

QUALIFICATIONS: GENERAL BACKGROUND: 1957 – 2023

- Apprenticeship in Cookery.
- City and Guilds London Institute Cookery Qualifications 147 C149 – 151.
- Certificates: Economics –Maintenance– Small business Finance –. Wine and spirits– Introductory law - Time management.
- Diploma of Applied Science (Food and Foodservice. R.M.I.T.)
- Trained Trade Instructors Certificate.
- Diploma of Technical Teaching.
- Management Development Program: -Australian Administrative Staff College.
- Workplace Assessor and Industry Assessor.



PAST OR PRESENT MEMBERSHIPS: 1957 – 2023

- Registered Professional Chef Australian Institute of Technical Chefs
- Les Toques Blanches - Pioneer
- Australian Culinary Federation - Life Member – Black Hat
- Past:
 - Australian Institute of Hospitality Management Past President - 1997 - 1998
 - Australasian Guild of Professional Cooks - Foundation member - Now ACFV
 - Past President 1984 - Vice President - Treasurer - Registrar 1974 - 1974
 - Dandenong Accommodation Association - Vice President
 - Dandenong Ranges Tourism Association - Vice President - Treasurer
 - William Angliss College Council Staff Representative on Institute Council
 - The Basin Primary School Council - Past President
 - Boronia Technical School Council - Past Council Member
 - Knox Sherbrooke Chess Club Past President
 - Registered by: (C.H.R.I.E.) International Directory of Hospitality Educators
 - William Angliss Institute Alumni



National Awards of Excellence:

- *Foodservice Association of Australia*
- *National Association of foodservice suppliers*
- *Australian Foodservice Manufacturers Association*

Industry acknowledgements:

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

1949 It all started when crossing the dateline in 1949 and winning a fancy-dress competition dressed as a cook, which started a vision that I will always be a cook. And a cook am and have lived my dream.