

Result sheets

1/ Three course dinner presented cold (Junior) Sponsored by Northern Island Meats Supplies

2 serving of a 3 course meal, must include a starter, a main and a dessert course,
accompanied by a recipe and a menu description

Competitor Name	Number	Venue	Final Mark	Award	Comments
Dubain Aude	20	HTLTC	68	Achievement	
Sul Neveservet	16	HTLTC	79	Bronze	
Flora Silas	13	HTLTC	75	Bronze	
Phillipe Avock	12	Ambrosia	-	-	
Jonas Vira	26	HTLTC	68	Achievement	
Jessica Manwo	30	HTLTC	63	Achievement	
Richard Naut	38	Erakor	86	Silver	
Sabrina Wako	43	HTLTC	66	Achievement	
Joe Alick Sam	56	APTC	71	Bronze	
Sethy Solomon	69	Chantillys	-	-	
Vanessa Govan	59	Air Van	88	Silver	
Lorrin Kampai	80	The Sebel	81	Silver	
Angelina Reggie	19	HTLTC	70	Achievement	
Cindia Naki	65	Iririki	87	Silver	

2/ Three course dinner presented cold (Senior) Sponsored by Centre Point

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
42	Johnny Toara	Coconuts	74	Bronze	
41	Amos Ronnie	Coconuts	75	Bronze	
49	Sylvie Razel	La Lagon	78	Bronze	
54	Vincent Leo	APTC	-	-	
66	Alick Nairi	Iririki	83	Silver	
39	Lina Singo	Erakor	72	Bronze	
36	Helory Solomon	Meridian	81	Silver	
32	Christopher Tosiro	Sunset Bung	70	Achievement	
70	Cyrille Nicholls	chantillys	63	Achievement	
72	Moses Joseph	Chantillys	66	Achievement	
73	Mayline Roy	Chantillys	-	-	

2 serving of a 3 course meal, must include a starter, a main and a dessert course, accompanied by a recipe and a menu description

3/ Buffet centerpiece Sponsored by Tamanu On The Beach

An inter-venue competition, centerpieces must be carved on the venue premises and should focus on Vanuatu Products. Maximum space available is 100cm x 100cm with no height restrictions, internal supports are permitted but should not be visible

Competitor Number	Name	Venue	Final Mark	Award	Comments
22	Ines Tapasei	HTLTC	65	Achievement	
48	Jean Atuary	Le Lagon	78	Bronze	

4/ Local Kaikae presented for restaurant (Open) Sponsored by The Vanuatu Tourism Office

2 plated meals of a main course to be prepared in advance and served cold. This class requires the promotion and utilization of local produce; dish must be accompanied by a menu description and recipe card

Competitor Number	Name	Venue	Final Mark	Award	Comments
25	Keith Eldads	HTLTC	63	Achievement	
31	Moses Leicoln	Sunset Bungalows	75	Bronze	
35	Bill Leonardo	Meridien	77	Bronze	
40	Bule Thompson	Erakor	72	Bronze	
63	Vano Sahi	Iririki	-	-	
71	Jobline Wari	Chantillys	57	Achievement	
74	Kalawowota Tarimiala	Chantillys	-	-	
82	Sam Titong	The Sebel	71	Bronze	

5/ Live Breakfast (Open) Sponsored by Toa Farm

2 plated cooked meals suitable for breakfast service, all meals to be accompanied by a recipe card and a menu description

Competitor Name	Venue	number	Final Mark	Award	Comments
Dorish Mondo	APTC	53	70	Bronze	
Desmond Famoundi	APTC	50	73	Bronze	
Roslyn George	Iririki	64	84	Silver	
Unity Bule	Chantilly's	78	-	-	
Paul Kalskar	Chantilly's	81	73	Bronze	

6/ Live Asian Sponsored by AYS Catering

2 plated meals of Asian origin to be accompanied by a recipe card and a menu description

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
82	Sam Titong	Sebel	74	Bronze	
79	Wilson	Chantillys	71	Bronze	

7/ Live Lunch (Open) Sponsored by Unity Airline

2 plated portions suitable for a lunchtime service. Dish must be prepared at the venue and served with a recipe card and Menu Description

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
10	Yano Gedeon	Ambrosia	-	-	
17	Orianne Nirambarth	HTLTC	67	Achievement	
47	Lydia Saurei	La Lagon	82	Silver	
81	Paul kalskar	Sebel	74	Bronze	
64	Roslyn George	Iririki	71	Bronze	
51	Agnes Fono	APTC	62	Achievement	

8/ Live French Cuisine Sponsored by Centre Point

2 portions of a main course of traditional French food prepared and served at the venue with a recipe card and menu description

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
10	Yano Gedeon	Ambrosia	69	Achievement	
11	Aurelien Brou	Ambrosia	75	Bronze	

9/ Live local seafood (Junior) Sponsored by Northern Island Meats Supplies

2 portions of a seafood main course, dish to be prepared and served at the venue

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
21	Marian Paniel	HTLTC	63	Achievement	
63	Vano Sahi	Iririki	-	-	
76	Manuel Bule	Chantillys	72	Bronze	
15	Melina Willy	HTLTC	67	Achievement	

with a recipe card and menu description

10/ Live local seafood (Senior) Sponsored by Sunset Bungalows

2 portions of a seafood main course, dish to be prepared and served at the venue with a recipe card and menu description

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
77	Philimon Roy	Chantillys	74	Bronze	
67	Alick Abel	Iririki	76	Bronze	
62	Hubert Wayanne	Iririki	-	-	
55	Mova Morola	APTC	-	-	

11/ Live Beef (Junior) Sponsored by Vanuatu Abattoir Ltd

2 portions of a main course of Vanuatu Beef of any cut. Dish must be prepared at the venue and served with a recipe card and Menu Description

Competit or Number	Competitor Name	Venue	Final Mark	Award	Comments
16	Sul Neveservet	HTLTC	71.5	Bronze	
18	Nancy Ambong	HTLTC	68	Achievement	
28	Lency Nomokina	HTLTC	68	Achievement	
29	Melanie Tatangis	HTLTC	82.5	Silver	
56	Jo Alick Sam	APTC	86	Silver	
57	Philip Rodney	APTC	87	Silver	-Undercooked -Split sauce -Not enough starch
65	Cindia Naki	Iririki	82	Silver	-Undercooked -Cluttered work area -Not enough starch
80	Lorin Kampai	The Sebel	82	Silver	
38	Richard Naut	Erakor	72	Bronze	-Timing -Too much starch

12/ Live Beef (Senior) Sponsored by Centre Point

2 portions of a main course of Vanuatu Beef of any cut. Dish must be prepared at

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
41	Amos Ronnie	Coconut Palms	64	Achievement	
73	Mayline Roy	Chantilly's	-	-	
72	Moses Joseph	Chantilly's	66	Achievement	
70	Cyrille Nicholls	Chantilly's	80	Silver	
66	Alick Navi	Iririki	61	Achievement	
42	Johnny Toara	Coconuts	75	Bronze	
81	Paul kalskar	The Sebel	78	Bronze	
39	Lina Singo	Erakor	66	Achievement	
34	Peter Kalmak	Meridian	82	Silver	
32	Christopher Toriso	Sunset Bung	72	Bronze	
10	Yano Gedeon	Ambrosia	-	-	
55	Mova Morola	APTC	64	Achievement	

13/ Live Pasta Sponsored by Boucherie Traverso

2 portions of your choice of Pasta to be prepared and served at the venue, and presented with a recipe and menu card

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
44	Mark Leo	Le Lagon	-	-	
61	David Bili	Le Lagon	68	Achievement	
67	Alick Abel	Iririki	86	Silver	
75	Robert Jereamaih	Chantillys	79	Bronze	
83	Peter Thomas	The Sebel	56	Achievement	
52	Rita Jaima	APTC	63	Achievement	
33	Roy Alick	Sunset Bung	-	-	
14	Rolline Jerethy	HTLTC	56	Achievement	

14/ Live Main and Dessert (Senior) Sponsored by Fonterra

2 serves of main course and Dessert prepared at the venue and presented with recipes and a menu description card

Competit or Number	Competitor Name	Venue	Final Mark	Award	Comments
73	Mayline Roy	Chantilly's	-	-	
72	Moses Joseph	Chantilly's	67	Achievement	
70	Cyrille Nicholls	Chantilly's	87	Silver	
66	Alick Navi	Iririki	81	Silver	
10	Yano Gedeon	Ambrosia	-	-	
42	Johnny Toara	Coconuts	50	Achievement	
41	Amos Ronnie	Coconuts	50	Achievement	
39	Lina Singo	Erakor	50	Achievement	
34	Peter Kalmak	Meridian	50	Achievement	
32	Christopher Toriso	Sunset Bung	50	Achievement	
60	Richard Kalsong	Le Lagon	82	Silver	-Poor main -Excellent dessert

15/ Live Main and Dessert (Junior) Sponsored by Pacific Supplies

2 serves of main course and Dessert prepared at the venue and presented with

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
16	Sul Neveservet	HTLTC	58	Achievement	
38	Richard Naut	Erakor	65	Achievement	
56	Jo Alick Sam	APTC	63	Achievement	
65	Cindia Naki	Iririki	71	Bronze	
80	Lorrin Kampai	The Sebel	68	Achievement	

recipes and a menu description card

16/ Origin Cup Mystery Box

Duration 2 hours, 3 courses. Menu to be handed to Judges 5 mins after start time.
Each Course to be served with a 10 minute break. With the final course to be served within 2 hours.

Competitor Number	Competitor Name	Venue	Final Mark	Award	Comments
45, 46	Team 5	Le Lagon	65	Achievement	
56, 57	Team 6	APTC	64	Achievement	
41, 42	Team 4	Coconut Palms	62	Achievement	
73, 70	Team 9	Chantillys	-	-	
66, 67	Team 8	Iririki	73	Bronze	
83, 5	Team 10	The Sebel	81	Silver	
27, 28	Team 1	HTLTC	54	Achievement	
58, 84	Team 7	Air Van	84	Silver	
25, 26	Team 3	HTLTC	54	Achievement	

Waiters Competition

Name	Final Mark
Olivier	66
Sergine	62
Collete	63
Marie	73
Cliff	67
Jimmy	65
Flora	78
Delphine	55
Kaltonga	54
Sandria	67
Winnie	58
Steven	70
Robina	66
Mary	67
Waina	76

Name	Place
Flora	1st
Waina	2nd
Marie	3rd
Steven	4th

Cocktail Competition

Name	Venue	Final Mark
Steven Nathaniel	APTC	69
Flora Vano	APTC	68
Helen Sandy	Le Lagon	87
Isabelle Kalsrap	Le Lagon	88
Laipa Tapisa	Erakor	82
Norris John	Iririki	74
Mantai Lental	APTC	65
Jackson Willy	APTC	69
Johnathon Nase	APTC	64
Willie Jack Malau	Le Lagon	81
Fred Kuse	Sunset Bungalows	76
Markey Daniel	Iririki	83
Sing Aron	Iririki	87
Charles	HTLTC	70
Norman Joseph	Le Lagon	83
John Sam	HTLTC	81
May Patrick	HTLTC	80
Harutaiasi Watson	APTC	72
Andrew Hane	APTC	79
Jenny Maliut	HTLTC	87
Kakae James	Coconut Palms Resort	83
Elsie Rarua	Le Lagon	77
Jack Alick	Le Meridien	73

Sandra Taneko	APTC	79
Larry Patson	APTC	72

Name	Place
Isabelle Kalsrap	1st
Helen Sandy	2nd
Jenny Maliut	3rd