

Culinary and Food Processing News

Commerical Cookery Supplement

Winter 2009

Chocovic — The Sweet Taste of Success



L-R: Adele Whittaker (Cocoa Alliance) Khristina Mulyong (winner) Angela Tsimiklis (Patisserie Senior Educator)



The first Chocovic Chocolate competition was held in May.

Seven Patisserie students nominated themselves for this wonderful one day event. The students needed to create a chocolate themed dessert and produce one set of molded filled chocolates.

The judges on the day were Bert Mueller, Susan Carey from William Angliss Institute and special guest judge from Cocoa Alliance, Adele Whittaker. The quality of the desserts produced displayed the knowledge and skills the students gained during their training.

The winner on the day was Khristina Mulyong, who produced sensational

lemongrass chocolates and delicate white chocolate and Grand Marnier mousse with candied oranges.

The day finished with a presentation from Chris Coates the Director of Angliss National presenting the winning student with a signed copy of the Ramon Morato "Technical Chocolate" book. An encouragement award went to Ahamed Fakeer.

The Cocoa Alliance provided the students with gift bags of assorted chocolate items from the Chocovic range which ended the day with all students tasting the sweet success of chocolate.



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High Tea Highlight

“Breathtaking”, “mouth-watering” and “how wonderful” these were some of the words spoken by guests at the first Patisserie Department High Tea.

In June, a team of Patisserie Instructors and Stage Three students worked in conjunction with Events students to create this magnificent event. The High Tea was targeted at challenging and showcasing the skills of our highly talented Patisserie students and providing them with an opportunity to share and display their skills with staff members, family, friends and the general public.

With the support and encouragement from their Patisserie Instructors, the



students were able to produce an amazing array of individual patisserie items and desserts. The showpieces on display were a key part of the students' assessment and were specifically themed to tie in with the Mad Hatters Tea Party event.

A special thank you to Chef Instructor Warwick Kingston, who led a team

of first year Patisserie students to produce a wonderful variety of savoury sandwiches on the day.

The Patisserie High Tea is to become a bi-annual event for the Department and already numerous enquiries have been received about the next event, a “Paris in Spring” High Tea on Tuesday, 24 November at 3.30pm.

Thierry Marx Career Development Awards 2009



Thierry Marx

Manager of Culinary & Food Processing, Gordon Talty, was once again a member of the judging panel for this year's Thierry Marx Career Development Award.

William Angliss Institute is proud to have been once again associated with the Thierry Marx Career Development Award. Now in its third year, the Award provides two Victorian Cookery Apprentices with an outstanding opportunity to travel to France and work for one month under the guidance of 2006 Relais Gourmands French Chef of the Year and Michelin Star chef, Thierry Marx, Executive Chef at Château Cordeillan-Bages restaurant, Pauillac, Bordeaux, France. In addition, the two winners receive airfares, accommodation and assistance with incidental expenses while their employers receive an allowance to offset additional staffing costs while their Apprentices are in France.

The Award is open to Apprentices at any stage of their training, although they do need to demonstrate a level of competency to be considered for the Award and as part of the judging process, applicants receive a workplace visit from judging panel members who interview them and observe their performance under normal working conditions.

Nominations for the Thierry Marx Career Development Award are always of a very high calibre and each of the finalists is a very worthy recipient, which makes the judging process a very challenging task. The winners of the 2009 Award – Tim Squires from Gingerboy and Matthew Carnell from Mercer's Restaurant, were announced at a special ceremony at Nobu Restaurant, Crown in April.

2009 Nestlé Golden Chef's Hat Award

William Angliss Institute has once again hosted the annual **Nestlé Golden Chefs Hat Award** Regional Competition. This year nine teams of two junior cooks each, competed and were faced with the challenge of preparing entrée, main and dessert courses from a mystery box of ingredients, with the requirement that the entrée was to be a seafood dish and the main course a meat dish.

Some of the ingredients were displayed in bulk in the competition kitchen and the competitors then "went shopping" to select the ingredients they would use

in their various dishes. In the scoring process, the Judges deducted points for excessive selection of ingredients.

The team from Spotless – Carlo Cosner and Karl Edmonds – won the first prize of the Regional Competition, a trip to Sydney and an opportunity to participate in the National Finals.

Carlo and Karl are also WAI Commercial Cookery students and if they are successful at the Finals, they will receive a fantastic prize – an international culinary training trip to the value of \$15,000.



Spotless Team – Carlo Cosner and Karl Edmonds with Steve McFarlane (centre)

International Students Cook Up A Storm



Chef Instructors Garry White and Marie Ryan with the team

At the end of May, a William Angliss Institute team of five Professional Cookery international students competed in the first annual International Students' Cooking Cup Competition.

The students battled it out against teams from Victoria University, Hales Institute, Carrick Institute and Meridian at the Hales Institute kitchens in South Melbourne. The judging team was led by renowned chef, Bernd Uber.

For months the competing students had given up their free nights to train for this highly competitive event, attending training sessions after a full day of classes – a big commitment!

Hales Institute was very welcoming and their staff and students were fantastic hosts. We all came away from the experience on a big high, even though the outcome was not as we all had anticipated.

A special mention should be made of those who initially came up with the idea of a cooking competition for International Students - Dario D'Agostino, Dale Lyman and Bernd Uber, who managed to bring the competition together after a lot of time and organisation.

It is really great that there is now a culinary competition specifically for International Students and our team did William Angliss Institute proud. All of us learnt a lot from the day and I would highly recommend other students consider taking advantage of any competition activities that come along.

As a teacher, I was incredibly proud of our team – the standard in the kitchen and their fantastic attitude and commitment to the competition. Our team did William Angliss Institute proud! As teachers this is why we do what we do!!!

By Marie Ryan

Team Angliss Wins Again

Congratulations to Team Manager, Lisa Morrison and her team of apprentices who were the overall winners of the 2009 Vic TAFE Club Chef Cookery Challenge.

The 2009 Vic TAFE competition in Commercial Cookery was held in July at William Angliss Institute in the new kitchens. Eight TAFEs competed – Victoria University, Holmesglen, Gordon Institute of TAFE, Box Hill, NMIT, Chisholm Institute, Kangan Batman and William Angliss Institute.

The Competition was a mystery box – teams of four apprentices were required to come up with four entrees, four mains and four desserts. The teams had one hour to decide the menu and get organised in the kitchen. They then had 2 ½ hours to prepare the menu.

The major sponsor was Club Chef and other sponsors were Bidvest, Australian Pork, Tip Top Butchery, Ocean Made Seafood, M&J Chickens and Fresh 2 U.

In the last four years, William Angliss Institute has won the competition three times. The winner gets to host the competition the following year.

The five industry judges were – Bernd Uber (Chairman), Mark Weatherley, Mark Haynes, John Langford, Dario D'Agostino.

While WAI won the overall award, there were also awards for:

Best Entrée—Box Hill

Best Main—William Angliss Institute

Best Dessert – NMIT



L-R: Lisa Morrison and her team of Apprentices – Karl Edmonds (team captain), Carlo Cosner and Samuel Kearney



Teams were judged on their presentation, choice of ingredients, flavours and tastes, organization, hygiene skills and ability to work as a team.

A big thank you to the following teachers: Garry Blackburn, David Whitfield, Marie Ryan, Dale Lyman and our official photographer – David Nebesky.

There was also a lot of good feedback on how WAI is leading the way with kitchen facilities.

by Mark Agius



2009 Culinary Competition Calendar

– Preparation and planning are in progress for our involvement in these forthcoming culinary events –

July/August – **AusTAFE Culinary Trophy (State Final)**

8 September – **Nestlé Golden Chef's Hat (National Final)**

September – **AusTAFE Culinary Trophy (National Final)**