

# Statement of Project Support

Provided by Matthew Maslak- Operations Manager Borthwick Foods

Matthew Maslak: (background and credentials)

I am currently the Operations Manager at Borthwick Foods, a niche Food service distribution business located in Mulgrave Victoria.

We provide a range of quality locally made and manufactured menu solution foods and hospitality options, to our 2000 end user customers, both here across Victoria, and as far away as Perth WA.

Priding ourselves on a Chef focused Food service team, we strive in customer service and its end user's success.

This is possible, largely due to the dynamic supply chain provided, allowing us the ability to scale up and down, from custom products and through quality core lines.

These of course are up to date and on trend for appealing our clients, customers and so on.

Apart from my position at Borthwick Foods, I am honoured to be the Vice President (Victoria) of the Australian Culinary Federation.

This is a non-for-profit organisation, with a primary focus to keep the Culinary with camaraderie, education, and further training.

Our members are from both young people looking to join the industry, as well as established Chefs, who come together as a group and target specific industry issues and share upon its skills base for all members and the entire industry itself.

I am also the Culinary Program Manager at Global Hospitality Group, managing the kitchen consulting operations, of overseeing the dynamic kitchens for Global Events,

Some of my triumphs include success at the recent Rugby World Cup in Japan, Gold Coast Commonwealth Games, Music Festivals in the UK, and Taiwan University Games.

My background in the Melbourne food scene includes, opening of Hawker Hall in Windsor and the food concepts and styling of the Australian Open.

This combined this with training in fine dining at some of Australia's finest 5-star hotels has helped in the creation and development in exquisite food and techniques from many constituencies.

My favourite menus reflect modern Australian cuisine with a balance of ingredients and cooking techniques combined with operational outputs.

I prosper on strong time-management skills, the ability to plan, prioritize and problem solve; with an emphasis on clear communication, operational organization and planning for success provides clients.

## SUPPORT FOR THE PROPOSED PROJECT

What an amazing concept to get behind, this is what cooking shows have been missing!

Having worked heavily in the industry for 20years now; to be involved and to support a project such as this is of great interest to me for several reasons.

The project conglomerates the link between our traditional/ authentic foods from our great multicultural and diverse migrant people in the aging population, and some great young and upcoming talent within the Australian food scene.

The show highlights a collaboration between the young and the old as the chefs are educated then challenged to re-create a dish and keep the authenticity of food, and present the dish in a modernised manner, without sacrificing flavour.

Being major events based, I am pleased that the project is not placing a focus on restaurant Chefs/ judges and contestants. With the correct team, the project can focus on some hand-picked Food Service/ Hotel/ catering Chefs as opposed to the A La Carte named Chefs/ owner operators.

This will assist greatly in opening new opportunities for the new talent and educate them and a generation of new chefs on authentic traditional foods and techniques.

A project such as this should be able to provide the end user/ viewer with a sense of humbling feelings, and hopefully encourage them preserve their food heritage.

It is also expected the program will incite their interest into the food industry and its workers but also learnings from that authentic food base, which we all know being such a great multicultural country and society here in Australia.

A project opportunity that is too important to pass up!

Regards

*Matthew Maslak*