



THE STAR

Media Release

STAR APPRENTICES HEAT UP THE KITCHEN FOR TOP GONG

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Tourism and hospitality in South East Queensland (SEQ) is getting its just desserts with six talented culinary apprentices from one of Australia's leading integrated resort companies preparing to battle it out in a MasterChef-style cook off on the Gold Coast next week.

The annual 'Apprentice Chef of the Year' competition is being facilitated by The Star Culinary Institute, which has been running since 2012 and is part of The Star Entertainment Group's partnerships with TAFE Queensland and TAFE NSW.

The apprentices were selected from across the company's three properties in Australia – The Star Gold Coast, Treasury Brisbane and The Star Sydney – after taking out their respective property-level heats earlier this year.

The up-and-coming chefs will go head-to-head against each other by designing and preparing their own canape and dessert, and working with a mystery ingredient to deliver a mouth-watering main course, all to be made using only the freshest ingredients from local suppliers.

The Star Gold Coast Executive Sous Chef Steven Forrester said that the competition was a great way for the apprentices to start developing their own networks and gain exposure to the bevy of senior chefs across the company including guest judge of the competition, and idol of many young chefs, Paul Carmichael, Executive Chef of Sydney's Momofuku Seiobo, the first restaurant as part of David Chang's Momofuku group to be opened outside of New York.

"Not only will Paul be judging the taste and presentation portion of the competition, he will also be hosting an intimate masterclass for all six finalists at The Star Gold Coast where he will teach them an original recipe offering insights into authentic Creole cooking," Mr Forrester said.

"To be learning from an internationally trained, two-hatted chef like Paul is a once-in-a-lifetime opportunity for these apprentices and showcases how far passion and hard work can take you.

"While there is an overall winner, this is designed as a friendly competition, allowing the apprentices to showcase their skills, creativity, and development, as well as getting them used to environments and situations they will be faced with throughout their careers."

Following the competition, all six finalists will spend two nights working at The Star Gold Coast's award-winning restaurants, Kiyomi and Cucina Vivo, gaining exposure to commercial kitchens and innovative menus that offer cutting-edge Japanese food and modern takes on Italian favourites.

The Star Entertainment Group Managing Director Queensland Geoff Hogg said the competition is a great way for its culinary arts apprentices to test their knowledge and skills in a competitive yet supportive environment.

"Our company is growing with significant developments taking place or proposed across all three

properties,” Mr Hogg said.

“In Queensland, that includes the opening of our new six-star tower on the Gold Coast before the 2018 Commonwealth Games, and our \$3 billion dollar Queen’s Wharf Brisbane integrated resort expected to open in 2022.

“Once operational, we’re going to need thousands of workers to service these premium developments and that includes more chefs, so it’s important to start training them now to have a skilled-up workforce to meet that demand.”

In Queensland, Mr Hogg said the company previously only offered culinary arts apprenticeships with TAFE Queensland through The Star Culinary Institute, before strengthening its partnership and offering two more programs with the launch of the Queensland Hotel & Hospitality School in 2015.

“The school trains the state’s next generation of five and six-star hospitality workers through three programs – culinary arts apprenticeships, front of house apprenticeships, and the International Hospitality Service Program,” Mr Hogg said.

“The school has a number of high-end industry partners in SEQ, with many offering the work placement component of the culinary arts apprenticeships onsite – including mentoring with some of their best, award-winning chefs.

“At The Star, this practical learning takes place through The Star Culinary Institute.

“It is here that our most experienced chefs help the apprentices learn cooking methods such as making soups, stocks and sauces, wood-fired grilling, pasta, pizza, wok cooking, sushi, sashimi, Chinese roasts, and pastry and baking.”

The next intake of culinary arts apprentices for The Star Gold Coast and Treasury Brisbane will take place in October. To find out more, visit www.starentertainmentgroup.com.au/culinary-institute.

To learn more about The Star’s training programs and current vacancies, visit its website www.starentertainmentgroup.com.au or follow its Facebook page **The Star Entertainment Group - Careers in QLD**.

Masterclass and competition details:

The Creole cooking masterclass with Paul Carmichael will take place at Cucina Vivo, The Star Gold Coast, on Monday 7 August.

The Star Culinary Institute’s ‘Apprentice Chef of the Year’ competition final will take place at Palm Beach Currumbin State High School Trade Centre on Tuesday 8 August.

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