

## MEMORABLE CAREER MOMENTS: (Assignments by year)

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

### 2025

- Conducted *Series 4* - Cooking Classes - The Breeze
- Visited Gordon – Sugar Demonstration
- Cooking Class - (Indian Banquet)
- Designed Community Treasure Hunt for 2026

### 2024

- Conducted *Series 3* Cooking Classes (degustation for 24 residents): French - Traditional Italian - Global Pies
- Honoured with an Order of Australia (AM) for significant service to the culinary industry and community
- Delivered online culinary knowledge session for Northern Territory chefs (*Chef of the Year*)

### 2023

- Conducted *Series 2* Cooking Classes (degustation menus for 24 residents): Pasta-Thai- British Isles- Canadian- Picnic Foods
- Initiated annual cooking classes in The Breeze community (Hon)
- General Manager, A.I.T.C Communications (Hon)
- Chaired *Best of The Best*: National Award for Cookery Certificate 2-3-4 Students and their Mentors
- Directed and chaired for A.I.T.C, the selection panel for Professional Development Scholarship for Australian Commercial Chef

### 2022

- Introduced cooking classes *series 1* and foodie club - (three-monthly series): Christmas with turducken Iced Christmas pudding
- Volunteered at *Feed Me* (Bellerine Peninsula) – ceased due to back issue
- Initiated and chaired selection panel for Professional Development Scholarship for Australian Commercial Chef
- Chaired *Best of The Best*: National Award for Cookery Certificate 2-3-4 Students and their Mentors
- Moved to The Breeze, Point Lonsdale

