



## 1ST ANNUAL APPRENTICE COOKING CHALLENGE (INDIGENOUS AUSTRALIAN FOODS)

### FINAL JUDGING & RESULTS

After weeks of hard work and preparation, the winner of the ASCET TAFE 1st Annual Apprentice Cooking Challenge was decided on Monday 3 December 2007, at a gala event held at Café Arena in the grounds of the Melbourne Tennis Centre. Eight young Apprentices presented their dishes – created using a combination of Indigenous Australian ingredients – to a panel of three judges who made their final decision based on a variety of factors including presentation, flavour, originality and nutritional value.

Jemma Wall from Alliance Catering Services was declared the eventual winner for her dish of Barramundi wrapped in Banana

[www.ahha.com.au](http://www.ahha.com.au)



**Left:** Challenge winner Jemma Wall, with Ascet Tafe CEO D'Arcey Kelleher, Ian Robins from Robins Foods and Trevor Knight, Head Chef at Delaware North.

**Far Left:** Karlea Clover – Honourable Mention – Wild Rosella Jam Cheesecake with Kakadu Plum Jelly & Blueberry Glaze.

Leaf with Lemon Myrtle & Coriander Cream served with Indigenous Spiced Rice & Rainbow Vegetable Stack. Jemma was presented with her trophy and a cheque for \$500 by Allan Murray, former AFL footballer, Aboriginal Young Achiever for 2006 and co-founder of the Unity Foundation. Terri-Ann Joiner from Beetroot Lunchroom & Espresso Bar and Karlea Clover from Fraus Crepes & Chocolat were awarded Honorable Mentions and presented with a 12 month subscription to Delicious Magazine. Overall the day was a great success and judging by the quality of dishes presented, the future of Melbourne's world class restaurant scene looks to be in safe hands.