

This year, everything Kenneth cooked turned to gold.

Congratulations to Kenneth Bryce of the Heritage Hotel, Brisbane for winning the Nestlé Golden Chef's Hat Award. From the State and Territory Cook-Offs to the National Final, Kenneth had the touch of gold. Not Kenneth won't be the only winner. Twenty seven young apprentice cooks proved beyond a doubt that the quality of Australian cooking is world class.



These young cooks took on the heat of competition creating dishes that showed a creativity and an understanding of produce that far exceeded their level of experience. This year's finals were held at the Centralian College, Alice Springs where nine teams (three per team) who were cook-off winners from each State and Territory, competed over three grueling days.

Each finalist was judged on theory, cooking, serving and presentation by a panel that represented some of Australia's most distinguished cooking professionals.

These are the stars of tomorrow and the industry itself should be congratulated for supporting and encouraging them in their quest for gold. Next year you could be the one with that touch of gold.

But you won't know unless you get all the details for next year's Nestlé Golden Chef's Hat Award. Go for gold. Call Barry Wright on behalf of the Catering Institute of Australia Guild of Cooks on 0412 772 020 or e-mail wrightyb@hotmail.com now.



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Nestlé Golden Chef's Hat Award

How to get to Forty One, London and Singapore without having a booking.

If you win, you too may be travelling to an exciting destination to experience what the world has to offer in good food. So stop reading now and call Barry Wright on his mobile, 0412 772 020 or email wrightyb@hotmail.com to get all the details.



Enter the Nestlé Golden Chef's Hat Award and you're on your way.

Last year's winner, Kate Conroy went from the W.A. Turf Club to six nights in Singapore visiting the area's largest food expo, the Food Asia Trade Show.

In 1999 it was Jamie Farnham's turn, taking gold and leaving an apprenticeship at the Annandale Ex-Servicemen Club to join Sydney's highly-praised restaurant Forty One. While 1997's winner Rebecca Steiner went on to win the Big Brother Movement Scholarship and found herself in the tony parts of London experiencing The Bitt, The Dorchster and The Mousam Club restaurant. Not bad for a bunch of apprentice chefs under the age of twenty five. And that's all you have to be to enter.



Who knows, next year you could be in Paris, Rome, or MG-Ganga. Who better way you look at it your career could be world-class.

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Nestlé Golden Chef's Hat Award

Win this Award, and the world will be eating out of your hand.

Enter the Nestlé Golden Chef's Hat Award this year and your career could turn into fine grass overnight.

This is the Award that Nestlé Food Services has proudly sponsored since 1988.

An Award judged by the industry's best that has given young apprentice chefs the chance to travel the world and achieve successful careers in some of the world's top restaurants.

And 2000 could be your year to do the same. But it won't come to you on a plate. It will come however by calling Barry Wright on behalf of the Catering Institute of Australia Guild of Cooks on his mobile 0412 772 020 or e-mail him at wrightyb@hotmail.com and ask for all the



details on how to enter.

The Nestlé Golden Chef's Hat Award is as much about encouraging Australian talent through competition and constructive criticism as it is about discovering our next great chefs.

Enter now and you won't just have the world on your plate, you'll have it eating out of your hand.

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Nestlé Golden Chef's Hat Award

If you think competing is tough, try being a judge.

From June 12 to June 15, 2000 at Centralian College, Gillen House, Alice Springs, the finalists from each State will battle

the heat of the kitchen in a bid to win the Nestlé Golden Chef's Hat Award. These apprentice cooks have already proven themselves to be the best that Australia has to offer.

Being the best they will be creating meals guaranteed to withstand the scrutiny of the toughest critic.

While this makes for excellent eating, it doesn't make for easy judging.

And so the judges - chosen because of their reputation - from both within the industry and from leading educational institutes, will have as much a fine judging as the apprentice cooks will have in

competing. And isn't that as it should be!

CHAIRMAN OF THE JURY
Mr. Tony McDonnell
Senior Lecturer, Cooking, Canberra
Institute of Technology

MEMBERS OF THE JURY

Mr. Chris Mason
Chairman of the
Catering Institute of
Australia Guild of Cooks

Mr. Alison Tark
Lecturer, Swinburn
Institute, Victoria

Mr. Dong Ralph
Lecturer, Griffith
University, Victoria

Mr. David O'Brien
Lecturer, Griffith University,
Victoria

Miss Barbara Steiner
Acting Winner



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Nestlé Golden Chef's Hat Award

