

Media Release

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Apprentice chefs do battle for top gastronome gong

TAFE Queensland Brisbane's College of Tourism and Hospitality (COTAH) commercial cookery apprentices have pitched themselves against each other for a showdown of their culinary skills, and to take out the title of 2014 Apprentice Chef of the Year.

The finalists are each issued with a mystery box of ingredients that must be used to produce one sweet and two savoury canapés. Using their skills, knowledge and experience, each finalist must create their recipes, then prepare, cook and present their dishes for 100 guests.

The shortlist of finalists will also be interviewed by a judging panel of industry chefs including Patrice Falantin, Executive Chef at Sofitel Brisbane, Damian Heads, Owner and Executive Chef of Woodland Kitchen and Bar in Sydney and Samuel McCrystal, Executive Chef at The Summit Restaurant Mt Coot-tha. TAFE Queensland Brisbane COTAH teachers Rene Leu and John Perraton are also on the judging panel.

The major award winner will receive an international work experience package involving a four week placement at a 5 star Accor property in Asia, to work alongside international chefs and experience the diverse culinary offerings of the host city.

Awards will also be presented for International Cookery Student of the Year, Patisserie Student of the Year, the Nick Brida Award for Excellence and the Silver and Bronze Apprentice Chef of the Year.

Winners will be announced Monday, 27 October at an industry cocktail event to be held at 66 on Ernest Restaurant at TAFE Queensland Brisbane's South Bank campus.

The finalists...

Azraa Hayat (Kangaroo Point)
Camille Vanderzant (Indooroopilly)
Phuong Nguyen (Durack)
Roberto Madden (Everton Park)
Tayla Brady (Logan)

Tara Bain (Ormeau)
Lauren Tangey (Acacia Ridge)
Jay Patterson (Marsden)
Sarah Hockings (Annerley)

Images available on request

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