

December 2010

# Newsletter



In our 12 week Professional Wine (Sommelier) course that finished in late November, we had students from Germany, Austria, Japan, Philippines, France, Taiwan, India and New Zealand. This wonderful mix of nationalities enjoyed working together to discover our fascinating world of wine.

While most students plan to find work in the hospitality and wine industry – working in wine sales or marketing, as sommeliers or in food and beverage management, there are always some students who complete this course just for the joy of learning about wine.





Hay's Milk-fed lamb dinner features new season's lamb from the Hay family's farm and each year our students help prepare this delicious feast. This year, the dinner celebrated the establishment of Stephanie Alexander's Garden to Table programme in Christchurch. This programme aims to get kids from 8 – 11 years growing their own vegetables, cooking and eating what they have cooked at their local school. In 2011, NZSFW and our students will be part of a pilot programme in Christchurch.



In November, our dinner with well-known winery, Muddy Water was a great success. Under the supervision of Director, Celia Hay, our students helped prepare the menu of pan-seared gurnard (white fish) with toasted almond dukka; traditional lamb shoulder roast with asparagus, new season's potatoes and beets and to finish a burnt caramel pannacotta. Each course was matched with the delicious wines from Muddy Water.



In September, NZSFW hosted the auditions for the next series of Masterchef. It will screen on New Zealand TV in February.

[www.tvnz.co.nz](http://www.tvnz.co.nz)

## KIDS IN THE KITCHEN

7-11 years

TREATS FOR CHRISTMAS – \$40  
MONDAY 20 DECEMBER  
9.30–11.30 AM

- Stained Glass Window Cookies
- Traditional Shortbread
- Christmas Wreath Cookies

Please bring an apron and two ice cream containers to take home your goodies.

## TEEN CUISINE

12-15 years

SOMETHING SPECIAL FOR  
CHRISTMAS – \$45  
THURSDAY 30 SEPTEMBER  
1.30–3.30 PM

- Handmade Truffles
- Moulded Chocolates
- Christmas Wreath Cookies

### CORPORATE EVENTS

Since May, we have hosted a number of businesses for our team-building events. These include:

- ANZCO Meats
- Landcare
- V.Base
- Harman's Lawyers
- MWH Global
- Asurequality
- MInt Fitness

Contact us to find out more.  
There is still time to book an event  
for Christmas!

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THE NEW ZEALAND  
School of  
Food & Wine