

- 2005 A Training Kitchen was named after George Hill. Wagga Wagga.
- 2005 Invested with National Life membership of the Australian Culinary Federation.
- 2005 Initiated and published the World's First Virtual Salon Culinare on the internet.
- 2004 Inaugurated by Les Toques Blanches as a "Pioneer".
- 2000 Awarded Black Hat by Australian Culinary Federation Victoria.
- 1999 Director Fine Foods / A.G.P.C Salon Culinaires, 1995 -1997- 1999.
- 1997 – 2003 Initiated, directed, and sponsored two Food service exhibitions / Salon Culinaires in the Yarra Valley/Dandenong Ranges
- 1975 – 1999. Director – Fine foods Salon Culinaires,
1999. Designed skills upgrade and training program for cooks on Lihir Island
- 1998 Director of the Individual World Championships in Cookery in Melbourne. 19 Countries participated.
- 1998 Awarded Life Membership of the Australasian Guild of Professional Cooks.
- 1996 Recognised for support from "Australian Hospitality Review Panel" and "Tourism Training Network".
- 1994 Awarded by National Australian Foodservice Equipment Suppliers "Excellence and Dedication as a Hospitality Educator
- 1986 – 1994 Appointed - Chisholm Institute of TAFE .Head Hospitality and Tourism Studies Department.
- Initiated Internship program, which sent groups of students to Japan.
 - Arranged a reciprocal visit of member of cookery staff to University of Houston, USA.
- 1994 A training demonstration bar classroom dedicated in the name of George Hill at Chisholm Institute of TAFE.
- 1992 – 1993 On Victorian committee for the development of competency curriculum in commercial cookery.
- 1992 – 1994 Regular program on food with wine topics on radio.3UZ. And some TV shows
- 1992 Visited students attending the Hospitality internship program – “Now Resort Hotel chain “in Katsatsu, Japan.
- 1992 Chairman: Work Skill Victorian Region Cookery
- 1973 – 1986 Commercial cookery teacher, Senior Teacher, Head of Foods Department, Training Development Program Manager. William Angliss College
- 1990 Invited Dr Joseph Cioch, Dean, Conrad Hilton Hotel School, University of Houston, as a visiting professor to Department, Dandenong College.
- 1990 Advisor to the Armed services cookery and stewarding courses on trade qualifications.
- 1990 Advise Armed services cookery team to the Culinary Olympics participation in the 1990 Culinary Olympics.
- 1989 Member of Dandenong Council project committee into the review of meals on wheels services to the area.
- 1989 Judged the New Zealand Master Chefs Association at the "Food and Wine Festival.
- 1988 Initiated "Trans - Tasman Trophy competition for Australian and New Zealand culinary Institutions. (Initially Waikato v Dandenong)
- 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.

