

- 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 Elizabeth 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.

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 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
 On the SS Chitral and winning a fancy-dress competition dressed as a cook,
 which started a vision that I will always be a cook. **And a cook I am and** have lived my dream with the help of my angel.

