Judging of the Auckland Challenge was hosted by the Auckland branch of NZIFST and Saint Kentigern College on 26 September.

The 22 teams which completed the Challenge were judged by Nick Devcich, Michelle Yoo, Juli Mercer, Hannah Hayes, Neala Hart, Ruth Leary, Lesley Steeples, Sue Camblin, Wannita Jirangrat, William Horsley, Anne Scott, Dudley Haines, Jayne Glasson, Kris Tong, Julie Illagan and David Bayliss.

This year the Royal Society Te Apārangi celebrated its 150th Anniversary; to mark the event, participants in the 2017 Challenge were invited to include in their product a food consumed in New Zealand 150 years ago - *linking the past to the future*; several teams did.

After the judging, Katy Bluett from Callaghan Innovation talked about the important role of innovation in New Zealand's food processing industry, before the teams were presented with their Team Silver Challenge CREST Awards by Professor Lynnette Ferguson from Auckland University.

NZIFST congratulates all the students and teachers for their perseverance and hard work in completing the Challenge. They provided the judges and visitors with an impressive 22 course smorgasbord!

Commended

School Auckland International College Project Shrek Bar Teacher Brad Montgomerie Students Jeeeun Han, Joohyun Lee, Minyoung Jung Mentor Min Tan, Prolife Foods Sponsor Axieo Specialties

Highly commended, 4th prize

School Baradene College Project Free Teacher Judi Delbridge Students Bronte Gregorio-Hansen, Felicity Rood, Georgia Robertson, Grace Taylor Mentors Esraa El Shall, Fonterra Brands (Tip Top) & Isabel Buerschgens, Sensient Technologies Sponsor Anonymous

Highly commended

School Baradene College Project Te Kirimi Teacher Judi Delbridge Students Hannah Brownhill-Griggs, Katelyn Kriletich, Tayla Rae Mentors Esraa El Shall, Fonterra Brands (Tip Top) & Isabel Buerschgens, Sensient Technologies Sponsor Sensient Technologies

Outstanding, 2nd prize

School Carmel College Project For Goodness Cake Teacher Sandy Goonan Students Phoebe Nielsen, Sarah Martin, Sophie Fowler, Sydney Clifton Mentors Fabiola Garcia & Jakob Smidt, Goodman Fielder Sponsor Goodman Fielder

Highly commended, 3rd prize

School Carmel College Project Cake Me Away Teacher Sandy Goonan Students Amelia Gibbons, Courtney Adolphe, Emma Dunne Mentor Fabiola Garcia, Goodman Fielder Sponsor Goodman Fielder

Commended

School Carmel College Project How Lo Can You Yo Teacher Sandy Goonan Students Elizabeth Cunliffe, Emily Fraser, Molly Lawrence Mentor Mia Zou, EasiYo Sponsor Invita

Highly commended

School Carmel College Project Blushing Brownie Teacher Sandy Goonan Students Aniela Wegrzyn-Leaming, Eden Alter, Maggie Walker Mentor Juliet Clarke & EeLaine Yeoh, Tasti Products Sponsor ADM

Highly commended

School Carmel College Project Kumara Kai Teacher Sandy Goonan Students Bella Leddy, Molly Cunneen Mentor Juliet Clarke & EeLaine Yeoh, Tasti Products Sponsor ADM

Highly commended

School Diocesan School for Girls Project Better Bagels Teacher Sheridan Alexander Students Hannah Ngare, Sofia Gallagher Mentors Sarah Beaton & Amie Duan, Hawkins Watts Sponsor vegetables.co.nz

Commended

School Diocesan School for Girls Project Blueberry Butter Teacher Sheridan Alexander Students Ella He, Laura Dean Mentors Sarah Beaton & Amie Duan, Hawkins Watts Sponsor Hawkins Watts

Commended

School Diocesan School for Girls Project Kumara Brownie Cheesecake Teacher Sheridan Alexander Students Linda Hu, Annie Xu Mentors Sarah Beaton & Amie Duan, Hawkins Watts Sponsor vegetables.co.nz

Outstanding, 1st prize

School Massey High School Project Coconut Chilli Chicken Bites Teacher Jacqueline Crawford Students Gardenia Motufoua, Theresa Pama Mentor Sarah Lewington, Tegel Foods Sponsor G S Hall

Highly commended

School Massey High School Project Classic Chicken Cannelloni Teacher Jacqueline Crawford Students Grace Monaghan, Hannah Wilson, Kiera Smith Mentor Sarah Lewington, Tegel Foods Sponsor G S Hall

Commended

School Saint Kentigern College Project Gingerbread Butter Teacher Susanna Pattison & Julie Pearson Students Brenna Stevenson, Chelsea Riddell, Edward Baker, Jamie Lindsay Mentors Joanna Koat & Roxanne Bartlett, Fonterra Brands Sponsor Anonymous

Commended

School Saint Kentigern College Project Smoooth. Custard Teacher Susanna Pattison & Julie Pearson Students Claudia Winn, Georgia Evans, Joshua Grant, Kayla Williamson Mentors Joanna Koat & Roxanne Bartlett, Fonterra Brands Sponsor Anonymous

Commended

School Saint Kentigern College Project Manuka Brew Teacher Susanna Pattison & Julie Pearson Students Cameron Walker, Emma Fuller, Harry Shemmings, Paige Boyd Mentors Joanna Koat & Roxanne Bartlett, Fonterra Brands Sponsor Givaudan

Commended

School Saint Kentigern College Project Iron Girl Teacher Susanna Pattison & Julie Pearson Students Cameron Biland, India Holder, Josephine Crawford, Philippa Campbell Mentor Ethan Dodds, Danone Nutricia Sponsor IMCD

Commended

School Saint Kentigern College Project Protein Punch Teacher Susanna Pattison & Julie Pearson Students Charlotte Russ, Elizabeth Fletcher, Hannah Laustsen, Mark Charles Mentor Ethan Dodds, Danone Nutricia Sponsor IMCD

Commended

School Saint Kentigern College Project Kiwimix Teacher Susanna Pattison & Julie Pearson Students Ben Paton, Laura Hanley, Tenysha Meleisea Mentor Kerryn James, The Foodbowl Sponsor Plant & Food Research

Commended

School Saint Kentigern College Project Zoe's Kiwifruit Chips Teacher Susanna Pattison & Julie Pearson Students Holly Foster, Michael Oh, Sam Keyte, Zoe French Mentor Kerryn James, The Foodbowl Sponsor Plant & Food Research

Highly commended

School Te Kura Maori O Nga Tapuwae Project Sauce-a-licious Teacher Blanche D'Cunha Students Ameera Danford, Lyrik Adams, Piki Te Ora Tawhitopou, Saylem Napia Mentor Abigayl Ayo, Kerry Ingredients Sponsor Kerry Ingredients

Commended

School Westlake Boys High School Project Moolassie Teacher Ritu Sehji Students Holden Bai, Rhemzhen Sese, Steve Park, Terence Tahumar Mentor Kimberly Chew, NZ Sugar Sponsor David Munro

You can read the teams' posters below on this webpage.

Now that we've been running the Challenge for nine years, we have the pleasure of seeing ex-Challengers who have gone on to study food science or technology at the judging event.

This year, two of them were judges: Neala Hart and Hannah Hayes now have food tech degrees from Massey, and are working in the food industry. Four young women who did the Challenge whilst at Carmel College came along to support this year's Carmel students and catch up with teacher Sandy Goonan. Georgia Wannan and Valencia Ngadi are now in first year food tech at Massey; Eden Liddell is in 3rd year at Massey; Maria Simpson has completed a BApSc (Consumer Food Science) at Otago, and is now working in Auckland. Max Ballard, ex Saint Kentigern College, also now doing food tech at Massey, was also there.

NZIFST wishes to thank everyone from the food industry who contributed to making the 2017 Challenge a success, including staff from the Massey University School of Food and Nutrition, who provided the teachers with professional development; the mentors who guided the teams through the product development process; Futureintech; the sponsors of the teams; the food industries which provided the teams with ingredients/packaging and technical support; the judges; and members of the Auckland Branch of NZIFST who helped with the organisation of the judging event.

Nick Parker and his army of volunteers from the Branch ensured the evening ran smoothly, and helped tidy up at the end of the event: Isabel Buerschgens, Joanna Boese, Sarah Leakey, Elise Waddell, Joanna Koat, Margie Hunt, Claire Zheng, Carlinda Roberts, Jeen Hwang, Jessica Wahid, Sharon Kouch and Meghana Singireddy.

The collaboration between all of these people, organisations, CREST and schools, is what makes the Challenge a success.

Jenny Dee FNZIFST Careers Coordinator