**Presidents Report: AGM 2019. Annual General Meeting**

Australian Institute of Technical Chefs Inc. Monday 28th October 2019 - *National Broadcast through Zoom*

This evening I am delighted to deliver the Presidents report to the Australian Institute of Technical Chefs Annual General Meeting 2019.

I welcome all who are personally attending and those who are here through technology on Zoom.

**First and foremost I personally thank council for their invaluable contribution in the past year.**

* **Ross Hardman**- Senior Vice President- for providing great support and tirelessly working on unique projects.
* **George Hill**- VP communications, for keeping us engaged, our web master who does lot of work behind the scene.
* **Robert Ford** - a secretary par excellence! - Prepares Agenda Records Minutes, prepare Consumer Affairs Documentation and much more
* **Jason Wilkes** - Treasurer for ensuring the financials and budget management who is always up to date.
* **Andrew Wisken** - Register who is constantly busy in selection Processes/ Committee Audits Applications and CPD Approves Applications
* **Kevin Starow** – Branding, a common look, feel, and approach for AITC and keeping on the net
* **Martin Probst** – Marketing, for keeping up with the press releases and a passionate motivational speaker.
* **Leslie Chan** – Education/Industry liaison, for continuing contacts with providers and promoting partnership with industry
* **Jeffery Gear** – R&D for Organisational improvements investigate software for future.

**I also thank the AITC field officers who are local contacts in various regions across Australia.**

* **Belinda Santa ( Acting**) - Australian Capital Territory
* **Prakash Chand** - New South Wales
* **Jason Wilkes** - Northern Territory **-**
* **Jeffrey Gear-** Queensland: Brisbane to Cairns
* **Shayne Greenman -** Queensland: NSW to Brisbane -
* **Roger Pearson -** South Australia -
* **Steve Bennett -** Tasmania -
* **Greg Turner –** Victoria
* **Ian Sescon -** Western Australia

**I additionally request all members to note the sponsors identified on the website.**

**Box Hill Institute, Chef Works Australia, Comcater Foodservice Equipment, Comcater Rational , Dilmah Tea , Fine Foods , Marian Vale Blue, Moffat Catering Equipment Australia , Robot Coupe Sanjeev Gill , Simplot, University Food Group and Unox**

**AITC achievements:**

I am pleased to demonstrate that TChef is much more active, firmly established. Legally and with government agencies, the support of other chefs associations, and those who understand professional standards in an occupation. The highlights of this year are as follows;

**SKILLSIQ -** A huge thank you to all members who passed on their valuable feedback for Tourism, Travel and Hospitality industry reference committee (IRC). All the feedback and suggestion were collated and submitted to **Melinda Brown**, General Manager, Skill IQ confirmed by email that our submission and detailed feedback was received via the online form and has been reviewed and analysed along with that received from other stakeholders. She further stated that the themes from our feedback were consistent with that from other stakeholders and it has provided valuable ‘food for thought’ for the sub-committee to consider in moving forward. Along with me the AITC members attended second consultation forum at Hotel Marriott and I am pleased to announce that now AITC has been invited by SkillsIQ to be part of an important project of which is in collaboration with the Victorian Government and the Office of the Victorian Skills Commissioner.

**Victorian Tourism Hospitality and Event Network (VTHEN)**

VTHEN was held at Box Hill Institute on 9th march 2019. Two of our AITC members Chef George Hill and martin Probst were invited to be guest speakers. George’s presentation was fully based on AITC mission and principles and it was well received by audience, I had a very positive feedback. Martin’s presentation on ‘*WHY TEACHERS TEACH BUT LEARNERS DON’T LEARN’* was an eye opener for the whole crown and made them think outside of box.

**3rd Annual RUOK? Fundraiser Forum**

Represented AITC at R U OK? Fundraiser forum organized by ACF at Melbourne University. The highlight this year was the book launch of "Chefs Stories Unmasked" with contributions from respected chefs and industry insiders this is the positive story that needs to be told. Crowd favorite Josh Jones-RUOK? Ambassador was back to check how we're going.

**Proud to be chef launch**

I was invited by Fonterra to attend Proud to be chef, celebrating 20 years launch on 12th August at Element Hotel, Richmond. Mark Normoyle’ is new face of Proud to be Chef Programme. It was great to see our member Martin Probst motivational presentation on mental health.

**Indian Business and Community award (IABCA)**

AITC is featured in IABCA award as I was nominated one of the finalist in Business leader or Professional of the year and Tourism, Hospitality and Catering Award.

**Higher Education Skill Group (HESG) Fellowship 2019**

I have been awarded HESG 2019 fellowship by Department of Education and in conjunction with International specialized Skills Institute, Victoria. My research will focus on an improved understanding and capabilities processed by cookery students in Victorian TAFE system and the competencies and capabilities the current industry needs.

AITC council and members also judged, represented and contributed in following events:

* **World skills Australia Regional cookery Competition, East Region** – Box Hill Institute
* **World skills Australia Regional cookery Competition- Western Victoria**- South West TAFE- Warrnambool
* **World Skills National Cookery – Workshop-** New Delhi, India
* **Awards of Excellence cookery competition, Les Toques Blanches-** Holmesglen institute
* **Aus.-TAFE culinary competition** – Melbourne Polytechnic
* ***Chef of the Year, Food service Australia:*** Melbourne Exhibition and convention Centre
* **AITC Judging at Wandee Culinary Technical College-** Thailand
* **Invigilator** – Le Cordon Bleu, Melbourne

My focus for 2020 is on running a several professional development sessions to upskill our members to create more value. I urge all members to get involved, attend our meetings and provide feedback for improvement. Remember we are NOT a social club but a professional organisation who value and care for our industry and the standard.

I would like to thank the committee for their efforts and valuable contribution over past year it makes the role of President a lot more pleasant when working with such a committed team.

I look forward to seeing 2020 continue the upward trend of success in our AITC.

Culinary Regards

**Daman**

**Daman Shrivastav**

**President**

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