

NEW ZEALAND



CHEF: ALOK VASANTH

Chef Alok Started Cooking in dine By Peter Gordon, Auckland at age 18. Continued training under Peter Thornley at Kermadec. After this travelled through India for Five years studying, working, organising events, doing research etc... Traveled to Melbourne to work with Chef Adam D'silva at Tonka and Hayden Mc Millan at The Roving Marrow. Returned Back to NZ to work with chef Sid Sahrawat at Cassia (Won Supreme Restaurant Two years and runner up supreme third year) Working at The Tasting shed (won runner up best destination in only 8 months).



STUDENT: WINIKA LATASHA HUTCHINS

School: IGNITE COLLEGES

