

In 2000, I was stunned to receive a Black Hat Status from the Australian Culinary Federation Victoria, an Honor awarded through a confidential process involving local, state, and national committee votes.

This recognition is given to those who have made significant contributions and shown commitment to the commercial cookery industry. a distinction shared by only fourteen chefs across Australia in over forty years for their contributions to the Australian Hospitality and Tourism industry as a professional chef and is the highest accolade for a commercial professional chef in Australia.

The Black Hat does not necessarily mean I can cook better, faster, or eat more quickly. Rather, it signifies that I have aided others in becoming achievers in the industry and have had a positive impact throughout my career.

Now, I am the proud parent of six children who share a wonderful bond, and the grandparent to eighteen grandchildren whom we adore.

We also have a lovely great-grandchild. We reside in Breeze Retirement Village, surrounded by wonderful people, truly the "Best of the Best."

Additionally, I have the Honor of being named a "Chef Pioneer" by Les Toque Blanches, recognized as one of 29 chefs who have significantly influenced the Australian Commercial Kitchen.

I am immensely honoured to have received three other national awards, primarily as an educator.

My other experiences include serving as the convener and inaugural President of the nationwide chefs association, the "Australian Institute of Technical Chefs".

I have also co-authored and authored several technical books.

I initiated a group of renowned chefs to write the very first Australian Culinary Codes of Practice for a professional chef, which has been adopted unchanged by every chefs association across Australia.

I apologize if this glimpse into my life has bored you, but I would like to publicly thank my Guardian Angel for a job well done.

*The Breeze Village. Villa 35, St Tropez Terrace, Point Lonsdale, Vic 3225*

