

#### 1984

- Sent apprentice team to Culinary Olympics – Australia's first Gold (Trainees)
- Awarded by AFMA for "Outstanding Contribution to Hospitality Industry"

#### 1981

- Gold medal at Culinary Olympics (Frankfurt) as Australian National Team Member
- Initiated Champion State of Professional Cookery Competition (national)
- Developed course materials for ice carving, sugar work, fruit carving

#### 1979

- Catered for State Dinner for King Hussein and Queen Elizabeth at Government House Melbourne

#### 1971–1984

- Multiple medals in culinary competitions (18 Gold, Silver, Bronze)
- Cookery teacher, senior teacher, Head of Foods Department and Program Manager: William Angliss College

#### 1956–1971

- Career pathway : Apprentice Cook → Chef de Partie → Executive Sous-Chef → Executive Chef

#### QUALIFICATIONS:

- Apprenticeship in Cookery
- City and Guilds London Institute Cookery Qualifications: 147, 149, 151
- Certificates in Economics, Maintenance, Small Business, Wine and Spirits, Introductory Law, Time Management
- Diploma of Applied Science (Food and Foodservice) – R.M.I.T.
- Trained Trade Instructor Certificate
- Diploma of Technical Teaching
- Management Development Program – Australian Administrative Staff College
- Workplace Assessor and Industry Assessor

