

**Fisher & Paykel****Fisher & Paykel World Cooking Theatre**

Located in Hall 4

September 2010	Wednesday 8	Thursday 9	Friday 10	Saturday 11	Sunday 12
<b>11am</b>	“Quick Chocolate Desserts” <b>Chef Bjorn Svenson</b> <i>SkyCity</i>	“It’s all about flavour” <b>Chef Brent Cameron</b> <i>Verbena Bar &amp; Bistro</i>	“New York in Parnell” <b>Chef Elliot Warne</b> <i>TriBeCa</i>	“Bistro Food” <b>Chef Jeremy Schmid</b> <i>Mt Eden</i>	“Amazing Vegetables - a way forward” <b>Chef Mike van de Elsen</b> <i>Molten</i>
<b>12.30pm</b>	“Russian Influences” <b>Chef Eugiene Sokolovski</b> <i>The Abbey</i>	“Meadow Mushrooms” <b>Chef John Campbell</b> <i>Squid Catering</i>	“Great and simple seasonal fare” <b>Annabelle White</b> <i>The Cuddly Cook</i>	“Quick Chocolate Desserts” <b>Chef Bjorn Svenson</b> <i>SkyCity</i>	“Neat Dishes” <b>Chef Steve Barton</b> <i>Ellerslie Convention Centre</i>
<b>2pm</b>	“Kiwiana Party Cakes” <b>Rob Burns</b> <i>Rob’s Patisserie</i>	“Simple touch pure passion” <b>Roberto Manuel</b> Exec Chef <i>Projects &amp; Production SkyCity</i>	“Vinnies new platters” <b>Chef Geoff Scott</b> <i>Vinnies, Herne Bay</i>	“Great and simple seasonal fare” <b>Annabelle White</b> <i>The Cuddly Cook</i>	“Fusion Cooking” <b>Chef Bernard Bernabe</b> <i>Dine by Peter Gordon</i>
<b>3.30pm</b>	“European Influences” <b>Chef Sjaack Roos</b> <i>Novotel, Ellerslie</i>	“Going Global” <b>Chef Cameron Lawless</b> <i>Global Chef Ltd</i>	“Cerviche to Citrus” <b>Chef Mark Sycamore</b> <i>Hotel deBrett</i>	“I am what I eat” <b>Chef Paul Jobin</b> Exec Chef Kitchens <i>SkyCity</i>	“Taylor Made” <b>Chef Kathryn Taylor</b> <i>Taylored Catering Auckland</i>
<b>5pm</b>	“New Spring Flavours” <b>Chef Tony Taylor</b> <i>Fresh Connection</i>	“Modern Classics” <b>Chef Martin Harrap</b> <i>Indoor Dining</i>	“NZ Salmon” <b>Chef Mark Dronjak</b> <i>Markdronjak.co.nz</i>	“A Twist of Kiwi” <b>Chef Gordon Campbell &amp; Chef Huw Thomas</b>	X
<b>6.30pm</b>	“Modern Classics” <b>Chef Martin Harrap</b> <i>Indoor Dining</i>	“Croatian Cuisine” <b>The Vilagrad Bros.</b> <i>Vilagrad Winery</i>	“Croatian Cuisine” <b>The Vilagrad Bros.</b> <i>Vilagrad Winery</i>	“NZ Pork” <b>Chef Mark Dronjak</b> <i>Markdronjak.co.nz</i>	X