

BEEF + LAMB

NEW ZEALAND

25 MAY 2018
FOR IMMEDIATE RELEASE

KATE FAY FIRST WOMAN TO GO PLATINUM

Kate Fay, Head Chef at Cibo Parnell, was last night recognised as a Beef and Lamb New Zealand Platinum Ambassador Chef, a prestigious lifetime award only extended to eight other chefs in the nation.

Kate is the first woman to gain this status, which recognises her outstanding achievements in the Beef and Lamb Excellence Awards, having been named an Ambassador four times during her years of receiving the Award.

Kate joined Cibo Parnell in 1999, which coincided with the first time she was named Beef and Lamb Ambassador. Over time, her cooking style has evolved through travel and she has managed to capture a blend of Asian and European flavours bringing amazing tastes, colours and textures to the plate.

Last night, she hosted her Ambassador Series dinner where she served guests a degustation showcasing five of her iconic beef and lamb dishes. It was during the event that she was presented with her Platinum plate.

"Being the first women to receive this accolade is phenomenal. It is a huge privilege to represent Beef + Lamb New Zealand, an organisation that is pivotal to the food service industry. As a chef I am so lucky to work with top quality, local produce.

"I am always looking to raise the bar in terms of the innovation behind my dishes. I credit my kitchen team for this, we have been together for quite some time now and I enjoy opening up the task of writing the menu so that we are all involved. I think this is key to driving creativity.

Highlighting one of the reasons Kate is so influential with New Zealand beef and lamb was her choice of dishes such as her iconic lamb neck sausage roll, made with lamb ribs, pea and mint gel.

For more information on the Beef and Lamb Platinum Ambassadors or 2018 Ambassador Chefs, see below or visit nzexcellenceawards.co.nz.

-- ENDS --

Information or photos from the evening, please contact:

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Background information:

2018 Beef and Lamb New Zealand Ambassador Chefs:

Each year, Beef + Lamb New Zealand selects a team of chefs who have displayed exceptional culinary skills during the assessment for the Beef and Lamb Excellence Awards (see below). These chefs become Beef + Lamb New Zealand Ambassadors for the year, driving innovation and creativity within the food service sector using New Zealand beef and lamb. As well as receiving special recognition for their achievement, each chef has the opportunity to be part of the Beef + Lamb Ambassador Series, hosting a dinner in their own restaurant to showcase their achievement to their guests.

The 2018 Ambassador Chefs are:

- Kate Fay, Cibo Parnell, Auckland
- Alistair Forster, Consulting Chef, Nelson
- Damon McGinniss, Emporium Eatery & Bar, Napier
- Freddie Ponder, Tables Restaurant New Plymouth
- Harry Williams, Alpha Street Kitchen & Bar, Waikato

Beef and Lamb New Zealand Platinum Ambassador Chefs:

These chefs have been awarded the title in recognition of their outstanding achievement in the Beef and Lamb Excellence Awards, having each been named as an Ambassador multiple times during their years of receiving the Award. These chefs continue to promote New Zealand beef and lamb at various events around the country.

- Stephen Barry, Mount Bistro, Mt Manganui
- Shaun Clouston, Logan Brown, Wellington
- Michael Coughlin, Brand Ambassador for Provenance Meat Co, Dunedin
- Kate Fay, Cibo Parnell, Auckland
- Scott Kennedy, Nero Restaurant, Palmerston North
- Brenton Low, Whangarei
- Mat McLean, Palate Restaurant, Hamilton
- Rex Morgan, Boulcott Street Bistro, Wellington
- Darren Wright, Chillingworth Road, Christchurch

Beef and Lamb Excellence Awards:

New Zealand is renowned for its world class beef and lamb by Kiwis and visitors alike. Our intention is to further extend our remarkable New Zealand story by acknowledging the great work our chefs do to contribute to this, by directing them into high quality restaurants to experience innovative meals that will inspire and excite.

All restaurants nationwide serving beef and lamb dishes are able to apply for the Beef + Lamb New Zealand Excellence Awards, giving them an opportunity for establishments to have their innovation, creativity and overall flair of their beef and lamb dish assessed and recognised.

Restaurants are anonymously assessed, with culinary trained assessors looking at key areas of the dish to ensure it meets the high standard expected. If both a restaurant's beef and lamb dishes reach the standard required, they are awarded the prestigious gold plate to display which lets customers know they can expect superbly cooked and presented beef and lamb cuisine.

This year, 170 restaurants hold the Excellence Award. For a full directory visit nzexcellenceawards.co.nz/2018directory/.

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