Team TAFE crowned with Golden Chef’s Hat

A team of two talented COTAH cookery students have been crowned national winners of the 2014 Nestle Golden Chef’s Hat competition.

Tara Bain and Rachel Male have done south Queensland proud by taking out the top gong at an event held in Melbourne overnight.

Both Tara (team leader) and Rachel (assistant) work at Queensland’s premier private establishment, the Brisbane Club, while completing their studies at TAFE Queensland Brisbane’s South Bank campus.

Tara, who has completed two qualifications including a Certificate III in Events and a Certificate III in Hospitality, started out as a school-based apprentice four years ago.

“I quickly grew a strong passion for cooking and the industry which lead me to pursue my career as a chef full time,” Tara explained.

“My mentor would be my chef [at the Brisbane Club] Shannon Kellam and other major influences would include my kitchen brigade at work.

“My goals are to travel and work through Europe to further my skills and knowledge within the industry.”

Tara is also going to compete as an individual in TAFE Queensland Brisbane’s Apprentice Chef of the Year competition, which will be held at COTAH’s restaurant, 66 on Ernest, on 27 October.

Rachel is currently enrolled in a Certificate II in Commercial Cookery at South Bank.

Image: Tara Bain (left) and Rachel Male (right).

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