

Australian Institute of Technical Chefs Inc.



The decision has arrived:

The “Best of the Best” jury of the semifinalists now reveal who they have chosen to be the finalists in the Best of the Best Australia Wide Culinary Competition.

The Australian Institute of Technical Chefs (AITC) announces:

- THE SEMIFINALS JURY
- THE THREE FINALISTS IN EACH CATEGORY
- THE FINALS JURY

The Jury will convene on Thursday 16th September.

- Cert II candidates will be interviewed between 1 PM to 2.00 PM **Melbourne time** and will have notionally 20 minutes each with the panel
- Cert III candidates will be interviewed between 2 PM to 3.00 PM **Melbourne time** and will have notionally 20 minutes each with the panel
- Cert IV candidates will be interviewed between 3 PM to 4.00 PM **Melbourne time** and will have notionally 20 minutes each with the panel
- The jury will have 10 minutes in each category to discuss and vote.
- Candidate will be advised by email of the Zoom link and exact time to logon
- Zoom link is to be kept confidential
- Candidates (on login) will wait to be admitted at their scheduled time.
- Candidate will need to arrange to log in at their interview time using a desktop with camera and microphone switched on.
- Candidates who have not used the Zoom platform before, are advised to practice and may request a trial run with AITC competition administration or preferably obtain local or nominator advice
- Nominators should prepare their candidate
- Candidates who do not appear at their allocated time will forfeit their nomination
- Candidates may have a guest to assist them login, however, guest must remain completely silent during the interview and are not permitted to mentor the candidate during the interview.
- Candidates should prepare and practice being interviewed on a zoom platform.
- All Jury will receive full nomination details and descriptions prior to the interview
- Candidates will not be allowed to remain immediately on zoom after interview.
- Candidates must login with their name or will not be admitted.
- Nominators should cross check with their candidate to ensure receipt and understanding of this announcement.
- Nominators should check to ensure they or their nominee has registered a return email to receive the login details. This should be actioned with a return email to this announcement.

To reach these finals, candidates (3 in each category) have been carefully scrutinized independently by Chefs, Hospitality Consultants, Executive Chefs and Cookery Teachers.

The Institute acknowledges the jury of the semifinalists selection round:

- *Competition Directors George Hill - Black Hat - Abhishek Roy - Hospitality Trainer / Assessor*
- *Julie Armstrong - Foodservice Teacher Consultant and Examiner*
- *Sue Saunders - National Business Manager Food Service*
- *Paul Shay - Chef Queensland*

The decision was incredibly close and extremely difficult. In some cases, a fourth placed candidate just missed out by 0.3 Our sincere congratulations to all the 22 semifinalists who need realise the full significance of the name “ **The Best of the Best**” The semifinalists are the **Best** and identified they are the finest out of hundreds

of potential candidates from Australia. They are equally identified as leaders. We now need to establish who is the **Best of the Best**.

Your consolation is:

- You really challenged the judges
- You demonstrated areas of excellence across Australia
- You clearly show which chefs, employers, colleges, institute, and teachers who practice at the forefront in the industry across Australia, not by words, but by evidence.

Who becomes the winner now relies on the candidate confronting a completely different jury of five hospitality professions who will assess their personality, characteristics, and attributes among other things?

Achieved accrued scores of finalists are not applicable, all candidates start from 0 at the final interview.

The finalists jury comprising of a panel of 5.

- The AITC President
- One of 3 Black Hat Chefs
- One sponsor representative
- Two rotating Institute accredited professional chef members.

National Finals Jury

- Sarah Maric President AITC Interviews all
- Nick Blackmore Black Hat AITC Member category 11
- Bernd Uber Black Hat AITC Member category 111
- George Hill Black Hat AITC Member category IV

Sponsor Representatives

- Humpty Doo Barramundi Peter Hilcke, Tas/Victoria/SA Sales Manager
- Dilmah Tea Bernd Uber Governor, Dilmah Tea Empower Culinary Schools - Sri Lanka
- Wayne Manney Production Manager University Meat

Victorian and Interstate TChefs representatives from QLD NSW VIC:

- Robert Ford AITC Secretary
- Mark Normoyle TChef accredited
- John Deane TChef accredited
- Jeffrey Gear AITC Council

When it's all concluded, the winner will have been individually assessed by 10 professionals and have progressing forward in four distinct steps.

Stages that aimed to clearly identify the National Best of the Best Culinary AITC- Humpty Doo Barramundi – Dilmah Tea – University Meat winners

The winner will be announced within a week after the jury decides who is the winner.

We recommend that this information and achievement is brought to the attention of media networks, managers, principles, directors, and administrators.

Good Luck Not only to the candidates, but also the panel who have an exceptionally difficult task. However, an Olympic Gold can be won by a 1000 of a second, a Melbourne cup won by a nose and nothing is really worth achieving that is easy to get.

The Best of the Best AITC- Humpty Doo Barramundi – Dilmah Tea – University Meat 2021 Finalists:

Candidates: Please NOTE:

- **Your interview time**
- **Login only 1 – 2 minutes before scheduled entry**
- **Who will interview in each category.**

CERTIFICATE II IN KITCHEN OPERATIONS					
CATEGORY	ACCRUED SCORE	FEATURED EMPLOYER	FEATURED COLLEGE / INSTITUTE	FEATURED NOMINATOR /TEACHER/ CHEF/ EMPLOYER	STATE
Isaac Battrick	90.6	The George Tavern	Bishop Tyrrell Anglican College	Jenny Gurr	NSW
Hannah Gunton	91.6	Coal River and Co	Bishop Tyrrell Anglican College	Jenny Gurr	NSW
Amy Luxford	90..8	Wollondilly Anglican College	Wollondilly Anglican College	Kelly Evans	NSW
Interview Details:					
Candidate			Login Time	Interview Panel - ALL - 1.00 PM 2.00 PM	
Isaac Battrick			1.00 PM	<ul style="list-style-type: none"> ➤ Sarah Maric ➤ Nick Blackmore ➤ Peter Hilcke ➤ Robert Ford ➤ Mark Normoyle 	
Hannah Gunton			1.20 PM		
Amy Luxford			1.40 PM		
Chair Co - Director George Hill					

CERTIFICATE III COMMERCIAL COOKERY					
CATEGORY	ACCRUED SCORE	FEATURED EMPLOYER	FEATURED COLLEGE / INSTITUTE	FEATURED NOMINATOR /TEACHER/ CHEF/ EMPLOYER	STATE
Krystal Copley	96.6	Palmerston Regional Hospital	Charles Darwin University	Andrew Grey	NT
Semra Peach	90.6	Delish Fine Foods	TasTAFE Drysdale	Matthew Fraser	TAS
Thanutya Waite	89.2	Monsoon Thai	TasTAFE Drysdale	Veronica Whitney	TAS
Interview Details:					
Candidate			Login Time	Interview Panel – ALL – 2- 00 PM 3.00 PM	
Krystal Copley			2.10 PM	<ul style="list-style-type: none"> ➤ Sarah Maric ➤ Nick Blackmore ➤ Bernd Uber ➤ Robert Ford ➤ John Deane 	
Semra Peach			2.30 PM		
Thanutya Waite			2.50 PM		
Chair Co - Director George Hill					

CERTIFICATE IV COMMERCIAL COOKERY					
CATEGORY	ACCRUED SCORE	FEATURED EMPLOYER	FEATURED COLLEGE / INSTITUTE	FEATURED NOMINATOR /TEACHER/ CHEF/ EMPLOYER	STATE
John McFadden	96.8	GOODROP OIL	Le Culinare Hospitality Institute	Brad Bennett	NSW
Watcharasiit Thamwarawat	81.6	Royal South Yarra Lawn Tennis Club	Frontier training and technology	Jake Ward	VIC
Sahil Mongia	79.5	Jetty Road Brewery	ALTEC College	Abhishek Roy	VIC
Interview Details:					
Candidate			Login Time	Interview Panel – ALL – 3.00 PM 4.00 PM	
John McFadden			3.20 PM	<ul style="list-style-type: none"> ➤ Sarah Maric ➤ Bernd Uber ➤ Peter Hilcke ➤ Robert Ford ➤ Jeffrey Gear 	
Watcharasiit Thamwarawat			3.40 PM		
Sahil Mongia			4.00 PM		
Chair Co - Director George Hill					

- **There is a confidential 10-minute discussion – confidential vote - break between each category.**

George Hill - Competition Directors George Hill - Abhishek Roy 7 September 2021