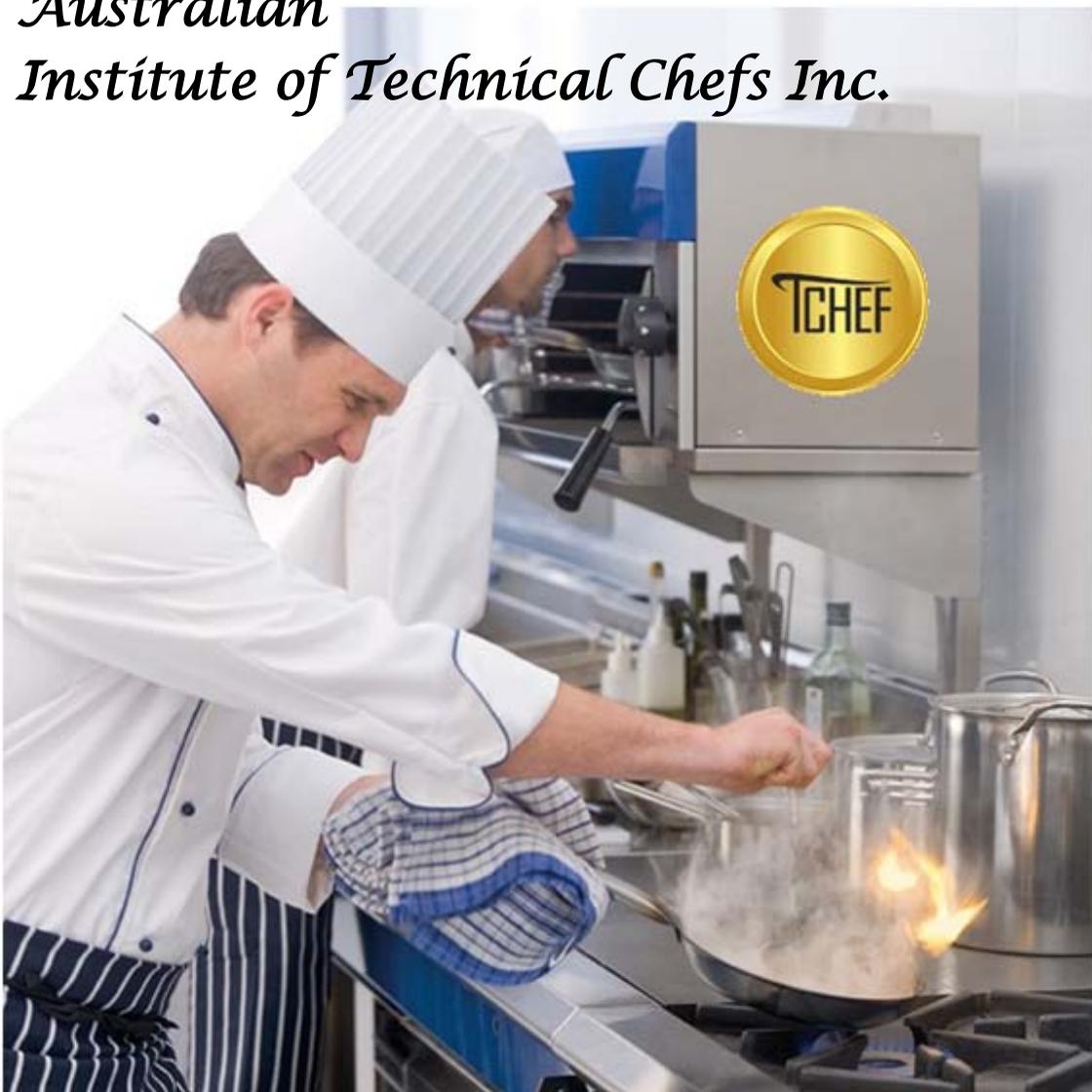


*Members Supporters Values*

*Australian  
Institute of Technical Chefs Inc.*



***Handbook 2017-2018***

IN DEVELOPMENT

**The evolution of the Australian Professional Chef**



*Real*



*Illustrating the vocation and integrity of Australian Professional Chefs.  
Featuring quality businesses that support a commitment to excellence.  
Presenting associations and organisations who endorse this initiative.*

# Australian Institute of Technical Chefs Inc.



Published April 2017 AITC

George Hill. President (Principle Author)

Domenico Tellatin Treasurer

Andrew Wisken Registrar

Robert Ford Secretary

Raquel Townsend Vice President

Inaugural Committee

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## **About the Australian Institute of TechnicalChef Inc. (AITC):**

The Australian Institute of TechnicalChef Inc. (AITC) is a not for profit organisation of professional commercial chefs established in early 2016 by a group of contemporary chefs who are concerned with the direction of the commercial cookery industry, including the growing number of people in the media and industry who fraudulently claim to be, or misleadingly identified as a chef.

AITC is an Australia wide registration institution that aims to protect the status of being a professional commercial chef (or in a career that emanated from being a commercial chef). An association that verifies and licenses professionals to use a logo to demonstrate they are a professional commercial chef, or a “TechnicalChef”.

The institute has been established on professional standards and conditions of association normally required by organisations that represent a professional discipline. Combining stringent formal training certification with substantial commercial experience, the Institute additionally targets professionals who are aware and practice their ethical obligations as identified in codes of conduct, and as a precondition for continued membership, agree to the Institutes expectations of continued self development.

As a long term vision, AITC aims to be a catalyst to lift commercial cookery and proven commercial chefs to a genuine profession level and discipline.

Website: <http://technicalchef.com>

PO Box 355, Seddon West, Victoria 3011 Telephone 03 9735 0880

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**Pos No AITC HA.**

# We gratefully acknowledge our Supporters and Sponsors.



Individuals, Organisations and businesses in the supply chain that support the principles of excellence in professional standards and services in the Tourism and Hospitality Industry. (Link to their website on AITC Website). <http://technicalchef.com>



Sanjeet Gill



UNIVERSITY MEAT  
· SINCE 1960 ·



Page80 - To be added

Page 4 - To be negotiated

# Sanjeev Gill



## **AITC acknowledges an ambassador for Industry Best Practice.**

*Sanjeev is a natural entrepreneur and leader who enjoys setting and achieving high goals. Sanjeev is highly self-driven and loves achieving results with his colleagues as a team. Sanjeev has over 15 years' experience within the Australian Education and Hospitality sector and has held various senior management positions in both sectors. Sanjeev started his career in Hospitality industry in 1997 and has worked at some of Melbourne's finest hotels. He was part of the opening team for the Park Hyatt Hotel in Melbourne and has worked in The Hotel Windsor as Restaurant Manager, Grand Hyatt, Hilton, Novotel, and other restaurant groups.*

*Sanjeev started as a VET trainer in 2002 and expeditiously moved to different roles from Course Coordinator, Director of Studies, National Director of Strategic Development and then to Senior Executive and was responsible for running one of the largest privately owned RTO's across four different states (Melbourne, Sydney, Adelaide & Brisbane) in Australia delivering English Language, Vocational Education & Training and Higher Education programs to Domestic and International students.*

*Sanjeev has also held the position of Department Manager for the Hospitality, Tourism and Events area before moving to the role of Director of Business Development & International at Swinburne University. Sanjeev saw an opportunity to deliver customised training solutions to industry and cofounded a private training company which delivered customised training solutions for Hospitality Industry. Sanjeev was the CEO until he sold the company to Public Listed Company in April 2015 and took charge of its International operations and grew international division by 200% within a year.*

*Sanjeev was awarded the Australia India Young Executive of the Year award due to his commitment and excellence in the sector and was finalist Owner Manager of the Year by Australian Institute of Management. Sanjeev has been an associate member of Les Toques Blanches since 2012.*



**I want to reignite ideas in the food sector: Sanjeev Gill**

# AITC definition of a contemporary “commercial chef”



## **(Otherwise known as a TechnicalChef.)**

*On the simplistic understanding, chef means chief; but chief of what?*

*A genuine chef must have two distinct attributes that blend to embody a genuine professional.*

*One set of attributes without the other, means the person cannot claim to be a commercial professional chef.*

*The two attributes consist of those that are necessary to function in the occupation, and those that are the chef's disposition.*

- *The occupational attributes consists of extensive technical training in commercial cookery, broad experience in a commercial kitchen under the supervision of a commercial chef, and with extensive commercial culinary knowledge.*
- *A chef's disposition includes their philosophical view of their career, fitness in character, and an understanding of the ethical and moral responsibilities required as a professional cook and a passionate consciousness of the preparation and presentation of food.*

## **Once a chef always a chef.**

*Many chefs elect to stay at the cutting edge and devote their entire career to fulfilling their passion in commercial cookery as station, sous, executive or Chef de cuisines.*

*It is also inevitable that many highly experienced chefs turn their skills to other commercial cookery careers that require the foundation skills and attitude of a trained and experienced chef. These include: business owners, consultants, foodservice managers, sales, specialists, teachers, and many other professional roles that support the professional chef on the front line.*

### **A TechnicalChef is defined as:**

*A person who is educated and technically trained in commercial cookery, consolidated with practical commercial kitchen experience and complies in practice with agreed professional standards and codes of conduct.*

*Images in this handbook are representative of tools, ingredients, products, skills, and meals that show the skills and artistic nature of a trained chef. The image may not be necessarily belong to the chef described on the page. Image contributors are seen on page 82.*

# Why this handbook



As AITC started to grow, we asked ourselves:

*What type of mechanisms can we utilise to sustain this movement?*

*How can we collectively stimulate and inspire ourselves for the coming years?*

*One of many answers was the AITC Handbook. It's packed with each TechnicalChefs story.*

*This handbook identifies leading Australian professional chefs who are setting the pace in Australian Cuisine.*

*The book demonstrates how genuine chefs mature from very diverse backgrounds to reach the same understanding of the core values and attributes required as a professional chef.*

*A chef is a professional cook who is in the business of commercial cookery.*

*Commercial cookery is an industry chosen by a person with a passion for cooking. The passion becomes a journey to the top, to strive to be the best of the best; to ultimately achieve to be a legitimate*

*Professional Chef*



*An alternative title for a chef, who has reached the upper echelon in their trade, is a:*



*TechnicalChef*

**Many are titled "Chef ", but only those who have proved their credentials are inducted into the Australian Institute of TechnicalChefs.**

# About this handbook



**This handbook celebrates the professionalism of Australian Chefs and identifies professionals who established the Australian Institute of TechnicalChefs Inc. in 2016.**

*The Australian Institute of TechnicalChefs delivers the first form of professional license for commercial cooks and chefs in Australia. The credentials behind the license lies within an industry driven agreement to drive professional standards in the commercial kitchen in Australia and ensure they are maintained and improved on a number of fronts.*

*The standards of association are set by the members who have agreed to maintain a commitment to work within those parameters.*

*The governing council of the Institute administers the standards.*

## **Every member has agreed to abide by:**

- *The rules identified in the Constitution and bi-laws of the Australian Institute of Technical Chefs Inc. (A I T C)*
- *The conditions of continuing professional development, required to renew registration.*
- *The Australian Culinary Codes of Practices.*
- *Registration is provisionally as an affiliate for two years, thereafter subject to renewal of registration as a full member for five years.*
- *If found to be bringing the Australian Institute of Technical Chefs into disrepute (particularly but not limited to) the Australian Culinary Codes of Practice, the member may be suspended or expelled.*



# The Ten Australian Culinary Codes of Practices:



1. Follow all legal and occupational regulations in my professional role and responsibilities.
2. Refrain from corrupt practices that will bring disgrace to, or damage the integrity of professional cookery.
3. Respect this culinary code of practice and encourage cooks/chefs to join one or more of the reputable commercial cook/chef organisations.
4. Be courteous to, considerate of, cooperate with colleagues and demonstrate integrity, honour and passion while accepting and celebrating my colleagues and my own achievements with dignity.
5. Seek out and mentor young persons to encourage and support them to be passionate about their vocation.
6. Share my professional knowledge and creative skills with other colleagues to advance the culinary arts.
7. Acknowledge the original source of any relevant culinary articles, food service styles, creators of fashions or unique preparations and protect the original intention of classical culinary terminology.
8. Uphold the symbol of a cook/chef uniform, particularly when I portray the image of a professional cook/chef in any public arena.
9. Endeavour to constantly improve my own knowledge and skills to professionally advance myself.
10. Strive to balance my responsibilities in work, recreation and family in harmony with each other.

Please see definitions at the back of this handbook.

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# Minimum requirements to be a licensed AITC professional chef:



## Theoretical education

- 1000 Credit points in technical education and culinary training.

## Practical experience

- Six years fulltime experience in a commercial kitchen.

## Fitness:

- Proven fitness as a professional.

## Codes:

- Agreement to observe culinary codes of practices.

## Maintain credentials

- Subscribe to the principles of continuous development.

# Foundation Members 2016/17:



## License Number – Chef Name

16119 John Abblit  
16134 Shane Batterson  
16125 Stephen Bennett  
16112 Nicholas Blackmore  
15108 Keith Byron  
16101 Leslie Chan  
16106 Prakash Chand  
16129 James Crute  
16130 John Deane  
15116 Nigel Engel  
16114 Wili Fernandez  
15102 Robert Ford  
16103 Jeffery Gear  
15112 Shayne Greenman  
16102 Antony Henare  
15101 George Hill  
16123 Anthony Hoy  
16128 George Jefferies  
16122 Prasad Karve  
16133 Dale Lyman  
16111 Sarah Maric  
16110 Peter Mewett  
16113 Liem Nguyen  
16132 Mark Normoyle  
16126 Hosheder Panthaki  
16121 Roger Pearson  
15106 Martin Probst

## License Number – Chef Name

16109 Fabrizio Restelli  
16115 Peter Ristuccia  
16117 Belinda Santa  
15115 Mike Scheumann  
15114 Ernst Schwab  
15111 Ian Sescon  
16116 Paul Shay  
16124 Rajinder Singh  
15107 Kevin Starow  
15105 Handi Susanto  
16107 Mark Sweeting  
16131 Christopher Tandy  
15113 Domenico Tellatin  
17137 Todd Thorburn  
15104 Raquel Townsend  
16108 Stephen Tryon  
15117 Greg Turner  
16118 Murray Twiats  
16135 Bernd Uber  
16127 Suresh Vaidyanathan  
15109 Danny Ward  
16120 Mark Weatherley  
16136 David White  
16104 Jason Wilkes  
15103 Andrew Wisken  
15110 Cam Woolcock  
16105 Ken Yip

# Foundation Council:



<i>Andrew</i>	<i>Wisken</i>	<i>George</i>	<i>Hill</i>
<i>Belinda</i>	<i>Santa</i>	<i>Handi</i>	<i>Susanto</i>
<i>Domenico</i>	<i>Tellatin</i>	<i>Kevin</i>	<i>Starow</i>
<i>Ernst</i>	<i>Schwab</i>	<i>Martin</i>	<i>Probst</i>
<i>Raquel</i>	<i>Townsend</i>	<i>Robert</i>	<i>Ford</i>

An AITC certificate and license identifies a chef who is serious about what they do. The certificate holder must also be verified on the AITC website directory.



# AITC Members: January 2017



*AITC is holistically a professional association that embraces positive, successful trained and experienced leading chefs who have agreed to operate with minimum standards and codes required by any responsible vocation or fully mature profession.*

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**M  
E  
M  
B  
E  
R  
S**

**Please view the directory on <http://technicalchef.com> (For subsequent approved members from 2017).**

## MOFFAT

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development.

Page Nearest possible to 17

# Todd Thorburn



**Workplace** - Pigro Bar and Grill

**Position** – Chef de Cuisine

**Victoria, Melbourne**

**Certificate Number** 17137

**Career History:** Todd Thorburn was born into a passionate hospitality family; growing up in his family's restaurants "Mark's upstairs" and Plimsoll's. A passion of creating a smile was instilled in Todd at a young age.

He began his apprenticeship at the age of 15 working in various styles of kitchens throughout Brisbane. Once qualified, Todd moved to Melbourne attracted by the vibrant food culture. Working with Accor hotels, he headed up the kitchen of "ON 15" restaurant at the Mercure Grand on Swanston and later became the pastry chef at "The Black Cockatoo" Mount Buller Chalet.

In 2006, he moved to NZ with Accor hotels and was instantly charmed, not only by NZ but it's amazing array of unique produce and ingredients. At the age of 27, Todd became the Executive chef of the Mercure Auckland and Mercure Auckland Windsor hotels. He competed and later judged in the NZ National Salon Culinaire over three years and in 2012, he was awarded Accor Hotels "Innovation" award for New Zealand and Fiji for his efforts in "breaking the stigma of hotel restaurants".

In 2015, Todd was awarded the "Ora King Salmon award 2015" for Australia and went on to the International Finals in Marlborough New Zealand. In 2016 Todd made it into the top 32 competitors of "The Foodservices Australia "Chef of the year 2016".

Todd is inspired by wild, foraged, local and sustainable ingredients while embracing flavours and techniques from around the world. Working in all facets of kitchens from hotels, fine dining restaurants, events, catering and now in some of Melbourne's best cafés has formed Todd's modern and somewhat eclectic style focusing on technique driven food balanced by elegant flavour and texture. Having a lifelong dedication to the industry has given Todd a true passion for training, coaching, supporting and nurturing of our next generation of Chefs and hospitality professionals.



**Memberships:** Les Toques Blanches

# David White



**Workplace:** *Simplot Australia Pty Ltd*

**Position:** *Executive Chef and Culinary Manager*

**Victoria, Melbourne**

**Certificate Number:** *16136*

## **Career History:**

*I graduated from Highbury College of Technology - Portsmouth UK, with a Diploma in Advanced Professional Cookery Passed with Distinction.*

*My first job as a Commis Chef was in Zurich Switzerland in a one Michelin Star restaurant after 18 months there I moved to the Hilton Amsterdam and from there to Regent Hotel London to work in another one Star Michelin Restaurant.*

*I met my future wife at the Regent and as she was from Melbourne this led me to Australia. Here I have held the Executive Chef position of David Jones, and Eden and Bayview on the Park Hotels from there I joined Simplot as a Product Development Chef.*

## **Industry Awards:**

*Bronze Medal Garde Manger - Bournemouth International Salon Culinare. Recognised by Hampshire County Council for excellence in food preparation at the Accord between Hampshire and Basse-Normandie at the Castle Winchester.*

## **Culinary tip:**

*Being an expert in anything is not knowing what to do when everything goes right, but knowing what to do when everything goes wrong.*

**Why I became a cook/chef:** *Having grown up with my grandparents owning a country Pub in rural Hampshire I found myself working from the age of eleven in the kitchen with grandmother and her small kitchen brigade. These chefs quickly became my heroes and inspired me to pursue a career as a chef.*

## **Inspirational quote:**

*"Food is symbolic of love when words are inadequate."*

**Alan D. Wolfelt**



# Bernd Michael Uber



**Workplace:** Retired

**Position:** N/A

**Victoria, Monbulk**

**Certificate Number:** 16135

## **Career History:**

*My journey began with a 3 year cooking apprenticeship Germany, working in Stuttgart and Frankfurt.*

*Career ambition then, to travel, own a restaurant and culinary teaching, all achieved!*

*Started working 1964 in Melbourne, clubs and hotels, followed by owning 2 highly successful restaurants.*

*In 1975 commenced the beginning of my teaching career at William Angliss and Box Hill Institute until 2000.*

*Honorary member of Emirates Culinary Guild, Syrian Culinary Guild, Chefs Guild of Lanka and Saudi Arabian Chefs Table Circle. WACS appointed judge for all Dilmah Real High Tea events.*

*Governor on the Board of Dilmah Hospitality School of Empowerment.*

*Still judging national and international culinary events and proudly passing on the passion of an "Old Cook" to the new generations.*

## **Memberships:**

*Les Toques Blanches,  
Verband der Koeche Deutschlands,  
Academie Culinaire de France.*

## **Culinary tip:**

**ALWAYS DO IT WITH PASSION!** *And if you can't, have a break till you re-discover it.*

## **Industry Awards:**

*ACF Master Member and Life member.*

*FIA "Legend of the Food Service Industry" 2015.*

*Les Toques Blanches, "Pioneer" Status,*



# Shane Batterson



**Workplace:** *Clinton Institute*

**Position:** *Director of Studies - Training/Assessment*

**Victoria, Melbourne**

**Certificate Number:** *16134*



## **Sample of Culinary Experiences.**

**My first kitchen:** *Apprentice Chef Big Windmill Motor Lodge Cotts Harbour*

**Number of years as a chef:** *20*

**Culinary School Attended:** *Northern Sydney Institute, Ryde*

**Highest qualification:** *Certificate IV in Asian Cookery  
Certificate IV in Commercial Cookery  
Certificate III in Patisserie  
Certificate III in Patisserie  
Advanced Diploma of Hospitality*

## **Three places worked at:**

*Head of Faculty - Commercial Cookery-Sydney International College of Business*

*Chef Manager - P & O Catering and Services*

*Food & Beverage Manager/Leisure Catering Division, Fisher Catering Services*



# Dale Lyman



**Workplace:** William Angliss Institute

**Position:** Professional Cookery Instructor

**Victoria, Melbourne**

**Certificate Number:** 16133

## My Culinary Journey:

*Dale Lyman is a Senior Professional Cookery Instructor at William Angliss Institute Melbourne, specialist centre for foods, tourism and hospitality education.*

*Dale is a Life member, Chef de Cuisine of the Australian Culinary Federation Victorian Chapter (ACFV) member of Les Toques Blanches (LTB) and a senior committee member, Young Chefs' Development for World Chefs (WACs). Dale was instrumental in the formation of the highly successful Australian Young Chefs Clubs.*

*Representing Australia in many international culinary events Dale maintains a strong support of a number of charity events in Australia and overseas, regularly applying his passion for all things culinary to raise funds for many projects.*

*Dale's hospitality career began in regional Victoria, where he developed a taste of the industry and a healthy respect for hard work. Dale commenced a Cookery Apprenticeship at Onion's, moving on to Henry's then the highly-acclaimed Petit Choux.*

*Dale spent the next two years travelling and working in restaurants throughout Europe, the Middle East, the United States and Asia.*

*Returning to Melbourne, Dale worked at some of Melbourne's iconic restaurants, including Florentino and the Adelphi before moving to Brisbane as Head Chef at Chevaliers.*

*In 2001 Dale qualified to become a Professional Cookery Instructor, commencing William Angliss Institute the following year. He has helped to re-establish William Angliss as a leader in culinary competitions, in the roles of manager, trainer, convenor and mentor.*

*Proudest achievements- "seeing students graduate at the end of their studies and knowing that I played a small part in preparing these students for an exciting and rewarding career."*



## CHEF WORKS

This page is currently in  
development.

# Mark Normoyle



**Workplace:** RACV City Club, Melbourne

**Position:** Executive Chef

**Victoria, Melbourne**

**Certificate Number:** 16132

## My Culinary Journey:

*Beginning his 5 star career with the Sheraton Hotel Groups where he was employed as a commis chef at the Yalara Ayers Rock resort, Mark was trained in food quality, and learnt the level of dedication and commitment required to succeed at the highest level, he was then promoted to Demi-Chef of Kunia Fine Dining, serving Modern Australian cuisine.*

*To further his experience Mark was transferred to the prestigious Sheraton Mirage Hotel Gold Coast. A five star property located in the heart of Gold coast, honing his skills in fine dining, café bistro and banqueting.*

*Upon Returning to Melbourne the food capital of Australia, Mark was employed at the Hotel Sofitel Melbourne, under the guidance of Chef Raymond Capaldi. At the Sofitel he worked in Café la on 34<sup>th</sup>, Klicks and Babalu, Mark achieved his goal of becoming a Sous Chef which gave him a taste of running his own kitchen and setting a benchmark of excellence. Mark became Chef De Cuisine at the "Australian Club" Australia's most exclusive private club,*

*specialising in contemporary French cuisine, focusing on traditional techniques with a modern touch.*

*With the opening of RACV City Club under way, Mark enthusiastically accepted the position for Executive Chef at the RACV City Club. Mark was brought on board to lead the kitchen team and be at the forefront of 501 Bourke street facility opening.*

*Promoted to Executive Chef in 2008, Mark and his team at the RACV Club continue to promote excellence in the hospitality field.*



# Christopher Tandy



**Workplace:** *Marianvale Blue*

**Position:** *Sales representative  
Murray Cod Specialist*

**Victoria,** *Hopetoun Gardens*

**Certificate Number:** *16131*

## Summary of Culinary Experiences:

**My first kitchen:**

*Commenced 1979 Kingston Centre Melbourne  
38*

**Number of years as a chef:**

*William Angliss Institute - Melbourne*

**Culinary School Attended:**

*Certificate 4 in Commercial Cookery*

**Highest qualification:**

*Townsville International Hotel (Functions Chef)*

**Three places worked at:**

*Hayman Island Resort (Functions Chef)*

*Hihett RSL Contract Caterer*

**My favourite fish, Murray cod:**



## Marianvale Blue Promotion

## In development

# John Deane



**Workplace:** ANZ Stadium

**Position:** Executive Chef

**New South Wales, Sydney**

**Certificate Number:** 16130

## **My Culinary Journey:**

*From humble beginnings growing up on a farm in Ireland, to calling Sydney home, John has worked in five star, establishments such as the Dorchester Hotel, Hotel Kempinski Munich, planned and managed the Sydney Olympics Athletes' Village kitchen and the Rugby World Cup in 2003. John has a plethora of experience with even more stories to tell!*

*At ANZ Stadium, John spends his days leading a team of over 250 kitchen staff, creating unique and enticing menus for Stadium guests as well as other venues operated by the Stadium Australia Operations.*

*Having worked at ANZ Stadium for the past 14 years, he leads and motivate his team to consistently deliver up to 8500 corporate meals on major event nights, he knows what it takes to successfully and efficiently run 27 kitchens, as well as off-site events.*

*Drawing inspiration from literal everywhere, he and his team are constant creating, reinventing and evolving the 350 recipes in their collection. John is passionate about providing opportunities for his team and developing the next generation of chefs and was recognized with the "National Training Legends Award" in 2011.*

*What keeps him going? "I am very lucky to have a great team around me. I love the buzz of getting it done, each event has its own unique challenges.*

*It's a thrill unlike any other and a job I wouldn't swap for the world.*

*The best part of the food industry is nothing stays the same, so we are constantly creating new recipes, methods and processes to meet our guest's expectations." "Hospitably is a passion not just a career!"*



# James Crute



**Workplace:** *Moffat Australia*

**Position:** *Account Manager Executive Chef*

**Victoria, Melbourne**

**Certificate Number:** *16129*

## **My Culinary Journey:**

*I have worked proudly as a chef for over 20 years.*

*At a young age, I found a passion for food and the industry.*

*From a humble start in a cafe in the country to working alongside the worlds best chefs.*

*I worked in all types of kitchens, from small cafes to large 5 star properties.*

*Career highlights working with Marco Pierre white and Gordon Ramsey.*

*I worked in Melbourne, Canberra and London. Gathering more experience in each new role.*

*Travelling played a big influence in My career, spending time throughout Australia, South Africa, France, U.K. Europe And parts of Asia.*

*Teaching was another major part of my career, from showing apprentice's correct techniques to teaching under privileged classes.*

*Picked up by a major brand, I added cooking demonstrations to my list of skills*

*This lead to a career with a leading kitchen equipment manufacturer.*

*Currently working as Executive Chef for Moffat.*

*Moffat is an industry leader of commercial cookery products for the hospitality industry.*

## **Memberships:**

*Les Toques Blanches*

*Australian Culinary Federation*

*Certified Foodservice Professional*

## **Inspirational quote:**

*If you have a dream, you have a duty and responsibility to yourself to make it come true- Marco Pierre White*



# George Jefferies



**Workplace:** *Twin Towers Services Club*

**Position:** *Banquet Chef*

**New South Wales,** *Tweed Heads*

**Certificate Number:** *16128*

**Summary of Culinary Experiences:**

**My first kitchen:** *Twin Towers , Tweed Heads as an Apprentice*

**Number of years as a chef:** *10*

**Culinary School Attended:** *Kingscliff Tafe Institute, New South Wales*

**Highest qualification:** *Certificate 111 in Commercial Cookery*

**Culinary Competitions Entered:** *Finalist Nestlé Golden Chef's Hat Award*

**Culinary Awards:** *Gold medal ACF regional culinary challenge  
Silver medals **Nestlé Golden Chef's Hat Award***

**Member Culinary Organisations** *Australian Culinary Federation*

**Three places worked at:**

*Alegria Seafood  
Queensland Festival and Events  
Central lounge surfaces*

**Favourite kitchen tool:** *Mandolin slicer*



# Suresh Vaidyanathan



**Workplace:** *South Eastern Hospitals*

**Position:** *Chef*

**Victoria, Dandenong**

**Certificate Number:** *16127*

## Summary of Culinary Experiences:

**My first kitchen:**

*Hotel Taj Coromandel, Chennai, India. 1986*

**Number of years as a chef:**

*30 years*

**Culinary School Attended:**

*Institute of Hotel Management, Chennai, India*

**Highest Qualification:**

*Diploma in Hotel Management, Catering Technology*

**Culinary Competitions Entered:**

- *Chefs Table Culinary Competition, Victoria*
- *Carnival Cruise Lines Chefs Competition*

**Industry Awards :**

- *2011 Chef of the Year, Community Clubs Victoria*
- *2009 Best Bistro Award, Clubs Victoria*

**Three Places worked at:**

- *Head Chef, Pakenham Racing Club, Victoria*
- *Senior Sous Chef, Oberoi Hotels, India*
- *Executive Chef, Sterling Holidays Resorts, India*

**Media or Articles:**

- *'Spices of Life' Food festival, USA*
- *Indian Food Festivals, Oberoi Hotels*

**Member Culinary Organisations:**

- *Les Toques Blanches, Australia*

**My Advice:**

*Cooking is an Art.  
Have lots of Patience,  
Observe Intently, Practice Regularly,  
Work hard for Perfection  
and Enjoy your Work.*



# Hosheder Panthaki



**Workplace:** Vasey RSL Care

**Position:** Food Services Manager

**Victoria, Melbourne**

**Certificate Number:** 16126

## **Career History:**

*Started my career as a cook in a five star hotel after completing my initial full time studies, I worked up the ranks and moved to another five star hotel as a chef de partie, promoted to sous chef and then to executive chef.*

*I moved to Australia and worked for the Sofitel Hotel subsequently for the Australian army at Simpson barracks in Watsonia as a Catering Manager /Chef and currently working in the age care sector, and as an educator.*

*With over 38 years of experience my qualifications include: Advanced Diploma in Hospitality, Certificate 3 and 4 in Commercial Cookery, Certificate in Food Services Management and Certificate in Bakery and Confectionery*

## **Industry Awards:**

*Better Practices in Age Care Standards from the government for food services in 2006.*

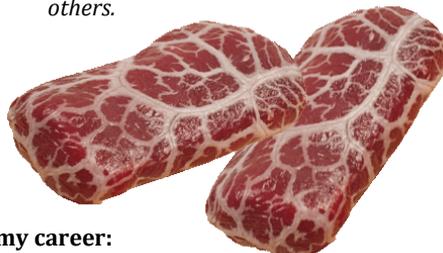
*Certificate of appreciation from the Chain the Rotisserie branch in Jakarta from Executive Chef Haines Hack of the Mandarin hotel.*

## **Inspirational quote:**

*"Don't watch the clock or the money concentrate on the skills & knowledge and the money will chase you".*

**Chef Vincent Gomes**

**Why I became a cook/chef:** *My family was very talented in the art of feeding and was inducted into the art of feeding others.*



## **Three workplaces that most influenced my career:**

*Chef Vincent Gomes at Fariyas hotels and resorts.*

*Chef Sunil Chakraborty at the Oberoi Mumbai.*

*Indian Food Festival - Mandarin in Jakarta.*

# Stephen Bennett



**Workplace:** Bushman's Café / Restaurant

**Position:** Co-owner Head Chef

**Tasmania, Strahan**

**Certificate Number 15101**

**Career History:** When it comes to food, each word Steve Bennett utters is steeped in 35 years of history and passion. From his beginnings as a 15 year old apprentice chef under the guidance of Alan Dinnar, one of Melbourne's most respected restaurateurs; to working at restaurants such as The Metro Brasserie, The Melbourne Paternoster, Burnham Beeches Country House, Milton Park Country House and Frenchy's;

Branching out in 1989, Steve opened the highly acclaimed Beech Road Restaurant with his partner Annie Parmentier; ultimately being awarded 2 Hats by the Sydney Morning Herald Good Food Guide. At the same time Steve's entrepreneurial spirit saw him embark on a number of industry related businesses including the Broken Bay Smoke House and Lean 2 Organics (first grower of organic mesclun salad mixes, and supplying a number of restaurants and Chefs around the country with wild picked mushrooms.

Returning to Melbourne in 1994 to oversee the successful rollout of The Original Aussie Wine Bar, Steve met famed radio personality Paul Konik. Together they opened Turntables Restaurant in 1995, ranked in the top 100 of Melbourne restaurants by the Age Good Food Guide three years running.

Four years on and with his career thriving, Steve opted for a new challenge, taking up the post as Fresh Foods and Kitchen Manager for Coles Myer Ltd, managing Let's Eat. Then it was on to Prestige Foods International as their Sales and Marketing Manager, supplying the 5 star hotel markets.

With close to 25 years of experience, Steve embarked on his next venture Pure Source Pty Ltd, providing high quality, freshness and honesty which people can expect in their associations with Steve. Two years on Pure Source came to an end due to the dissolve of partnership drawing Steve back to the kitchens – his first one true love!

*"... Being inspired by a product is something that comes from within. Like when you see freshly caught seafood jumping out of the crate, you get a rush of ideas of the things you can do with it. Or great cheese, and great vegetables and fruit at their peak!*

*It is just overwhelming when you are a chef!"*

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## UNIVERSITY FOOD GROUP

This page is currently in  
development.

# Rajinder Singh



**Workplace:** Private Contractor

**Position:** Chef

**New South Wales, Sydney**

**Certificate Number:** 16124

**My Culinary Journey** has taken me through a successful 15 year career in food service industry; that has seen me employed in positions of both restaurant and kitchen management; often leading a team of up to 15 - 20 people.

The last 15 years I have worked as a Head Chef in small, medium to large sized venues; where I have been able to build my repertoire in the management of the operational aspects of production and food service of affordable family dining; including tapas-style bistro offerings to ala-carte menu and daily specials across Latin American, Asian, Western and Middle Eastern cuisines.

I am accustomed to the Executive role, managing new menu design and ongoing optimization, based on market scanning, brand development and product availability as well as reporting on performance at P&L level.

I also have experience in the management of staff rosters; overseeing and selection in quality produce from reliable suppliers, staff recruitment drives and in the development of creating and formatting job descriptions.

I believe in the importance of the consultation process and working closely with my employer to ensure the business is managed effectively and where the focus is producing good quality food for its customers.



# Anthony Hoy



**Workplace:** *I Need A Chef*

**Position:** *Relief Chef*

**Victoria, Melbourne**

**Certificate Number:** 16123

## **My Culinary Journey:**

*Accepted as an Apprentice into O'Brien Catering 35 years ago. Experienced diverse cross culinary disciplines such as Pub Bistros, Sporting Arenas (MCG, VFL Park, Caulfield Races, Olympic Park) Conference, Corporate, Exhibition etc.; culminating the 4 years at The Victorian Arts Centre.*

*Treated myself to a year on Brampton Island to experience resort life - then relocated to Sydney for 5 Years. While at Eliza's Double Bay, I was offered the position as Sous Chef for the SCG/ Sydney Sports Stadium before my first Head Chef role at Harold Park Pace way. Colleagues & contacts here presented my next move as Head Chef of The Lakes Golf Club. Studied Diploma of Hotel & Hospitality Mgmt. at Ryde whilst working Matilda Cruises on Sydney Harbour.*

*Returned to Melbourne and was introduced to The Zagame Group via Cordon Bleu Consult. as Head Chef for 5 years. Followed by Head Chef roles at Old England Hotel, Templestowe Hotel, Castellos Berwick Springs, Dingley International Hotel, Butcher Shop Hotel, Rye Hotel and Sorrento Golf Club.*

*I believe that leadership is a role that is best demonstrated - less allocated. I have always been a "hands on" nurturing mentor that reinforces a balance between "Passion, Commitment and Sacrifice" - but above all..... a healthy attitude. Respect & aptitude is the basis for continued development; reflects your work ethic and proficiency.*

*I continue to offer my expertise to Agencies as I explore directions that responsibly benefit from my contribution to our unique diversity in climate, community and identity as Australians.*



# Prasad Karve



**Workplace:** *Lincoln of Toorak*

**Position:** *Executive Chef*

**Victoria, Melbourne**

**Certificate Number:** 16122

## Career History:

*I commenced as an apprentice in 1981 with Oberoi Hotels in Mumbai, India. After advancing through various departments such as butchery, garde manger and patisserie, I was promoted to Demi chef de partie in 1984. I was sent on a secondment to Hyderabad, India to assist in the opening of Krishna Oberoi for a period of 2 months and also served as a personal chef to His Highness, Prince Aga Khan of France, on his visit to India. In 1988 I worked for 6 months at the Toronto Sheraton Towers in Canada as a Saucier. At the end of my tenure at Oberoi Hotels in 1990 I finished as an Executive Sous Chef. I arrived in Melbourne, Australia in February 1991 and shortly after commenced full time employment at Lincoln of Toorak as a Second Chef. After 3 months I was promoted to Executive Chef – a position I hold to date.*

**Why I became a cook/chef:** *From early childhood, I have had a love for good food which led to me wanting to create new dishes for others to enjoy.*

## Memberships:

*Les Toques Blanches*

## Three workplaces that most influenced my career:

*Oberoi Towers – Mumbai, India*

*Sheraton Towers – Toronto, Canada*

*Lincoln of Toorak – Melbourne, Australia*

**Culinary tip:** *If you want crispy skin on a fish fillet, make sure you pat the skin dry thoroughly with a paper towel prior to salting and sealing in a pan, skin side first.*

## Inspirational quote:

*Knowing tomato is a fruit is intelligence.*

*Not putting it in fruit salad: wisdom*

**Miles Beresford Kington**



# Roger Pearson



**Workplace:** *Arafura Catering Equipment*

**Position:** *Managing Director*

**Northern Territory,** *Darwin,*

**Certificate Number:** *16121*

**Career History:** *With over 45 years' experience in the hospitality industry. Roger holds qualifications in Commercial Cookery at the Canberra Food School. Roger has spent over 40 years within the hospitality industry from being a chef at various seafood, steakhouses and hotel restaurants throughout Canberra, before travelling to working in mining camps before owning a tavern to running hotel restaurants.*

*Roger began to work as a Sales representative after cooking to stay in the field he loved but preferred the normal hours with family life. Roger opened Arafura Catering Equipment in 1999 with his wife Sharon and from there is has been a family owned and operated company covering over 6 million square kilometres to better serve the remoteness of the Top End of Australia.*

**Why I became a cook/chef:** *Influenced by working after school in a fish and chips takeaway and Chinese café, loved food and the industry and decided that this is what I wanted to do.*

**Inspirational quote:**

*"If you can't handle the heat, get out of the kitchen"*

**President Harry S. Truman**

**Three workplaces that most influenced my career:**

*Lobby Restaurant  
Canberra Rex Hotel  
Territory Traders*

**Memberships:**

*CFSP – Certified Foodservice Professional  
ACFNT – Australian Culinary Federation NT  
FCIA – Fellow Catering Institute of Australia  
FSCI – Foodservice Consultant International*

**Industry Awards:**

*AHA Industry Sales Representative of the Year 2005  
AHA 25 Years in Service to Hospitality  
Master Builders Association 'Steve Coombs' Award*



# Mark Weatherley



**Workplace:** Corona Manufacturing

**Position:** Technical Innovation Manager

**State:** Victoria

**Certificate Number:** 16120

**Career History:** Employed as Technical Innovation Manager Corona Manufacturing. Prior was Product Development Chef with Colonial Farm and with the Food Service Division of Simplot Australia. Consults to manufacturers with Research and Development, private clubs, cafes and restaurants, mentoring apprentices and industry colleagues.

Prior was Executive Chef with Royal Melbourne Golf Club for 11 years, employed as a sessional culinary trainer for William Angliss Institute, and Chisholm Institute and developed tailored training programs for various industries.

Qualified in commercial cookery, hospitality management, workplace training assessment, food safety auditing, and food science.

Experience includes the Regent Melbourne, in England and Scotland. The Ritz London, Le Gavrouche (3 Michelin star), Duty manager five-star small luxury hotel Dorset square hotel. Pastry Chef Florentinos, Sous Chef Onions, Head Chef J'Febs Beaumaris, Chef/Manager Trapdoor, Sous Chef and Head Chef Windows on the Bay.

## **Memberships:**

Les Toques Blanches (Vic) President Elect  
Australian Culinary Federation  
Food Technology Association Australia

**Why I became a cook/chef:** As a child helping with dinner with his mother, also influenced by Elizabeth Grover, Great Aunt, who had fantastic vegetable garden harvested every day (early organics in late 70's/80'!) First job Pizza Hut.

## **Three workplaces that most influenced my career:**

Regent Melbourne - Dietmar Sawyer  
Le Gavrouche – Michel Roux Jnr  
RACV Club (Queens Street) RACV  
Healesville – Ian Wigg and Bryan Baker

**Culinary tip:** Be passionate; have a love of everything food, be open to criticism, learn from all around you and your mistakes.

## *A Chef is all about:*

- *Skills*
- *Attitude*
- *Knowledge*
- *Experience*

# John Abblit



**Workplace:** William Angliss Institute

**Position:** Teacher-Lilydale Co-ordinator

**Victoria, Lilydale      Certificate Number: 16119**

**Career History:** Started as an Apprentice Chef in 1983, worked in several venues in Eastern Suburbs, Head Chef, Sous Chef, Restaurant Manager. In 2000 began my teaching career at Swinburne TAFE for 12 years, Cookery Teacher, Apprentice coordinator. 2012, returned to industry and also worked for Compass Group as VIC/TAS OHS-Food Auditor. 2015, Cookery teacher at Holmesglen TAFE. 2016, appointed to reopened Lilydale Lakeside campus for WAI and am currently Coordinator and Cookery teacher for WAI Lilydale, Lilydale Lakeside campus

**Why I became a cook/chef.** From an earlier age I enjoyed cooking at home, I always loved going to my Grandparents house and enjoyed the smells of baking coming from the Kitchen. I grew up in the 1970's in Bendigo, My Mother a stay at home Mum, so always greeted when home for school freshly baked cakes and biscuits and lots of home cooked meals, Cakes, Roasts every Sunday and family events, I knew then I wanted to cook and become a Chef, I enjoy all sorts of cuisines and have a passion for good quality meals, I knew I had a flair for cooking. Throughout High school I started to take on a stronger interest and new that I wanted to be a Chef so end of Year ten I got a job as an apprentice chef and never looked back. I not only enjoy cooking but all areas of the Hospitality industry. Along the way I have worked with several talent people and now its my turn to give it back to our trade and teach the new wave of Chefs and Cooks.

**Inspirational quote:** Never stop learning, be open to new ideas, seek help or ask if you don't understand. Stay focussed and passionate in whatever you may do.

**Culinary tip:** Always seek out and use good quality ingredients, always start by reading the recipe, start with correct Mise en place, ingredients and equipment and enjoy what you are doing



## **Industry Awards:**

Swinburne TAFE Teacher of the Year Award 2006

Swinburne TAFE Vice Chancellor Award 2016

# Murray Twiats



**Workplace:** Wandee College

**Position:** International Program Director

**Bangkok, Thailand**

**Certificate Number:** 16118

## **Career History:**

*Murray began culinary journey in a commercial cookery apprenticeship in a boutique five star beach resort in Coffs Harbour N.S.W at the age of 17 learning classical French, English and Islander cuisine.*

*He progressed through the kitchen brigade and when qualified, decided to go out on his own.*

*His achievements and experiences include:*

- *Executive Chef 5 Star Hotels and Resorts,*
- *Trainer at Culinary Institutes/Colleges,*
- *Owner of restaurants and catering companies,*
- *Creator of food documentaries and movies,*
- *Creator of products for FMCG,*
- *Kitchen Designer of 20 + outlets,*
- *Consultant to the Industry*
- *Book author.*

## **Why I became a cook/chef:**

*For the freedom to play/create and get paid for it.*

## **Three workplaces that most influenced my career:**

*Aanuka Beach Resort.*

*Golden Door Health Retreat*

*Bonville International Golf Resort*

## **Culinary tip:**

*Lead don't follow*

## **Inspirational quote:**

*KISS – Keep it simple stupid  
U.S. Navy in 1960*



# Belinda Santa



**Workplace:** *William Angliss Institute*

**Position:** *Patisserie trainer*

**Victoria, Melbourne**

**Certificate Number:** *16117*

**Inaugural  
Council**

## Summary of Culinary Experiences.

**Number of years as a chef:** 16

**Culinary School Attended:** *Northern Sydney Institute of TAFE (RYDE)*

## Highest qualification:

*Graduate Diploma in technology education at Latrobe University  
Certificate 3 commercial cookery (trade) and Patisserie*

## Culinary History:

- *4 years of 1 month promotions of Australian native food in Switzerland.*
- *Trainer and Assessor at Hales Institute training international students*
- *Trainer and Assessor at MITH training international students*
- *Trainer and Assessor at Chisholm Institute*
- *Chef at SACS gluten free café*
- *Business owner (gluten free wholesale baked goods)*
- *Team Manager for the 2011 Chisholm Institute culinary team*
- *2013-current AusTafe state apprentice cooking competition judge*
- *2013-current Patisserie trainer at William Angliss institute*
- *2013-current Parttime work with DM catering*

## Memberships:

*Committee and Judge for the  
Australian Culinary Federation*



# Paul Shay

**Workplace:** Self Employed

**Position:** Consultant and contract Chef

**Queensland, Gold Coast**

**Certificate Number:** 16116



## **My Culinary Journey:**

*My real culinary journey began when I started working in the five star hotel environments. The multicultural mix of people and the foods that they specialised in was astounding. As a young commis chef I could be rostered to any kitchen and food style thus I would need to learn pretty quickly exactly what the Chef du Cuisine wanted and present that food constantly to a high standard. The work was hard but as my colleagues in this institute will testify it was exhilarating to be a part of. To be in a team that worked so closely and so well together only often for the simple comment 'compliments from table...' was all that mattered to us all.*

*Now after 30 years it is still the same.*

*Whether I am helping an entrepreneur open their first business in food service or in 'the line' in a busy kitchen the satisfaction is always there. I have worked in clubs and pubs and I have worked in Michelin rated restaurants, perhaps the initial training I received as a young commis chef has made me who I am today.*

**Culinary tip:** 'Check the seasoning'

**Source:** Every blinking head chef I've ever worked for.

## **Why I became a cook/chef:**

*I grew up in a multicultural neighbourhood in Brisbane, seeing how for instance the Italian community placed such significance on food and family meals had a huge influence of my understanding of food. In my memory I can still hear the local amateur Italian opera singer belt out arias during the passata/wine bottling season.*

## **Three workplaces that most influenced my career:**

*Sheraton Brisbane Hotel and Towers (1985)  
Grosvenor House Hotel London (1990)  
Squisito Ristorante (2007)*



# Peter Ristuccia



**Workplace:** *Hospitality Consultant ( ASIA)*

**Position:** *Proprietor*

**Victoria, Melbourne**

**Certificate Number:** *16115*

**My Culinary Journey”**

*Started in 1976 as an apprentice cook and have seen so many changes over the years*

**Why I became chef:**

*It's in the Blood. My great Grandfather was a Italian Chef that Travelled to America for 11 months of the year to cook*

**Number of years as a chef:** 40

**Culinary School Attended:** *Northern Melbourne Institute of TAFE*

**Highest qualification:**  *Certificate 1V In Hospitality  
Diploma in hospitality  
Diploma of Business*

**Industry Awards:** *Numerous Restaurant and catering awards  
Achievement award from Anzac House for food quality.*

**Three places worked at:**

*Chateau Commodore  
Fanny's restaurant  
William Angliss College*

**Culinary tip:** *Keep it simple and honest and don't substitute*

**My favourite vegetable is:**



# Wili Fernandez



**Workplace:**

**Position:**

**State:** Victoria

**Certificate Number:** 16114

## **Career History:**

*Have 23 years of culinary experience worldwide from Asia to Middle East to Europe, USA and Australia.*

*Started his career in Shangri-La Hotel Manila and works there from Asian restaurant to fine dining. Have extensive culinary experience in volume functions in Middle East with a average of 3000 pax per function.*

*Worked at Royal Caribbean cruise line, averaging 17,000 meals per day. Doing a gala buffet every Friday for 3000 passengers.*

*Managed a 150 chefs brigade plus and 100 kitchen stewards. Have extensive experience in fine dining both French and Italian cuisine in hotels and resorts as well as cruise ship like Cunard Queen Elizabeth 2*

*Currently doing his own hospitality and chef consultant business in Asia and Australia. One of the finalists in Head Chef award AHA 2015*

**Why I became a cook/chef:** *Loved cooking at early age influenced by his mother to be independent at all times and enjoys different food at family gatherings.*

## **Three workplaces that most influenced my career:**

*Shangri-La Hotel  
Royal Caribbean Cruise Line  
Cunard Cruise LinE*

## **Inspirational quote:**

*Do your best at all times and give your passion and heart into it.*

**Culinary tip:** *Keep in mind recipes are a guide. Actual ingredients may not be the same at all times even kitchen equipment so be observant.*



# Liem Nguyen



**Workplace** - Junk Punch Lane

**Position** – Sous Chef

**Victoria, Melbourne**

**Certificate Number** 16113

**Career History:** *Liem Nguyen (Kevin) started his culinary journey when he was 18 years old by training in a Western-Asian Professional Cookery Course at Viet Giao Tourism College.*

*He started his first job as Commis Chef at Sofitel Vinpearl. For over 10 years he has worked at various Hotels, Resorts, Casinos and restaurants in many regions, oversea and Australia. In 2011 Kevin met Michelin Chef David Thai and his team at the opening of An Lam Ninh Van Bay Villa; following he was employed at Galaxy Macau in the team managed by Chef John Sloane.*

*After leaving Macau, Kevin came to Australia to work at many restaurants. Kevin currently is Sous Chef at Junk Punch Lane a part of Worldwide Hospitality Group that operates the Junk branches across the country.*

**Why I became a cook/chef.** *I was born and bred to be in the industry, father used to manage kitchen's when I was 8 years old, grandmother owned a restaurant. Turned 14 yrs, I start worked as restaurant helpmate. Just watching the way the chefs and the cooks worked and fall in love.*

## **Memberships:**

*Australian Culinary Federation  
Les Disciples d'Escoffier Vietnam*

## **Inspirational quote:**

*"There's no talent here, this is hard work. This is an obsession. Talent does not exist, we are all equal as human beings. You could be anyone if you put in the time. You will reach the top, and that is that. I am not talented, I am obsessed.. "*

**Conor McGregor**

## **Three chefs or workplaces that most influenced my career:**

*Sofitel Vinpearl  
An Lam Ninh Van Bay Villas  
Galaxy Macau*



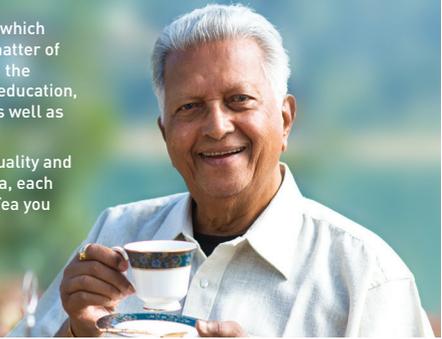


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## The MJF Charitable Foundation

The MJF Charitable Foundation was established by Dilmah Founder Merrill J. Fernando to fulfill his commitment to make his family business a matter of human service. The MJF Charitable Foundation changes over 10,000 lives each year.

## Dilmah Conservation

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# Nick Blackmore



**Workplace:** Herbert Smith Freehills

**Position:** Chef de Cuisine

**Victoria, Melbourne**

**Certificate Number:** 16112

## **My Culinary Journey:**

*Beginning my apprenticeship at The Knox Tavern, a fast paced brasserie, I moved to the highly regarded Onions Restaurant in Prahran. This was a great learning experience, and really enhanced my passion for cooking and utilising great produce.*

*Nearing the completion of my apprenticeship I went to work at a boutique hotel and reception centre in the inner suburbs of Melbourne gaining further experience in fine dining, functions and banqueting.*

*An offer to work in North Queensland on Brampton Island was too much to resist so I headed north. Working on an island provided invaluable experience in both ordering and stock control. In 2000, I joined Crown Casino and was privileged to work in numerous outlets with some very talented chefs. As Chef de Cuisine, I was involved with the opening of two new outlets with 20 plus staff under my direction and at times catering for 1000+ covers a day.*

*In 2004, I left Crown and headed overseas for three months to sample what was happening on the international front. On my return I worked at The RACV City Club in Melbourne before taking on a position as a cookery teacher and Senior Educator at Holmesglen TAFE.*

*I really enjoyed training the apprentice cookery team and also competing in culinary competitions myself. In 2007, I coached and managed the Holmesglen TAFE apprentice cookery team to a gold medal and best overall, in the Victorian apprentice cookery competition.*

*Since 2008, I have been employed at Herbert Smith Freehills as Corporate head chef providing high quality catering for the firm and its clients.*

*I am also an active member of Les Toques Blanches Executive Chefs Association – Australia and have been an active committee members since joining the club in 2007.*



# Sarah Maric



**Workplace - Copperfield College**

**Position – Secondary School Teacher**

**Victoria, Melbourne**

**Certificate Number 16111**

## **My Culinary Journey:**

*The hospitality industry is a physically demanding and emotionally challenging world to be in but, I have to say that's what draw me in.*

*I am a person who would have been bored doing a desk job.*

*Working within such an interesting and dynamic industry has provided me with a truly exciting experience. That has not felt like work a lot of the time the creativity and stimulation keeps you alive.*

*I have taken that same passion to my teaching role, and am trying to help young adults see what is possible in this industry.*

*To many people think it's just standing preparing food it's so much more.*

*I guess it's the thrill of that next service or event being able to create enjoyment for people.*

*The young people of today that are joining the industry, but will lead it in new directions to face the global challenges of food security.*

*Food studies in schools will drive social change towards a more of an understanding of the reasons for ethic food supply chains with Sustainable practices. Young adults are learning about the link between food and health through education which will drive the next social movement in food.*

*Linking the sensory properties and the enjoyment of food to a style of food that is also highly nutritious and health focused. The Nordic movement has started the ball rolling I am looking forward to seeing where Australia's young chefs take it.*

*Graduating from culinary school does not make one a chef. It is however the foundation on which to build a career.*

# Peter Mewett



**Workplace:** *Clarion Hotel*

**Position:** *Head Chef*

**Victoria, Melbourne**

**Certificate Number:** *16110*

## **Career History:**

*I started my apprenticeship in 1997, at Villa Deste Restaurant in Perth a gold plate winning restaurant. Igniting my love for Garde manger section, after which I moved to Perugino's Restaurant, learning what it takes to run a kitchen and menu designing, moving to Queensland.*

*Around 2003, working in and round Townsville, mission beach and Cairns, I landed a Job working a the Cairns International Hotel, where I learned about the ins and outs of a high volume 5 star hotel.*

*In 2011 I made the move to Melbourne, working at the Marriner Theatres Group, running Garde manger section, managing canapes, plated and buffets for 10-700 people,*

*Moving on to the Athenaeum Club as Sous Chef, Which I helped oversee the running of 4 different Kitchens/ restaurants,*

*In 2017 I moved onto the clarion hotel as Head chef, managing a Kitchen of 12 staff, 6 function rooms, ranging for 2 to 200 guest functions.*

**Why I became a cook/chef:** *I've always had a passion for cooking, entered the industry at a young age.*

## **Culinary tip:**

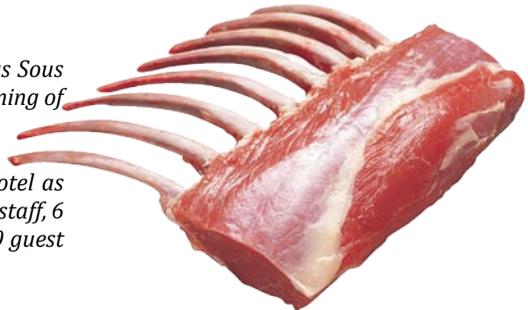
*Be on time  
Make sure your knives are sharp,  
Have an open mind  
Taste your food  
Never stop learning*

## **Inspirational quote:**

*No one is born a great cook, one learns by doing.*

## **Three workplaces that most influenced my career:**

*Villa deste restaurant, Perth  
Cairns International Hotel, Cairns  
The Athenaeum Club*



# Fabrizio Restelli



**Workplace:** AVTES

**Position:** Trainer & Assessor

**Victoria, Melbourne**

**Certificate Number:** 16109

*My culinary journey started with my Diploma of employee to hotel kitchen services, certified Chef and my apprenticeship commenced in 1988 in Europe. I began my international chef career on American Princess cruise ships, touring around the world and returning in Europe in London in the prestigious Hyde Park Hotel in Knightsbridge.*

*After working with the chef, Angel Garcia 1\* Micheline star Spanish restaurant in Chelsea, I moved again with my wife in Australia.*

*In Australia I worked in different 5\* Hotels Chains as Le Meridien, Hilton, Rydges.*

*In order to gain more knowledge on how to manage all aspect of a kitchen, I was part of the opening team at Crown Casino and I worked in different Establishments as All Star Café, Vue Grand Hotel in Queenscliff and Ramada Hotel.*

*My last International adventure was in Qatar in the Middle East with the Intercontinental Hotel and Resorts winning 2 years in the row "Best restaurant in Qatar".*

*During those times I learned the importance to train staff and ignited my second passion for training.*

*After certificate and Diplomas I am now days, still involved in teaching the new generation of chefs.*

**Culinary tip:** *Cook pasta 1 minute less than the package instructions and cook it the rest of the way in the pan with sauce!! Always work!!*

**Industry Awards:**

*Best restaurant in Qatar 2006*

*Best restaurant in Qatar 2007*

*Italian food festival in Kuwait*

*Salon Culinaire 1996*

**Three workplaces that most influenced my career:**

*Hyde Park Hotel*

*Anton Mosimann*

*Opening Crown Casino*



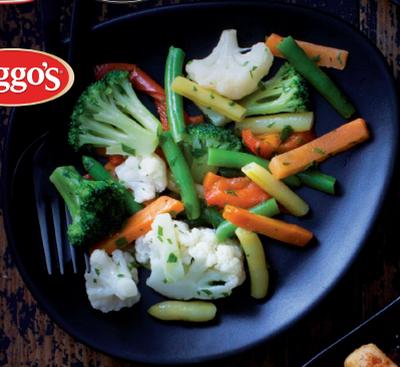


# Simplot

FOODSERVICE



Captain's  
Catch



We understand the expertise, dedication and hard work that's required to earn the title of 'Chef'.

We also understand what's required to meet the high expectations and needs of the people who have earned this title.

That's why we're a proud supporter of the Australian Institute of Technical Chefs.

# Stephen Tryon



**Workplace:** *Culinary Solutions Australia*

**Position:** *Director*

**Victoria, Hallam**

**Certificate Number:** *16108*

## Summary of Culinary Experiences.

- My first kitchen:** *Seven Hills Hotel, Cobham Surrey 1979*
- Number of years as a chef:** *30*
- Culinary School Attended:** *North Devon College*
- Highest qualification:** *SIT50416 Diploma of Hospitality Management*
- Culinary competitions entered:** *Salon Culinaire, Johannesburg S. Africa-Team Silver, Fine Foods 1991-2 gold, 8 silver & 4 bronze,*
- Media or Articles:** *TV Cooking shows-Korea & Vietnam*
- Member Culinary Organisations:** *Les Toques Blanches, Honorary Chairman Chinese Transworld Gourmet Association*

## Three places worked at:

- Crown Casino-Culinary Trainer,*
- Grand Hyatt-Sous Chef,*
- Hilton International-Senior Sous Chef*



# Mark Sweeting



**Workplace:** RATIONAL AUSTRALIA Pty Ltd

**Position:** General Manager

**Victoria, Melbourne**

**Certificate Number:** 16107

## **Career History:**

*Mark has over 30 years' experience in the hospitality Industry. Mark is a Certified Foodservice Professional (CFSP) and holds tertiary qualifications in Commercial Cookery, Marketing and Sales Management. Mark spent 10 years working with both Hilton International and Sheraton Hotel groups, and he has extensive experience in large scale catering and has been involved in the planning and implementation of some of the largest function venues in Australia and New Zealand. Mark currently is General Manager Rational Australia Pty Ltd a subsidiary of Comcater Pty Ltd and leads a team of fourteen Chefs nationally who actively offer professional cooking solutions and advice to the Australian foodservice industry and its operators using RATIONAL products.*

## **Three workplaces that most influenced my career:**

*Werner Kimmeringer - Melbourne Hilton  
Peter Weber – Sheraton Mirage Gold Coast  
Andrew Blake – Blakes Restaurant*

## **Memberships:**

*Les Toques Blanches (Victorian chapter)  
Australian Culinary Federation*

**Why I became a cook/chef:** *It all began at McDonalds whilst working as a teenager, that gave me my first taste of working in a kitchen, I loved the team work and the busy kitchen environment, I had always enjoyed cooking so applied for an apprenticeship with all the Major Hotels in Melbourne, I was successful with Hilton Melbourne.*

**Inspirational quote:** *Strategy can compensate for lack of talent, but talent never compensates for lack of strategy - Marco Pierre White*

## **Industry Awards:**

*FSAA – Winner Business Management Scholarship 2016  
FIA - Awards of Excellence – Winner Foodservice Representative of the Year 2014  
Certified Food Service Professional- 2010*



# Prakash Chand



**Workplace:** Alpha Flight Services

**Position:** Corporate Chef Culinary  
Training and Development

**New South Wales, Sydney**

**Certificate Number:** 16106

## **My Culinary Journey:**

*Bula! I am a Corporate Executive Chef Culinary Training and Development for Alpha Flight Services, in one of the most exciting and fast paced industries in the world – airline catering.*

*My story starts back in Fiji in 1981. A chef in Air Terminal Services Catering, I migrated to Australia in 1987 to pursue and develop my career. Falling into the world of airline catering, I have never looked back.*

*Over the past 35 years, I have worked for airlines such as Cathay Pacific, as well as inflight catering companies across Europe, Asia and Australia with innovation expertise with over 100 International Airline Cuisine. Highly skilled and well recognized Chef with numerous Culinary Awards at the highest levels in both global and local competitions.*

*In my role at Alpha, I have progressed through the ranks to become a respected and well known manager. My role encompasses many responsibilities, but the responsibility I enjoy the most is mentoring the next generation of airline chefs. Implementing apprenticeship programs has not been easy, but is something I thoroughly enjoy. This requires me to work together with each State RTO, local Government Apprenticeship Services and our Food Suppliers. I enjoy helping others so that they too can meet and exceed their own goals and objectives within their own cooking careers.*

*I continue to expand my knowledge and experience in flight operations, food safety, administration and public relations, completing qualifications to suit. I look forward to what the future holds for me and to seeing all of my apprentices take the step from apprentice to professional. It is truly rewarding.*

# Ken Yip



**Workplace:** *Academia International*

**Position:** *Chef Trainer*

**Queensland, Brisbane**

**Certificate Number:** 16105

**My culinary journey:** *takes off when I was employed in the Le Meridien Hotel in Singapore in 1988. As a junior cook I was trained in various kitchen and dining outlet. Disciplinary trained by French and local cuisine chefs to achieve high level of food quality.*

*Left Singapore to continue my cheffing career in Brunei Darul Salam and joined the Royal Brunei Catering in 1994. Working as Chef de Partie in various catering outlets, main and satellite kitchens that meets the volume and quality of the airline and events requirement.*

*Jet across to the other side of the world in 1999 to Bermuda, joining one of the largest hotel resort in the island, The Southampton Princess, managed by the Fairmont Group based in North America.*

*Landed in Melbourne in mid-year 2000. Imported by Grand Hyatt Melbourne as Chef de Partie to join a multi national kitchen brigade. Worked in different sections of the kitchen and handle fast paced cooking environment.*

*Left Grand Hyatt Melbourne in 2003 and joined a family owned PastryCafe. Work closely with the Chef/Owner to acquire the pastry and business skills.*

*In this smaller environment , I have gained some good knowledge of pastry production system and the financial side of a small business. Concurrently, I was pursuing my Australian qualification in William Angliss Institute, North Melbourne Institute TAFE as well as Holmesglen TAFE.*

*With my cooking passion burning hot in year 2005, I have ended a job as a Sessional Cookery Trainer in Carrick Institute of Education, NMIT and moving on to my current employment in Academia International. Moved to Brisbane in the first quarter of 2016 when Academia branched up to Queensland.*



# Jason Wilkes



**Workplace:** Charles Darwin University

**Position:** Senior Lecturer

**Northern Territory, Darwin**

**Certificate Number:** 16104

## **My Culinary Journey:**

*I first stepped into a commercial kitchen in a restaurant that was owned by one of my primary school friends at the age of 13. The evocative smell of a kitchen first thing in the morning before anyone arrives is something that has always given me familiarity and comfort. I started my apprenticeship in 1986 after a brief stint as a kitchen-hand at the Beenleigh Rum Distillery and completing it in 1989 at Ocean Blue Resort on the Gold Coast. After completing my apprenticeship I worked on Daydream Island for 2 ½ years before moving to Canberra and taking on a role as Chef De Partie at Hyatt Hotel and then Sous Chef over the following 3 ½ years. I was Head Chef in Rutherglen, Victoria at Tuileries Restaurant before again heading north to Port Douglas, as Sous Chef at Radisson Treetops Resort. After 20 months the opportunity for an Executive Chef position at Carlton Hotel Darwin was too good to pass up. I loved the relaxed lifestyle of the Top End and the proximity to Asia was inspiring with ingredients as well as travel. After 3 years in Darwin with a young family we moved closer to home and I took on the role as Executive Chef at The Heritage Park Grand Mercure, Bowral. I had aspirations of senior hotel management and with encouragement from my General Manager I moved back to Darwin as the Food and Beverage Operations Manager at the Novotel Atrium Darwin.*

*Life changes and other opportunities presented and I fell into my current role of teaching with Charles Darwin University which is possibly my most rewarding role to date. Having students start schooling and grow in confidence and skills, participate in competitions, graduate and become senior chefs in their own right. My graduating students often make contact to say hello or make inquiries for their own apprentices to come to study here at CDU. This validates to me what I do is quality and is why I love doing what I do.. I attended Old Coorparoo Tafe and GCIT and highest qualification is Diploma in Hospitality Management.*



# Jeffery Richard Gear



**Workplace:** Ramsay Health Care

**Position:** Executive Chef / Catering Manager

**Queensland, Brisbane**

**Certificate Number:** 16103

## **Career History:**

*My career has spanned 40 years of passion in the kitchen with a journey that has taken me from Australia to the United Kingdom, Spain and the Isle of Man and back to Australia.*

*I have been fortunate to work for some great 5 star Hotels and the British Royal family. Always with a passion to create artistic food and watching my guest enjoy what I have created.*

*Apart from my Certificate in Commercial Cookery awarded in 1981 I have always believing in continuing education.*

*Subsequently have a number of update qualifications including:*

- *HACCP Certified,*
- *Certificate in Hospitality Operations, Conflict Resolution*
- *Professional Supervision,*
- *Customer Service,*
- *Problem Solving*
- *Decision Making*
- *Wine Knowledge and more.*

## **Culinary tip:**

*Always remember "A Chef is only as good his last meal plated"*

## **Best Advice received:**

*"A great Chef is always Humble and Proud of his craft" "Always stay calm, with your Brigade"*

## **Three workplaces that most influenced my career:**

*William Angliss College Melbourne"*

*R. Milne "Belle Vue Restaurant" Albury.*

*Chef D. McGrady High Grove Tetbury UK*



# Antony Henare



**Workplace:** *The Ski Club of Victoria,  
MT Buller*

**Position:** *Executive Chef*

**Victoria, Melbourne**

**Certificate Number:** 16102

## **My Culinary Journey:**

*1985 at the age 15 in Noosa Heads, QLD Antony began his culinary apprenticeship at "John's Place" specialising in butchery then moving to Townsville to join French Chef Guy Dummar at "Les Scargottierre" finally relocating to the "Sheraton Ayers Rock Resort" the "Kunia Room" with Dominique Maslard to complete his apprenticeship.*

*Looking for challenges he relocated to Melbourne to join the RACV Members club as CDP Tournant under Richard Graham followed by CDP Tournant at the highly regarded Regent of Melbourne under Dietmar Sewyer. Antony's drive for excellence found him heading the kitchen at Palmers Tapas Bar & Grill located at Noosa Heads, where he continued to receive awards for the restaurant.*

*Venturing to Port Douglas, FNQ Antony over saw kitchens to the likes of 'Club Tropical Resort', "on the Inlet" & Nautilus Restaurant The next 2 years were on many luxury vessels around Australia from Sydney Harbour to Broome working as a private chef.*

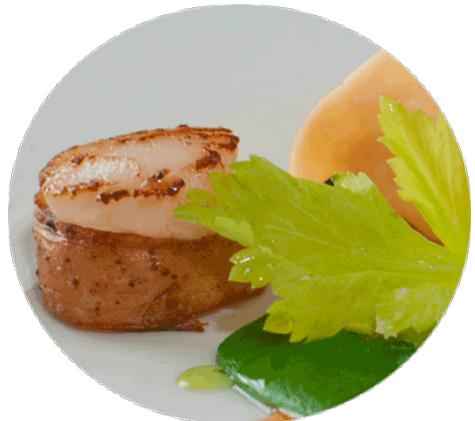
## **Memberships:**

*Les Toques Blanches*

*Returning to Melbourne Antony teamed with the renowned seafood monger John Rubira. 2007 Antony lead a new kitchen team for the renovated restaurant "The Firehouse". Recently opening the new "Puerto Tapas Y Vino", of Spanish Basque cuisine*

*Antony's 32 year career he has been acknowledged for his approach to fresh unique ingredients through numerous media publications.*

*Antony enjoy's Melbourne for it's great diversity in hospitality and is excited to take part in its growth.*



# Leslie Chan



**Workplace:** Comcater

**Position:** Business Development Manager  
Consultant Chef

**Victoria, Melbourne**

**Certificate Number:** 16101

## Summary of Culinary Experiences.

**My first kitchen:** 1993 Hong Kong Peninsula Hotel

**Number of years as a chef:** 24 years

**Culinary School Attended:** Holmesglen Institute of Technical And Further Education

**Highest qualification:** Bachelor Degree in Hospitality and Tourism Management

## Culinary competitions entered:

*Hong Kong International Cooking Challenge 1994*

*Australian Culinary Challenge 2010 and 2016*

*WA OCEANAFEST Pacific Rims Continental Culinary Competition 2015*

## Industry Awards:

*Outstanding staff award (Teaching and Educational Excellence) 2012*

*Chef of the year 2015*

*Chef of the year 2015 & 2016*

## Member Culinary Organisations:

*Les Toques Blancs*

*Australian Culinary Federation (ACF)*

*(ACFV Victorian President)*

## Three places worked at:

*Junior sous chef- Hong Kong Disneyland*

*Commercial Cookery Teacher, Holmesglen TAFE*

*Consultant Chef - Comcater*



# Gregory Turner



**Workplace:** Contractor WAI

**Position:** Work place Trainer / Assessor

**Victoria, Melbourne/ National**

**Certificate Number:** 15117

**Career History:** *Voted most unlikely to be a chef in 1977, 40 years and 57 Countries later, I'm still here in our amazing industry. I was lucky enough to work with some excellent chefs and to experience the coming of age of Australian ingredients.*

*Well spirited whilst firm on my views and beliefs, my ability to carry on with things and move on to eliminate conflicts and problems when they arise is my strength.*

*I am well equipped to train and coach people especially Indigenous people, I work with them from start to finish, to help assist them to reach and realize their own potential, sharing my wealth of knowledge and experience gained from years of working, operating, managing, learning and training people in hospitality.*

*I have a passion for Traditional, Regional and Simplistic Cuisines using local produce.*

*My qualifications include apprenticeship of cooking, Certificate in Asian Cookery, Diploma of Business, Advanced Diploma of Hospitality and Certificate IV in Training and Assessment.*

## **Why I became a cook/chef:**

*To see the world, and have the ability to work while I did so, I have met many wonderful people and seeing firsthand amazing cultures.*

## **Three workplaces that most influenced my career:**

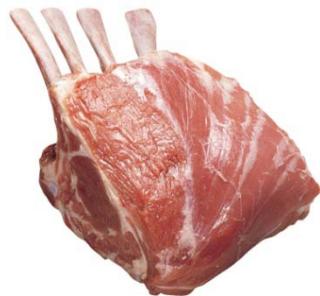
*Giovanni Mancini (chef) – Melbourne Parkroyal*

*Colin Duncan – William Angliss College*

*Peter Nerlich (chef) Plums Restaurant*

## **Culinary tip:**

*Anything good always comes from hard work.*



# Nigel Engel



**Workplace:** Seymour College

**Position:** Head of Food Technology

**Victoria;** Seymore

**Certificate Number:** 15116

*My journey began back in 1975 some 42 years ago as an apprentice cook at the Southern Cross Hotel. I have experience many opportunities and enjoyed all of them. Working in hotels, restaurants, clubs, resorts and having my own business.*

*Career highlights include being presented to Princess Dianna and Prince Charles at their Gala Dinner in Melbourne, having the opportunity to represent the chefs of all the five star hotels in Melbourne on a trip to Japan with the Victorian Tourism Council to promote and present Victorian produce. Being President of the Australian Guild of Professional Cooks for two years and committee member for 9 years.*

*Last six years I have been in education completing my Graduate Diploma in Technology Education. Working at Assumption College in Kilmore running Vet hospitality and Food Technology in their senior classes.*

*Presently I have taken on a new role at Seymour college as Head of food Technology and Year 7 coordinator.*

## **The Mantra that I follow;**

I'm a Chef we don't stop when were tired we stop when were done.

## **Member Culinary Organisations:**

Les Toques Blanches.

Life member Australian Culinary Federation



Box hill Institute

This page is currently in  
development.

# Mike Scheumann



**Workplace:** *Holiday Inn & Suites*

**Position:** *Executive Chef*

**Port Moresby**

**Certificate Number:** *15115*

## **Career History:**

*A German born Chef who has travelled to more than 8 Countries to gain experience, working at Hotels the likes of Kempinski, IHG and the Starwood Group.*

*The journey has included culinary experience from Bermuda, Dubai, Doha to New Zealand and Australia and currently in Papua New Guinea heading 2 hotels within the IHG Group.*

*Travel has given Mike a vast experience within the Industry particularlys working with different people from different cultures and backgrounds.*

**Culinary tip:** *Hospitality is a great Industry with lots of opportunities and great rewards "Keep cooking"*

## **Three workplaces that most influenced career:**

*Doxis Bekris, Executive Chef at Kempinski Hotel in Dubai.*

*Ralf Voight, Executive Chef Burswood Entertainment Complex.*

*Peter Tischhauser, owns his own Company in Perth.*

**Why I became a cook/chef:** *My mom used to be a Chef who has introduced me to the industry and from an age of 16 I have been in the kitchen working myself to the top of international Hotels.*

**Culinary tip:** *Hospitality is a great Industry with lots of opportunities and great rewards "Keep cooking"*



# Ernst Schwab



Inaugural  
Council

**Workplace:** ESuisse consulting

**Position:** Owner

Victoria, Melbourne

**Certificate Number:** 15114



**My Culinary Journey:** started in Switzerland where I grew up in hospitality. Starting my Cooking Apprenticeship in Bern in 1965 and completing it in 68'. Cooks, Chef de partie and Sous-chef positions followed. First in Cattolica, Italy, then compulsory Swiss Army, followed by positions in Paris, Mallorca, Spain and Derby, England. After a short break, Melbourne called. Three years later, I decided to give education a go and joined William Angliss in 1974 as a Chef Instructor. In 1985, I took up the position as Head of Hospitality & Tourism at Frankston TAFE (now Chisholm Institute).

In 2010, I resigned from TAFE, however, continuing teaching patisserie part-time. Over the last six years, my consultancy as an "Industry Expert" has been doing well, advising RTO's on all aspects of culinary training, training facilities and design.

**Competitions:** From 1968 to 1992, I competed in many Cooking competitions, winning numerous, Gold, Silver and Bronze medals. I was fortunate to be a member of two Victorian State teams (85 & 87). My biggest challenge and proudest moment - Manager of the Australian Apprentice Team at the Culinary Olympics, 1992. The team won overall 2<sup>nd</sup> (Germany 1<sup>st</sup>, Switzerland 3<sup>rd</sup>).

**Industry Organisations:** Over the last 40 years, my participation include :

WACS Congress 1994 Stavanger: Successful bid to bring 1998 Congress to Melbourne. Defeating - Holland, Portugal & Malta.

AGPC (now ACF): Member, Master member, Committee, Treasurer, President (93-95).

ACF: Founding member (1993), Life member.

WACS/ACF: Certified National Judge from 1995.

Director: Salon Culinaire, Melbourne (1993 & 95)

Restaurant Catering Australia (RCAV): State Executive (93 - 97)

National TAFE Hospitality & Tourism Executive - ATTHEA 1998 - 2001

AUS-TAFE State & National Cooking comp.: Founded competition in 2005

Nestle Golden Chefs Hat: Organised National Final 1991/93/99



# Domenico Tellatin



**Inaugural  
Council**



**Workplace:** Ad Astra

**Position:** Hospitality Coordinator

**Victoria, Melbourne**

**Certificate Number:** 15113

## **Career History:**

*Domenico Tellatin, was born in the Italian Alps at the feet of the highest mountain bordering with France and Switzerland in Europe: the Mont Blanc. The strong Italian culinary background with the French influence, had soon Domenico salivating for the gourmet life. Wanting to travel, decided to get a job in the kitchen. Studied at the Ecole Hôtelière de la Vallée D'Aoste, the Lausanne Programme, soon got employment with the Rank Hotels and then travelled to London to work with Christian Mouri at the Four Season Hotel (2 Michelin stars), Michel Bourdin the Connaught Hotel (3 Michelin stars) and then moved to Covent Garden at the Magno's Brasserie (1 Michelin Star). Opened my own business in Cumbria, the Lake District of England at the border with Scotland. Achieved Michelin Guide status, gained 1 rosette from AA Good Food Guide, 2 stars from the Egon Ronay Good Food Guide, written culinary articles for The Evening News and Stars, have had articles written on the Harpers Bazaar and Queen magazine and other UK and USA publications. Arrived in Australia in 1991 with a young family and lived in NSW working in restaurants and Dubbo Tafe until 2003, moved to Melbourne and worked in restaurants and Dubbo Tafe until 2003,*

*restaurants and Dubbo Tafe until 2003, moved to Melbourne and worked in Williamstown before re-joining the training theatre. At present working with Ad Astra helping young aspiring chefs to achieve their goals.*

**Why I became a cook/chef:** *I became a Chef because I could apply many different disciplines in one field, from science to architecture, from geography to art*

## **Three workplaces that most influenced my career:**

*Christian Moury from Inn on The Park, Park Lane, London;  
Michel Bourdin, Connaught Hotel, Carlos Place, London*



# Shayne Greenman



**Workplace:** National Business  
Institute of Australia  
**Position:** Specialist Industry Trainer

**Queensland, Brisbane**

**Certificate Number:** 15112

## Summary of Culinary Experiences:

**My first kitchen:** Old Bridge Hotel / Echuca – 1981 – kitchen hand  
**Number of years as a chef:** 31 years  
**Culinary Schools Attended:** Dandenong Institute  
William Angliss Institute  
**Highest qualification:** Bachelor of Education / Arts

## Culinary competitions entered:

- Australian Artisan Baking Cup - State & National Gold medalist
- World Skills Singapore Asia, World title Gold medalist
- Oklahoma, Grand National Wedding Cake Competition 2015 Silver medalist

## Industry Awards:

- Sigepe Artisan Baking Cup Italy 2012- Gold Medallist -Mezzo Artistico Panificazione
- IBA - European Artisan Bread Cup Championship, Munich Germany

## Media or Articles:

- Queensland Bridal Magazine, Modern Grand Wedding Cakes
- Australasian Baker Magazine Guest Columnist 2016/2017

## Member Culinary Organisations:

- Australian Cake Artists & Decorators Association – ACADA

## Three places worked at:

- Hyatt on Collins – Melbourne
- William Angliss Institute
- National Baking Industry Association

## My Advice:

*Success is not about luck, glamour or accidental success. It is all hard work, set backs, sweat and perseverance, a lifetime of learning and adapting, practice and preparation, personal sacrifice, but most of all – love for what you are doing or learning to do. Becoming a good chef is a lifetime achievement.*



# Ian Sescon



**Workplace:** Morris Corp

**Position:** Relief Head Chef/ Chef

**Western Australia, Perth**

**Certificate Number:** 15111

## Summary of Culinary Experiences.

**My first kitchen:** Hyatt Hotel – Sept. 22,2004

**Number of years as a chef:** 13

**Culinary School Attended:** Academy of Pastry Art of Malaysia – Master Class

**Highest qualification:** Certificate IV in Hospitality – Commercial Cookery

## Culinary competitions entered:

*Louise Lessaffe Cuope – Asia Selection , Bakery Fair and California Raisin Culinary Competition*

## Industry Awards

*3<sup>rd</sup> Place Finalist In Asia Selection, Champion on-the spot bread making competition.*

## Member Culinary Organisations:

*Australian Culinary Federation, Hotel Restaurant Chef Association of the Philippines.*

## Three places worked at:

*Hyatt Hotel and Casino Manila,  
Maxim Hotel Resort World  
Manila Hotel*

## I live by these words:

*“If you learn to adopt, you would be UNBEATABLE.”*



# Cam Woolcock



**Workplace:** *Marian College*

**Position:** *VCE VET Hospitality Teacher*

**Victoria, Sunshine West**

**Certificate Number:** 15110

## **My Culinary Journey:**

*Cam started work in Hospitality in 1988 as a kitchen hand. He then worked in stores and front-of-house until he commenced formal training in professional cookery in 1996 at the Christchurch Polytechnic in New Zealand.*

*After completing formal training Cam headed off to work in San Francisco, USA; Vancouver, Canada and Dublin, Ireland before settling in Melbourne in 2000.*

*Cam has been a culinary educator since 2002. He has experience teaching the senior years subjects of VCE Food and Technology, VCE VET Hospitality and VCAL Industry Specific Skill and VCAL Work Related Skills.*

*He has taught a range of students including school rejecters, special needs, adults, apprentices, and secondary school students.*

*An avid lifelong learner, Cam has furthered his qualifications gaining a Master of Education (Melbourne University), is Certified Chef d Cuisine (Australian Culinary Federation) and regularly competes in culinary competitions, including Chef of the Year.*

*He has been VET Leader at Marian College and the VCAA VCE VET Hospitality (Kitchen Operations) State Reviewer. Cam maintains industry currency by competing in cooking competitions including Chef of the Year.*



## Unox Australia

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development.

## Unox Australia

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development.

# Danny Ward



**Workplace:** QANTAC Pty Ltd

**Position:** Group Compliance Manager

**Queensland, Brisbane**

**Certificate Number:** 15109

## Career History:

*Danny has in excess of 30 years' experience in the hospitality industry, holding tertiary qualifications in Hospitality, Management, Quality, WHS, Environmental Management, Commercial Cookery and Training.*

*In the course of his career Danny has worked in all styles of hospitality establishments including cafes restaurants, boutique hotels and catering companies in Australia and PNG, owned and operated three businesses and spent 10 years as a senior trainer teaching Cookery and Management.*

*Danny specialises in remote location facilities management, and holds the position of Group Compliance Manager for QANTAC Pty Ltd, responsible for HSEQ, HACCP and Training.*

*With his wife his currently owns and operates Hospitality Support Services.*

## Memberships:

*Australian Institute of Management – Associate Fellow*

*Australian Culinary Federation - Member*

**Why I became a cook/chef:** *Four memories stand out, the excitement of visiting my uncle's kitchens as a child, my first experience at a classical buffet at the age of 9, opening a "Café" under my parents' house to sell soft drinks and chips meant for Christmas day to the tradesmen working on our renovations, (I made a profit which I used to buy better quality chips) the feeling of being in the right place during my first shift at Hungry Jacks at 15, I was honestly never going to do anything else.*

## Inspirational quote:

*"Quality comes from within".*

**Mark McMillian**



# Keith Byron



**Workplace:** Retired

**Position:** N/A

**Victoria,** Traralgon

**Certificate Number:** 15108



**Career History:** Keith graduate from Westminster Technical Institute, London, completing a 3 year fulltime professional cookery and hotel management course; before employed for several years on the Queen Mary and the Caronia

On arrival in Australia he was appointed Executive Chef at The Victoria Ltd In Little Collins Street and spent 12 years in that position prior to an appointment as the manager of their new Motel in Glen Osmond, in South Australia.

Keith returned to Melbourne as a teacher at William Angliss College. Two years later was appointed Deputy Head of the Hospitality Department and was placed in charge of apprentice cooks training.

Keith:

- Introduced the Duke of Edinburgh Award to apprentice cooks.
- Appointed as an External Examiner for the Diploma Course ,until it transferred to V.I.C
- Appointed as Head of Hospitality at Broadmeadows College of TAFE

After twenty five years in the Education Department, he moved back into Industry as branch manager to National Quality Assurance manager and was the Senior Food Safety National manager for over six hundred spotless outlets

After retiring from Spotless, Keith was appointed at Box Hill Institute as a Sessional teacher from 2008 to 2010.



# Kevin Starow



**Inaugural  
Council**



**Workplace:** *Bubble Muffin  
Kids Cooking Club*

**Position:** *Director*

**Victoria, Melbourne**

**Certificate Number:** *15107*

## **Career History:**

*I apprenticed under the Tutelage of Mr. Frank DeKoning, working in several Hotels including Old Melbourne Hotel, Novatel, Hotel Como, Holiday Inn.*

*I was interested in culinary arts from a young age and followed ice sculpting through the tutelage of Mr. Paul Taggart.*

*I feel that culinary competitions are an essential element for any professional to further their skills and develop lasting friendships.*

*My focus now is developing the young, helping children realise the joys of food and healthy eating, in an attempt to eliminate the growing issue of childhood obesity.*

## **Why I became a cook/chef:**

*I became a chef because I love food, I am passionate about it, food is so emotive and is such an important part of our lives.*

## **Inspirational quote:**

*“Never stop learning, learn from everyone – even old Grandmothers can teach you something” Mr. F. DeKoning*

## **Industry Awards:**

*Various competitions:  
1 Super Gold, 4 Gold, 8 silver, 11 Bronze*

## **Three workplaces that influenced my career:**

*Mr. Frank DeKoning*

*Mr. Paul Bocuse*

*Harvard Food Science Lectures*



# Martin Probst



**Workplace:** *Leading Chef Academy  
| PROfound Coaching*

**Position:** *Founder -Managing Director*

**Victoria, Melbourne**

**Certificate Number:** *15106*

**Inaugural  
Council**

**My Culinary Journey:** *Martin started his career as commercial cookery apprentice in Switzerland in 1988.*

*He since rose through the ranks, learning from the best chefs including **Paul Bocuse, Anton Mosimann, and Beat Weibel**, while working around the world including at:*

- **Switzerland:** *Palace Hotel, Gstaad | Suvretta House, St. Moritz | Bellevue Palace, Bern | Kulm Hotel, Arosa*
- **Russia:** *Olympic Stadium Catering, Moscow*
- **Bermuda:** *The Fairmont Southampton Princess, Southampton*
- **5-star Cruise Liners:** *Royal Viking Queen | Seabourn Legend | Silver Wind*

*Martin arrived in Melbourne in 2001 after an impressive international management career, to deepen his leadership skills as Chef de cuisine at Crown Melbourne.*

*Realising that his true passion lay in assisting people to reach their full potential, Martin made the move into the classroom in 2004. He trained future managers of many industries at William Angliss Institute, Melbourne.*

*After Martin's extensive further education in Neuro-Linguistic Programming (NLP), Business, Life and Relationship Coaching as well as Hypnotherapy, Martin in 2012 started his own Leadership Development company ('Leading Chef Academy' and 'PROfound Coaching').*

*He now assists managers to create a self-awareness platform for themselves and learn how to motivate and interact effectively with others, so they can achieve ultimate success beyond the nine-to-five demands of the job.*

*Martin has published several personal and professional leadership books including the latest release:*

**MASTER YOUR MIND** - *Blueprint for the inspirational and successful leader*

*One of his favourite quotes is:*  
*"Before you are a leader, success is all about growing yourself. When you become a leader, success is all about growing others."*  
**Jack Welch**



# Handi Susanto



**Inaugural  
Council**



**Workplace:** Spaghetti Tree Restaurant

**Position:** Head Chef

**Victoria, Melbourne**

**Certificate Number:** 15105

**Career History:** *Handi has been working in the hospitality industry more than 15 years. To advance his career Handi decided to come to Australia. He arrived in Sydney in 2000, and worked in kitchen in various clubs, restaurants and hotels, also gaining front of house experience with Sydney Opera House and Swissotel Merchant Court Hotel Sydney.*

*After Sydney, Handi returned to Jakarta, where he worked as counselor promoting hospitality school in Australia and sharing his knowledge and assisting students to reach their goal in the hospitality industry.*

*Moving back to Melbourne in 2007, he continued working in restaurants and corporate catering companies, Handi is currently Head Chef at Spaghetti Tree Restaurant in Melbourne. During his time, he also enjoys coaching and mentoring students and apprentices across Melbourne and Victoria.*

**Why I became a cook/chef:** *From a very young age I loved to cook, always enjoying spending time with my mom. My grandpa was also in professional cooking, so I became increasingly curious about other food cultures and began experimenting with different produce, herbs and spices to create dishes.*

## **Three workplaces that most influenced my career:**

*Cheong Tse at Sydney Opera House  
Sharon Albert at AXA Sodexo Corporate Catering, Melbourne*

*Aamod Thapa at Raddison Hotel Melbourne*

## **Memberships:**

*Australian Culinary Federation,  
Chefsteps*

**Culinary tip:** *Make hardboiled eggs super easy to peel add a teaspoon of baking soda to the water when you boil them.*

## **Inspirational quote:**

*"Failure is an event, not a person.  
Yesterday ended last night."*



# Raquel Townsend



**Workplace:** *Warragul Downtowner*

**Position:** *Executive Chef* in **Inaugural** of **Council**  
*Catering/Functions*

**Victoria, Warragul**

**Certificate Number:** 15104

**Career History:** *Raquel entered the industry at 15, working in both front & back of house operations. At 21 she managed a food mixed business and then started her chef apprenticeship at Agostino's Italian Restaurant. Raquel's final year was at Gee Cee's Café & Bar, where she worked towards becoming Sous Chef and continued to train apprentices. She was in the opening team for Novotel Forest Resort which offered 4<sup>1</sup>/<sub>2</sub> star dining and catering for multiple outlets and high profile events.*

*Raquel competed in the Chef of the Year competition in 2015. She continues to improve her skills and knowledge, recently completing a Certificate IV in Hospitality and Frontline Management.*

*Raquel is now the Executive Catering Manager at Warragul Downtowner. She manages all aspects of kitchen/bistro operations and function bookings/catering. Raquel is also managing the opening of the brand new bistro and kitchen due for completion in March 2017. "Exciting times ahead".*

## **Three chefs, workplaces, events that influenced my career**

*Golden City Hotel, Ballarat  
Glenn Crumb  
Gordon Ramsey*

## **Why I became a cook/chef:**

*Raquel's cooking career was inspired by her mum, she was always cooking on the farm and her work ethic was inspirational. I love to taste different foods and test my palate by working techniques used and what ingredients were used.*

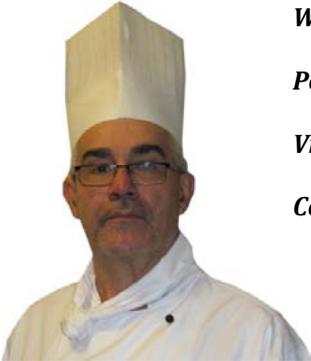
**Culinary tip:** *"Sometimes it's hard to follow your heart, but it's worse to let **fear** decide your future"*



# Andrew Wisken



**Inaugural  
Council**



**Workplace:** *Castellos Hotels*

**Position:** *Head Chef*

**Victoria,** *Ringwood*

**Certificate Number:** *15103*

## **My Culinary Journey:**

*At the age of 10, making scones in my grandmother's kitchen, she told my mother I would be a chef.*

*In late 1975 that journey began with work experience gaining an apprenticeship under the late Cyril Butler at the Whitehorse Hotel in Nunawading. I learnt the basics and how to cook without packets. I went on to a reception centre in Doncaster, then into Hotel management at the London Hotel, in Elizabeth St. Melbourne. With travels overseas, enjoying the top restaurants of the time, then around Australia working in a remote mining town and as Executive Chef of a 4 star resort on Fraser Island.*

*I returned to Melbourne where I have held diverse roles from Executive Chef at Planet Hollywood Melbourne and overseeing All Star Café at the Casino, to small restaurants, Cafes and hotels.*

*With the badge number of 59 I joined the Australasian Guild of cooks then went onto the committee for 9 years as industrial liaison officer. In this role I saw many changes to the industry and also took an active part.*

*Now at the young age of 56 I see myself again drawn back to seeing the profession of cooking being brought back to the standing it was 36 years ago.*

*Currently studying a Diploma in technical teaching, and having trained and mentored many apprentices, I see my future in shaping our next professional cooks.*

*My career has not been in seeking of accolades but participated in several competitions, 4 time finalist in the Chef of the year competition, several times Pork star finalist and had the pleasure of judging Aus Tafe 2016 both at regional and state levels..*



# Robert Ford



**Workplace:** Victoria University

**Position:** Academic Teaching Scholar

**Inaugural  
Council**

**Victoria, Melbourne**

**Certificate Number:** 15102

## **Career History:**

*Robert has an extensive career in hospitality and education spanning more than three decades. He has worked in various aspects of the hospitality industry from chef to entrepreneur in restaurants, bakery and food manufacturing. His career in education was pathed by his passion for training apprentices.*

*He is now involved in curriculum development and is often consulted with by industry and educationalists for his curriculum expertise. He has continued to enhance his career development by undertaking amongst other programs a Master's Degree in Gastronomy.*

*This now finds him co-ordinating the Bachelor of Education (home economics) at Victoria University.*

**Why I became a cook/chef:** *The biggest influences are my parents and added to my fascination of the history, science and the art of food - gastronomy and the opportunity to continue to lean and share skills and knowledge.*

## **Three workplaces that most influenced my career:**

*Studying at Westminster College London*

*Moving to Australia*

*Completing Master's Degree in Gastronomy*

**Culinary tip:** *Taste and season at every stage of the cooking process - if you wait until the end, it's probably too late.*

## **Inspirational quote:**

*A recipe is not meant to be followed exactly - it is a canvas on which you can embroider. Improvise and invent. Add the zest of this, a drop or two of that, a tiny pinch of the other...*

**Roger Verge, Cuisine of the Sun, trans. Caroline Conran (1979)**



# George Hill



**Workplace:** Home

**Position:** Retired

**Victoria:** Melbourne

**Certificate Number:** 15101



**Inaugural  
Council**

## Career History:

*Commenced nearly 60 years ago ( in the last breath of the classical kitchen), worked around London prior to emigrating to Australian in 1965 and commenced at the RACV Club, moved to William Angliss Institute then appointed as Head of Hospitality and Tourism, Chisholm Institute. In 1994 resigned Tafe to open a tourism award winning foodie B&B and consultancy business. Adding to my experience as an apprentice, commis, chef de partie, chef de cuisine, executive chef, teacher and educational administrator have dabbled in computer education for over 20 years. I love now being a retired cook and attempt to be an industry watchdog focused on standards.*

**Why I became a cook/chef:** *Crossing the dateline at the age of nine, I won a fancy dress competition in a cook's uniform and since always wanted to be a cook.*

## Three workplaces that most influenced my career:

*Apprentice - Cumberland Hotel, London  
Chef - RACV Club Melbourne  
Teacher - William Angliss Institute, Melbourne*

## Memberships:

*Australian Culinary Federation - Black Hat. Les Toques Blanches – Pioneer.*

## Culinary tip:

*The secret to success lies within you. **Work** like a trained Commercial Cook and **Think** like a Professional Chef.*

## Inspirational quote:

*Whatever you can do, or dream you can do, just do it. Boldness has genius power and magic in it.*

**Johann Wolfgang von Goethe**

## Industry Awards:

*National Awards:  
National Association Food Equipment Suppliers.  
Foodservice Suppliers Association Australia.  
Australian Foodservice Manufacturers Association.*



**Edward Robert Bulwer-Lytton,  
1st Earl of Lytton (1831 1891)**



**We may live without poetry, music and art;**

**We may live without conscience and live without heart;**

**We may live without friends; we may live without books;**

**But civilized man cannot live without cooks.**

This page is currently under  
negotiation.

# Explaining “Professional Chef “



## Otherwise licensed as a “TechnicalChef”

*In many occupations and for many reasons there are higher classifications within the same profession. Some occupations require classifications that are based on the level of education necessary to practice, while in other occupations, the classifications identifies a higher levels of understanding. or often, a greater level of personal responsibility and self discipline required to practice.*

### **For example:**

<i>A nurse verse a Registered Nurse</i>	<i>(Both described as nurse)</i>
<i>An accountant in contrast to a Chartered Accountant</i>	<i>(Both described as accountant)</i>
<i>Recreational pilots opposed to a Commercial pilot</i>	<i>(Both described as a pilot)</i>

*Commercial cookery has similar conditions, in the first instance, commercial cookery is not regulated as a profession and the second, and reason is that kitchens require both the semi skilled and fully professional.*

*There are three levels; the semi skilled, moderately skilled and the highly skilled professionals. The semi skilled chefs are not as yet mature while the fully professional chefs practice at a higher professional level.*

*Chefs who operate at the top end of their vocation are sometimes not able to be recognised for their ability by their title, which may be “Chef, Executive Chef, or Chef de cuisine”. Nor are the endless numbers of reviews, culinary awards and medals an indication of professional maturity (so bountiful that their intended meaning has been lost). It is however; registration by the Australian Institute of Technical Chefs that provides the common evidence of a mature professional chef practicing at the highest level.*

*Perhaps the most glaring difference between a Chef and a TechnicalChef lies in the level of professional understanding of commercial cookery, particularly their commercial skills, attitude, knowledge, and experience combined with a professional outlook that only develops with maturity.*



## Application details:



- *A professional chef is more than wearing a crisp white coat, and possessing a cookery certificate or achieving culinary awards, competition medals or receiving great reviews. Professionalism has also to do with how one conducts oneself in the day to day operations, being polite, having good judgment, understanding cultural norms, following moral, ethical and professional standards, and able to independently practice.*
- *A genuine chef is able to transcend beyond just cookery; a person who knows that a “chef “ is not limited to cookery skill, but is a people manager, involved with menu compilation, budgetary constraints, a manager of human and physical resources, legal compliance, counseling, mentoring, team building and succession planning, among many other day to day responsibilities. As Example, chefs who are identified with the TChef logo and on the TChef directory.*
- *AITC chefs are commercially trained, experienced, and able to understand their ethical and functional responsibilities as a professional.*
- *Chefs who, are passionate about their career, can inspire others, willing to stand up and be counted, and openly promote that a professional chef’s career is a worthwhile occupation.*

### **APPLY NOW.**

- *Chefs who are wishing to be involved with culinary competitions and not yet fully qualified to be licensed by AITC ,should seek membership of the Australian Culinary Federation,*
- *Chefs who seek to personally network at the senior level should join the Les Toques Blanches Club.*
- *It is in the interest of all professional chefs and the commercial cookery industry that all chefs are licensed as a professional with AITC. You do not have to be members of any association (though preferred) only prove your commercial cookery credentials.*

**Website: [technicalchef.com](http://technicalchef.com) to register and browse:**

Directory of members – Eligibility – Constitution – By-laws – Application form

# Australian Culinary Codes of Practices - Definitions:



**Code 1: Follow all legal and occupational regulations in my professional role and responsibilities.** *This code of practice requires that you will follow the laws of the land and in particular comply with regulations related to your career and responsibilities. For example, you agree to follow the Occupational Health and Safety, Food Safety, Remuneration and Allowances and other local, state and federal regulations that apply to food preparation and food service.*

**Code 2: Refrain from corrupt practices that will bring disgrace to, or damage the integrity of professional cookery.** *This code of practice requires you agree to be a good citizen and maintain a socially acceptable character. Including avoiding stealing, slander, fraud, vulgar language, intoxication, or drugs. Nor must you mistreat, or intentionally physically or emotionally harm, abuse, harass, stalk, threaten or otherwise violate the legal rights and privacy of others. Including collecting personal information for unlawful purposes or use unethical means to gain professional advancement.*

**Code 3: Respect this culinary code of practice and encourage cooks/chefs to join one or more of the reputable commercial cook/chef organisations.** *This code of practice requires you to respect the practices and objectives of other professional Cooks/Chefs organisations and encourage colleagues to join one or more of the appropriate associations.*

**Code 4: Be courteous to, considerate of, cooperate with colleagues and demonstrate integrity, honour and passion while accepting and celebrating my colleagues and my own achievements with dignity.** *This code of practice requires you to respect other professional Cook's / Chef's opinions and be polite and truthful in dealing with or referring to others and admire their professional successes. This code of practice also requires you accept your own achievements with dignity.*

**Code 5: Seek out and mentor young persons to encourage and support them to be passionate about their vocation.** *This code of practice requires you to encourage professional cookery training.*

**Code 6: Share my professional knowledge and creative skills with other colleagues to advance the culinary arts.** *This code requires you to share your knowledge with others that will advance the culinary profession.*



# Australian Culinary Codes of Practices - Definitions:



**Code 7: Acknowledge the original source of any relevant culinary articles, food service styles, creators of fashions or unique preparations and protect the original intention of classical culinary terminology.** *This code of practice requires you to acknowledge any substantial written or practical work originally created by another Cook/Chef. This code of practice also requires you to acknowledge and respect classical culinary terminology.*

**Code 8: Uphold the symbol of a cook/chef uniform, particularly when I portray the image of a professional cook/chef in any public arena.** *This code of practices intent is to continue to intentionally brand, preserve and promote the image of a professional chef in the public arena and requires you to wear the agreed commercial cookery uniform when engaged in commercial food preparation, during professional competitions, in any cookery judging arena and on any other promotional or public occasion. The following standards defines a professional Cooks/Chefs uniform under this code: Preferred image that portrays a trained professional Cook or Chef and aimed to brand cooks and chefs.*

- **Recommended in any public arena**, particularly in professional cookery competitions, on television or appearing in print media: Clean Cooks or Chefs double breasted, long sleeves, white coat with all buttons (jackets may be branded with acknowledged logos) necktie, traditional tall white toque, ( white, unless otherwise formally honoured) optional white apron, black or traditional check trousers or slacks, black socks, black safe shoes.
- **Acceptable alternatives** for working conditions. Cooks or Chefs short sleeved white coat/tunic with all buttons, **optional necktie**, black or white cap, striped or bib white apron, socks and suitable safety shoes. Not recommended image
- on any occasion or where public may view working Cooks or Chefs: Having no head covering in any commercial kitchen, large gimmickry patterned cloths, coloured tall toques, T shirt/ singlet, jeans, open shoes or thongs, canvas shoes or no socks.

**Code 9: Endeavour to constantly improve my own knowledge and skills to professionally advance myself.**

*This code of practice requires the Cook or Chef to seek and explore challenging developing experiences and encourage others by appropriate means such as networking, further studies, entering competitions and or innovative work experiences aimed to constantly improve themselves.*

**Code 10: Strive to balance my responsibilities in work, recreation and family in harmony with each other.** *This code of practice supports a commitment to excellence and passion as a Cook/ Chef but not at the expense of ones personal life. This code of practice requires you to always consider the needs of your family and immediate love ones in your career aspirations.*

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## Contributors:

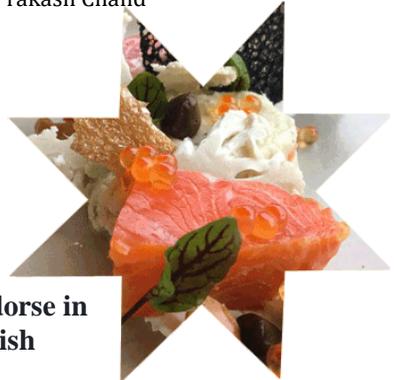


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Leslie Chan - Mark Normoyle - Todd Thorburn



Organisations and associations that endorse in principle, the mission of AITC to establish minimum professional standards in commercial cookery practice and fittingly use the title professional chef:

*Les Toques Blanches*



*International Association of Conference Centers (IACC).*



# IACC

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**Front Page Image By:** Moffat Australia

# Additional Information:



**Links to TechnicalChef Website:**

<http://technicalchef.com>

**Contact council members:**

<http://www.technicalchef.com/council>

**Online Application form (Apply directly online)**

<http://www.technicalchef.com/online-application>

**Email application (Download, save, open with “Word” complete and email)**

<http://technicalchef.com/resources/application.docx>

**Directory of current licensed members**

<http://www.technicalchef.com/registry-2>

**2017 handbook**

<http://technicalchef.com/Temp-handbook/index.html>

**Articles about technical chef**

<http://www.technicalchef.com/articles>

**AITC online culinary knowledge testing and upgrade**

<http://auschef.com/course/view.php?id=43>



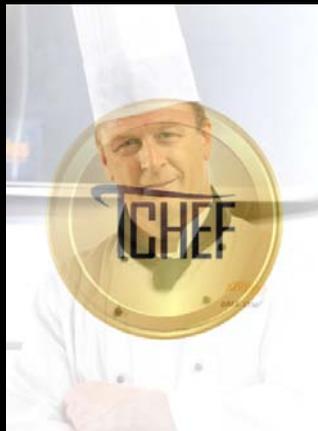
Print and electronic media articles are often untrue and frequently exaggerated. This is also true of many editorials that portray a “Chef”.

It is not feasible to see all the documented proof that backup a claim to be a chef or an executive chef. How then to verify the person has the technical skills, professional attitude, culinary knowledge and foodservice experience required for the genuine professional cookery status.

Membership of the Australian Institute of TechnicalChefs is a national registration system that provides a transparent, unbiased, and balanced third party “evidence based” summary of a chefs correct status, where everyone realises they are dealing with a professional in both attitude and competence, and not just a pretender.

Being registered as a TechnicalChef summarises with a logo the essential elements to be identified as a genuine Professional Chef.

Have the attributes and a chef will be inducted as a member, break the rules and the member will be ejected, display the logo alongside a name, and achieve industrial creditability. Yet do not possess the right to use logo and a titled chef become questionable.



<http://technicalchef.com>