“Kai (ethnic cuisine) is not just food- it is a matrix of connections to culture, community, to health and farm economies, to the natural and supernatural worlds. If you raise the kai- you raise it all”
“In the Pacific, food strengthens, even creates communities. The Story of the Food is the Story of the People”

**Me’a Kai**

Winner: Best Cookbook in the World 2010

_Gourmand World Cookbook Awards, PARIS - Me’a Kai: the Food and Flavors of the South Pacific_ (Penguin Random House)

**Mea’ai Samoa**

Winner: Best TV Chef Cookbook 2013

_Gourmand World Cookbook Awards, Beijing-Mea’ai Samoa: Recipe and Stories from the Heart of Polynesia_ (Penguin Random House)

**Chefs for Development**

A Profile of 6 Pacific Chefs
REAL PASIFIK
NEW ZEALAND

In 14 episodes, Robert takes you on a soulful food journey through 8 Pacific nations. Meet local chefs, farmers, traditional healers and food matriarchs in Fiji, Vanuatu, Samoa, the Cook Islands, Tahiti, the Kingdom of Tonga, Niue and Aotearoa New Zealand.

Series played in 40+ countries

Production: Zoomslide Productions, New Zealand
Distribution: All3Media

https://www.youtube.com/watch?v=slwekLuth9E

MY KITCHEN RULES
NEW ZEALAND

Robert appeared as a member of the celebrity-tasting panel in the 2014 and 2015 series of this prime time reality cooking series

Production: Imagination TV, New Zealand

MARAE KAI MASTERS
MAORI TELEVISION, AOTEAROA NEW ZEALAND

A reality competition cooking show based in Māori culture. Robert co-hosted the 2015 season with acclaimed Māori actor TeKohe Tuhaka.

“We celebrate our kai by acknowledging ancient cooking techniques, methods and ingredients and getting traditional Māori food back onto our marae and into our homes”

Kai Pasifika is the world's first and only restaurant based on the food culture of the South Pacific. The flagship opened in 2017 in Auckland with the view to a brand roll out to key global locations. Kai Pasifika has a mission to activate food trade between the islands and New Zealand, host chefs from the islands for training in their own cuisine, offer the public a contemporary version of traditional Pacific food.

Kai Pasifika Restaurant
3 Mt Eden Road,
Auckland,
New Zealand

VIEW VIDEO
KEA INSPIRE returns to Auckland with an inspirational showcase of global Kiwi success with our Global Education Partner, AUT.

Our Inspire 2016 speakers include international celebrity chef Robert Oliver, former GM of Nike and President of Equinox Sarah Robb O'Hagan, serial entrepreneur Linda Jenkinson, internationally acclaimed designer, filmmaker and playwright Professor Welby Ings, legal expert and diversity champion Mai Chen, and CEO of KIWA and executive wellness coach Steven Renata.

Join us as they share their personal stories of triumph, struggle and lessons.

LAUNCH FOOD is a global open innovation program for innovators, entrepreneurs, or intrapreneurs with big ideas for improving health outcomes by enabling people to make healthy food choices.

After receiving 280 applications from 74 countries, the LAUNCH team is thrilled to announce that we've selected 12 LAUNCH Food Innovators:

Robert Oliver: The world-renowned chef will lead Pacific Islands Food Revolution, a health education initiative tailored to audiences in the Pacific Islands that includes multimedia and cross-sectoral wellness campaigns.
Development Projects

CHEFS FOR DEVELOPMENT

http://chefs4dev.org

A European Union led initiative designed to foster better links between chefs and farmers in the Pacific, Caribbean and Indian Ocean.

FARM TO TABLE SAMOA WITH WOMEN IN BUSINESS DEVELOPMENT

In Samoa, up to 80% of fruit and vegetables were imported, representing a missed economic opportunity for local farmers. In partnership with “Women in Business Development, Samoa”, who have fostered close to 800 organic family farms in Samoa, Robert designed and consults on a project whereby a cluster of organic farmers supply local hotels and restaurants.

ECO IKA: LE CORDON BLEU NEW ZEALAND/WWF SOUTH PACIFIC SUSTAINABLE FISHERIES PROJECT

In Fiji, up to 80% of fish for the tourism industry is imported. This represents a missed opportunity for Fiji’s coastal fishing communities. Eco Ika is a powerful initiative based on creating a supply model for local fishermen to supply hotels here. 20+ fishermen and women from the Macuata district on the Great Sea Reef in Fiji are supplying 2 of Fiji’s resorts with uniquely Fijian fish. Robert’s role as Ambassador for Le Cordon Bleu New Zealand and Pacific cuisine expert has culminated in 8 local chefs being trained at Le Cordon Bleu, ensuring they are well equipped to prepare the best local seafood. Fish for Fiji’s future!

Pacific Island Food Revolution is a comprehensive multi media campaign designed to reclaim health and wellness in the Pacific Islands through the activation of indigenous cuisine. Anchored by a TV reality cooking show, PIFR is designed to create a groundswell of enthusiasm for eating and cooking whole local foods. Pacific Island Food Revolution team is led by Robert Oliver and supported by the Australian government, the New Zealand government and UNDP.

Stage: in development for 2017 roll out

**KAI KORERO**

Storytelling through food is one of the pillars of culture. With acclaimed Maori author Witi Ihimaera (“Whale Rider”), Dr Tracy Berno and Cathie Koa Dunsford, Robert is working on a book that fuses food and fiction in the context of Maori and Pasifika culture.

Stage: completion end 2018.

Publisher: Penguin Random House

**KANA FIJI**

*Recipes and stories from the melting pot of the Pacific*

Following the success of the “Me’a Kai” and Mea’ai Samoa” cookbooks, Robert along with Dr Tracy Berno and photographer Shiri Ram will produce a destination cultural cookbook for the Fiji Islands.

Stage: for delivery late 2018
TELEVISION
• OneBowl Productions, Los Angeles California
• Zoomslide Productions, New Zealand
• Pacific Island Productions, New Zealand

BOOKS
• Publisher: Penguin Random House, Australia/New Zealand
• Co-Author: Dr. Tracy Berno, PhD, New Zealand
• Photographer: Imagine South Pacific, Shiri Ram, Fiji

OTHER MEDIA
• The Huffington Post - Contributor
• Gloobal Gourmet Magazine, Beijing - Contributor
• Mai Life, Fiji - Contributor

AMBASSADORSHIPS
• Oxfam New Zealand
• Well Foundation

PARTNERSHIPS AND AFFILIATIONS
• New Zealand Foreign Affairs & Trade
• Australian Government Department of Foreign Affairs and Trade
• Pacific Islands Private Sector Organisation
• FIJI Airways
TESTIMONIALS

HON PRIME MINISTER OF SOMOA, HON.
TUILAEPPA FATIALOFA LUPESOLI’AI SA’ILELE MALIELEGAOI
My words have proved prophetic in that Mea’ai Samoa has taken on a life beyond the bookshelf. It has become the cooking manual, the tourist takeaway, the industry guide and the farmer’s way to our local menus. Out hospitality industry is embracing local, organic produce like never before. Robert Oliver’s simple premise the make the menu the business plan has incited passion and competition among our top hoteliers and restaurateurs. The behind the scenes, his work with Women in Business Development Inc to link farmers to the supply chain is directly benefitting rural families who were struggling to find markets for their goods

UNDP, SOUTH PACIFIC
Robert is one of the few globally recognized chefs who also has a strong passion and commitment in sustainable development particularly from an environment perspective of supporting organic farming by engaging rural youth and women. Robert’s publications “Me’a Kai” and “Mea’ai Samoa” have not only given him a celebrity status but changed many homemakers and restaurants to the new ways of making meals using local produce.

EDOUARD COINTREAU, GOURMAND WORLD COOKBOOK AWARDS, PARIS
The first book by Robert Oliver Me’a Kai was a surprising, yet easy decision. It received the most important award of all, setting a new level for cookbooks. It showed how one cookbook could be very ambitious, and have an impact on society, health, food culture, and local economy. His second book, Mea’ai Samoa” is a very special book. It shows how a cookbook can bring social change, economic progress, and preserve food culture all at once.

TEDX AUCKLAND
Robert Oliver was one of the most outstanding speakers at Auckland 2013. Our event is one of the largest in the TED world. Robert gave an outstanding talk, combining his experiences living and working in the Pacific with his passion for using Pacific cuisine as a tool for change.

IMAGINE TV
We have had the pleasure of securing Robert Oliver for My Kitchen Rules New Zealand. Not only is he an amazing supportive team player, he quite simply has enormous talent.
ROBERT OLIVER is a New Zealand chef who was raised in Fiji and Samoa. His two cookbooks have both won major international awards.

Robert is host of the REAL PASIFIK television (TV1) series based on his work and the food culture of the South Pacific and is a judge on prime time cooking show My Kitchen Rules. Robert is the Chef Ambassador for Le Cordon Bleu, New Zealand.