

Tai Poutini Polytechnic Media Release

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Culinary students present their work to the public

Tai Poutini Polytechnic (TPP) Culinary Arts students put their year's work to the test when the public voted for their favourite canapé at the opening of the TPP Jade Exhibition on Friday night (15 November 2019).

As the “grand finale” to their programme assessment, seven Level 4 Culinary Arts students catered Friday night's event with a specially designed, jade-inspired canapé. Members of the public attending the event were invited to vote for their favourite bite and the winner was presented a jade pendant.

The winner on the night was Kian Muir, and Tutor Evelyne Baumgartner said the competition was a huge hit with both students and guests.

“Our students have been working all year to learn about cooking in a wider sense. They have made fantastic progress, building up from preparing simple dishes at the start of the year to now being able to create innovative menus, understand the theory behind the practical skills and accurately design and cost menus to brief.

“We introduced the exhibition competition as the ‘grand finale’ of the programme. We really wanted to test their skills and talent in a real-world environment and the event was a great success,” she says.

The students were directed to prepare a specially designed canapé for the event that had to have at least one component relating to pounamu (or the colour green). Each student had to make 250 individual canapés to a set budget and address dietary limitations and a variety of tastes.

“The food presented by our students was fantastic and visitors really seemed to enjoy the fun of the competition. We were incredibly proud of all of their efforts and, while there was a winner on the night, it was a close call and all of the canapés were a success.

“It was a great way for our students to get experience in a real-life situation, learn the skills needed to deliver under pressure, and have a little fun at the same time.”

The canapés served included: Asian Green Pork Dumpling with Dipping Sauce; Deconstructed Sausage Roll with Potato Pastry and Pesto; Citrus Prawn Tartare on Rice Cracker; Pea Macarons; Green Sushi with Tofu; Smoked Salmon on Seaweed Cracker with Lime Caviar; and a Cheesy Pea Tartelette.

TPP Jade and Hard Stone Carving Student Exhibition is running at the Westland Recreation Centre until 29 November 2019.

For more information contact:

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