

- 1988 Recipient of a Churchill Fellowship to undertake a study of curriculum in culinary schools in the United States of America and Canada.
- 1987 Member of the selection panel for 1988 Victorian Culinary Olympic Teams.
- 1986 – 1993 Head of Department selections panel for department staffing of Hospitality at Chisholm Institute of TAFE
- 1986 – 1989 On project team to assist with the design, and layout of the training kitchens, restaurant, classrooms of the Dandenong College of TAFE
- 1981 – 1987 Initiated, directed the biannual "Champion State of Professional Cookery Competition in which every State in Australia competed. (1981) .
- 1981 – 1987 Developed course materials and taught commercial cookery - Ice Carving- Sugar Work -Fruit and Vegetable carving - Margarine Modelling
- 1984 – 1985 Project manager and coordinator for curriculum course material for the apprentice cooks curriculum in Victoria.
- 1983 – 1984 Initiated, obtained sponsorship to send a team of apprentice cooks to the Culinary Olympics. (Team won Australia its first Gold (Trainees).
- 1883 Represented Australia – as a cookery judge / technical expert in the 1983 WorldSkills international finals in Linz Austria.
- 1883 Invited as visiting lecturer and adviser on the introduction of apprenticeship in cookery to the Sunraysia College TAFE in Mildura.
- 1984 Awarded by A.F.M.A for "Outstanding Contribution to the Hospitality Industry
- 1984 Member of a committee looking at the skill / training and requirements of apprentice cooks in Victoria.
- 1981 – 1983 Project Manager for the Apprenticeship in Cookery Curriculum.
- 1983 Member of the Vic Institute of Secondary Education Accreditation Committee on the introduction of catering subjects into secondary schools.
- 1983 Industry representative committee to conduct a needs analysis for the first post apprenticeship qualifications in commercial cookery in Victoria.
- 1983 March Closing down all four training kitchens at 8 AM. And coordinating 7000 meals over 3 days at William Angliss College for Ash Wednesday
- 1977 – 1983 Invited to exhibit on President's Table: 1977, 1979, 1981, and 1983.
- 1979 One of two chefs catering at the State Dinner for Their Majesties King Hussein and Queen Elizabeth held at Government House Melbourne.
- 1977 Secretary to the very first cookery competition staged in Melbourne by professional cooks for industry.
- 1976 One of two chefs catering for functions for Majesties King Hussein and Queen Alia and Her Majesty Queen Elizabeth0 Government House Victoria.
- 1972 – 1983 Medals won in Food Service competitions -Eighteen Gold, Silver and Bronze medals (Family total over 50 medals and culinary competition awards)
- 1981 Awarded by A.F.M.A as a member of the National Australian Culinary Olympic Team.
- 1981 Competition Trophy In recognize the honoraria services given by George. Hill to that area.
- 1973 – 1974 Visiting Hamilton Base Hospital as honorary guest chef at Annual Charity Dinners.
- 1972 – 1881 Taught all three Apprentice cooks who were awarded the Victorian Apprentice of the year in all trades all Victoria.
- 1980 Gold medal in the 1980 Culinary Olympics as the – Australian National Team Member" Frankfurt, Germany. "
- 1981 Identified as "Hors Concours by A.G.P.C (Beyond competition) after winning three consecutive gold medals in the open category.
- 1970 – 2023 Author various technical books . Address at the World Association - Speaker at Rotary Clubs -Speaker at National Art Council on Food Art
- 1956 – 1972 Commercial Apprentice cook Commis, Chef de Partie Executive Sous Chef Executive Chef, and usual career steps between.

