gone from strength to strength even during a global pandemic and is acclaimed by food critics and diners alike from around the world.



## **Pen Naish | Black Estate**

Pen Naish, with her husband Nicholas Brown, own organic & biodynamic winery Black Estate in North Canterbury. She oversees their restaurant and manages the wine business. She used to be a lawyer and is grateful to have now been part of the wine and hospitality industries for ten years. Pen is pumped about her team offering guests an experience of quality and place by serving organic, seasonal and local food and good honest hospitality. She believes that real food and real wine, grown and made as naturally as possible, without interference from chemicals or highly processed methods offers true flavour and nourishment, and a chance for all of us to connect more to nature and our precious planet.



## **Craig Martin | Native Kitchen**

Award-winning chef, Craig Martin, began his culinary journey in his home town of Rotorua. He honed his skills in local restaurants and cafes, developing a passion for showcasing the finest New Zealand ingredients before finding his niche in the luxury sector, where he has worked for the past 15 years. Craig's 'passion to plate' philosophy - putting the best ingredients in their best form in front of diners - has seen him plate up in some of the most exclusive lodges in the world. Craig's focus is on infusing native and foraged ingredients and ideas from his overseas travels into his dishes and continuing to grow his knowledge and love of cooking.



## **Dominique Fourie | Floriditas**

A trained lawyer and comms graduate, Dominique has had one foot on the restaurant floor since the age of 15. Having worked for the likes of Michael Meredith in Auckland, Tony Stewart in San Francisco, and Neil Perry and Andrew McConnell in Australia, Dominique and her husband, chef Hayden McMillan, opened the acclaimed Etta, in Melbourne in 2017. After returning to NZ in 2020, Dominique and her husband are now co-owners of Floriditas and Loretta in Wellington, where Dominique runs the front of house and wine programmes. The South-African native says hospitality is in her blood, and after years spent living abroad, she is thrilled to call Wellington home.



### **Matt Stenton | Go With Tourism**

Matt Stenton is Programme Director for Go with Tourism. This government-funded initiative aims to grow New Zealand's tourism & hospitality workforce. He is the country director for the international Global Travel and Tourism Partnership and an advisor to many international tourism & hospitality agencies. Having led multiple youth entrepreneurial programmes and contributing to various steering groups and government boards, Matt brings an exciting and diverse set of experiences. In 2011 he helped shape Virgin Australia New Zealand by introducing their new service design methodology and establishing new ways to train the aircrew. In late 2014, he was instrumental in delivering Gulfstreams 100th G650ER into service in New Zealand. Matt is known for his extensive network and international tourism & hospitality connections.



### **Chand Sahrawat | Cassia, Sid at The French Café**

Chand is Co-owner and Operations Manager for Cassia, Cassia at Home and Sid at The French Café. To those Chand grew up with in India, it will have come as no surprise she is now a major influencer in the Auckland food scene. Nicknamed "tourist guide for the city", Chand has always shown visitors the best foodie hot spots. In 2002 Chand moved to New Zealand where she met (now husband) chef Sid Sahrawat and together they bought their first restaurant Sidart in 2009. Since then the couple opened Cassia, Sid at The French Café and launched Cassia at Home. While Sid runs the kitchen with precision, Chand manages operations across all three restaurants. She oversees marketing, admin, HR, payroll, banking, restaurant interior updates, and the myriad of day-to-day tasks.



### **Mia Zhao | Eight Grains**

With 11 popular eateries, including Eightgrains, Midnight Shanghai, and Ramen Ria (to name a few), Double Dribble Group is a big player in the Christchurch restaurant scene. Director and hospitality all-rounder Mia brings home inspiration from her travels abroad, combining locally sourced ingredients, top kitchen talent, and loads of love. It's a winning formula that hungry punters can't get enough of. "It's hard work, and we're still learning as we go, but it's all worth it seeing locals enjoying themselves". – Mia.



### **Rex Morgan**

A descendent of Kai Tahu and Te Arawa, Rex is an internationally recognised, award-winning chef. Rex attributes the high calibre of people he has been fortunate to work with around the globe, to helping him achieve goals beyond his expectations. Having recently parted from his Boulcott St Bistro whanau, he is now living and consulting in Christchurch.



### **Jo Hempseed | ARA Institute of Canterbury**

Jo Hempseed has been in the hospitality industry for 25 years, starting as a chef in Christchurch. Her journey has taken her around New Zealand and Australia from Chef to Management. Jo is a culinary coach, coaching to make a difference, hospitality specialist, and change agent for a sustainable future in hospitality. Jo recently opened New Zealand's first plant-based brewery with New Zealand's first Carbon Zero beer. She is now sharing her passion at Ara, teaching level 4 cookery, back where she started her journey!