

Media Release

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Apprentice baker building a sweet future

Making gingerbread houses is still a traditional way of celebrating Christmas in many families, especially in Europe.

This year, TAFE Queensland Brisbane baking apprentice Courtney Stevens has joined in the tradition but given it a quirky twist, winning the Apprentice—Innovative category at the 2014 National Baking Industry Association's (NBIA) Gingerbread House Competition.

Courtney's Roman Colosseum-inspired design impressed the judges with its originality, as well as its traditional gingerbread colour and overall aroma.

"When the opportunity to compete in the gingerbread house competition came up I thought it would be a great experience to show off my passion for baking," she said.

"Being my first gingerbread house of my own creation I tried to create something I knew well and loved, hence my decision to make the Colosseum.

"This amazing piece of architecture with layers of history be holds many complex features, in which I wanted to incorporate into my house. After first creating a basic design, I then continued and added more and more pieces until my masterpiece was completed and the end result being something to be proud of."

The 2nd year retail baking apprentice from Ipswich, who also works at the Standard Market Company at the Gas Works in Newstead, discovered her love for pastry and dessert making while undertaking a commercial cookery apprenticeship last year.

"After a short amount of time I decided to make the change to become a pastry chef," Courtney explained.

"Starting from a young age I've always had a strong passion for food and watching my mother cook always created a drive in me to create my own unique products."

The NBIA donated all the entry fees and masterpieces from the competition to the Ronald McDonald Foundation.

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