2009

- Developed Australia's first web-driven Certified Chefs Program
- Created online Global Championships in Culinary Arts Knowledge
- Originated Australian Culinary Codes of Practice for Professional Chefs
- Featured in Great Chefs of Australia as an educator)
- Delivered skills upgrade programs for cooks on Lihir Island

2007

- Initiated first web broadcast of a culinary competition in Australia (Nestlé Golden Chefs Hat (Rerth))
- Published extensive professional quizzes for chefs on Salonculinaire.com
- Wrote and published with Moodle testing of chefs knowledge all levels on web 52 topics 50 plus questions hundreds of graphics

2005

- Published World's First Virtual Salon Culinaire online
- Training kitchen named after George Hill (Wagga Wagga)
- Awarded National Life Membership of Australian Culinary Federation

2004

- Co-owner and manager of Rosehill Lodge (Epicurean B&B) Rated 5-star food by The Age
- Inaugurated as Pioneer by Les Toques Blanches

2000

Awarded "Black Hat" by Australian Culinary Federation Victoria

1999

- Director, Fine Foods / Australasian Guild of Professional Cooks (A.G.P.C) Salon Culinaires
- Designed skills upgrade program for cooks on Lihir Island



