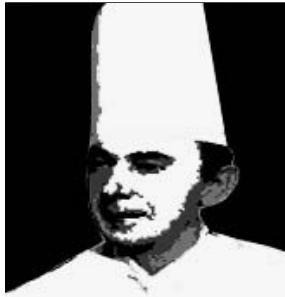


John Doe

Australian Institute of TechnicalChefs 2017 - 19



Workplace - XYZ

Position - Chef de Cuisine

Melbourne - Victoria



My Culinary Journey:

I am fortunate to have worked in some great kitchens with many amazing chefs in Australia and overseas.

It all commenced about 18 years ago in a small restaurant in the city of Melbourne as an apprentice cook and attended the old school type of training for three years during my four year apprenticeship. Keen to prove myself, I successfully entered many culinary competitions with each becoming a stepping stone, an achievement, and a constant motivator in my early cookery career.

What suddenly changed, was a year after I graduated from William Angliss Institute as a qualified cook I found myself on a plane in 2003 to work in London to fulfill my dream.

After working and learning for six years of real sweat, and a huge learning curve, in 2009 it was time to return home to Melbourne and settle down to a normal life.

I am now driven to create a safe and fun place for my brigade to work as a team; I firmly believe that culinary skills and knowledge are

essentials in any cookery career, however, it's the vital professional attitude that makes a genuine chef, and a leader.

I'm heavily involved with my local Tafe, often invited as a culinary judge, and just love to see our young chefs meet their dream especially knowing that our apprentices are the chefs of the future.

I'm a strong believer in classical cookery and carefully change dishes on the menu to reflect the modern way food is prepared and presented in the new age Australian Cuisine.

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