

MEMORABLE CAREER MOMENTS: *Thanks to my Guardian Angel, who ensured I met the right mentors and lucky to be in the right place at the right time.*

- 2024 Retired The Breeze, Point Lonsdale
- 2023 General Manager A.I.T.C Communications. (Hon)
- 2022 – 23 - 24 Conducted a series of cooking classes in The Breeze community (Hon)
- 2022 Volunteer to cook for “Feed me” a community support for people in need across the Bellerine Peninsula (Unfortunately stopped with bad back).
- 2022 Initiated and chaired selection panel for a Professional Development Scholarship for an Australian Commercial Chef.
- 2021 Initiated “Best of The Best”: National Unique Award For Cookery /Students and /Mentors.
- 2020 Initiated and conducted over five months a professional chef forums on Zoom, exploring covid issues industry will encounter after covid. (International participation included chefs from - China - Korea – Thailand) Topics addressed:
1. Will the Australian Commercial kitchen culture change be following this pandemic?
 2. What support and / or online resources will help cooks and chefs through this crisis?
 3. Will membership of a professional association be a career asset for Australian chefs post Covid-19,
 4. Is this the final curtain for chefs’ associations as they currently operate.
 5. How could the pandemic reshape the delivery of culinary education and What may we expect in the new normal?
- 2020 Initiated and conducted with Catherine over 10 monthly zoom sessions the Lilydale Probus Happy Hours to keep club alive.:
- Initially conducted training by phone for members who were unsure of how to connect and use zoom.
 - Participants were given a theme and turn to discuss over zoom.
 - “ A Progressive dinner in which each had to prepare, a course to show and describe at home, - “All about Flowers “
 - “Demonstration cutting a cooked chicken”. -” Making a iced Christmas Pudding” -”. My favorite Book”. -”. My Favorite Music”.
 - “. My pet in incarceration (Where their pet could be their partner) -” Trivia night”. -”. What painting is this?”. -”. Would I lie to you?”.
- 2017 – 2019 Chair of Jury Wandee International Culinary Competition- Bangkok - Thailand
- 2018 Wrote and published members handbook for A.I.T.C.
- 2016 Wrote and webmaster A.I.T.C website. Re wrote Salonculinaire.com – AusChef.com – Chefpedia.
- 2015 Convened an interested committee to start the Australian Institute of Technical Chefs Association (AITC)
- 2014 Published "AM I CHEF?". 2 Editions sold out prior to current online version.
- 2014 Restaurant Reviewer - Gault and Millau & AHA
- 2013 Jury for Les Toques Blanches – Chaired CHEF Jury – and Copper Skillet Competitions.
- 2012 Ministerial Appointed Board Member of Fish Names Committee Australia.
- 2012 – 2011 Chaired Jury for the National "Chef of the year" in Sydney and Melbourne.
- 2010 Awarded "Foodservice Suppliers Association Australia" (For Excellence) Chairmans Award.
- 2011 Introduced "The Knowledge Now" program into Tafe and Private providers.
- 2010 Chairman National "Chef of the year" Sydney and 2009 Melbourne Jury.
- 2010 Wrote and introduced the "World Championships in Culinary Knowledge" on the web.
- 2009 Developed Australia’s first web driven program to deliver a Certified Chefs Program.
- 2009 Created an online Global Championships in Culinary Arts Knowledge. - Hundreds participated.
- 2009 Identified in "Great Chefs of Australia" as originator of “Australian Culinary Codes of Practices” for Professional Chefs.

