Trifecta for Angliss Apprentice Chefs.

23 July 2015

Apprentices from William Angliss Institute have enjoyed exceptional success in the kitchens, winning a number of prestigious cookery competitions.

Press Club Restaurant apprentice chefs, Aimee Cahill and Emma Kaye who are completing their Certificate III in Commercial Cookery at William Angliss Institute won the Victorian challenge for the 2015 Nestlé Golden Chef’s Hat Award and will go on to represent Victoria in the national final in September.

Aimee is a level three cookery apprentice with Emma currently at level two, both working closely with executive chef and Masterchef identity George Calombaris.

Seventeen teams competed in the three-course culinary challenge.

William Angliss Institute Manager Centre for Food Trades and Culinary Arts Mark Agius said he was proud of all the apprentices who had participated in these competitions, including those who had won.

“These competitions are a very important part of training in the industry. It is great to see industry supporting these students and investing in their development.

“This is one way to ensure the next generation of chefs have the knowledge to work with the latest technology around new equipment with a range of products.

“Having the support of industry judges is another great way to mentor our current apprentices into future chefs,” Mark said.

A team of apprentices from the Institute also won the 2015 VICTAFE Cookery challenge, which is Victoria’s most prestigious TAFE cookery competition aimed at developing excellence and achievements in the Victoria student cookery community.

Mentored by professional cookery teacher Lisa Morrison, the team of level two commercial cookery apprentices Lachlan Maddigan, Ashley Kinnersley-King and Adrienne Coad won the trophy with their three courses judged on the best taste and presentation, professional practices and preparation.

Apprentice Lachlan Maddigan who is working at Fatto Bar and Cantina was also a runner-up in the 2015 Thierry Marx career development award competition. He shared this honour with level three pastry and cake apprentice Trent Richardson who is employed at the RACV Club.

They will both receive a culinary tour travelling to Victoria’s regional Otways Ranges and Bellarine Peninsula.
This includes an overnight stay enjoying a degustation dinner presented by Executive Chef - Michael Bannerman at the RACV Torquay Resort, and lunch indulging in the Spring Degustation Menu at Brae – one of Victoria’s most highly awarded restaurants.

Sixteen finalists were assessed by a panel of five judges on their technical ability and interpersonal skills including attitude, passion, goals and aspirations. Each apprentice presented two dishes.

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**About William Angliss Institute**

Established in 1940, William Angliss Institute is the specialist training provider for foods, tourism, hospitality and events industries. Offering short courses, certificates, diplomas and bachelor degrees, William Angliss Institute enrols approximately 18,000 students annually.

William Angliss Institute also conducts compliance and industry training with flexible learning solutions and training delivery options to suit the needs of organisations across Australia. Offshore, international partnerships continue to grow with training programs delivered globally.