



Bio of Leslie Chan

Leslie has been working in the hospitality industry more than 25 years. He has divided his adult life between his native Hong Kong and Australia and his recent work seeks to transgress the traditional boundaries between Eastern and Western cooking.

Leslie initially trained as a chef in Hong Kong and then had various jobs in hotels there, most notably in the world renowned Peninsula Hotel. In order to advance his career he decided to come to Australia to study in 1999.

His interest in the culinary sciences led Leslie to pursue and complete a diploma of hospitality at Holmesglen Institute of TAFE, succeeded by a bachelor degree in Hospitality and Tourism Management at Latrobe University at Melbourne. Soon after his stint in Australia, Leslie returned to Hong Kong, where he worked at opening team of Hong Kong Disneyland Resort in 2004.

On returning to Melbourne permanently, Leslie has worked at such prestigious establishments at the Sofitel Hotel and the Kooyong Lawn Tennis Club. In 2006 Leslie decided on a career change moving back to Holmesglen TAFE and seeks to pass on the benefits of his eclectic experience to an emerging generation of chefs. Leslie now teaches a range of cookery courses including Asian Cookery, Commercial Cookery, Apprentice and ADF – Australian Defence Force. The enthusiasm that he has displayed in his own cooking can be seen in many of his students. Meanwhile, through his commitment and passion for cooking. He won the 2012 Outstanding Staff Award (Teaching and Educational Excellence) at Holmesglen TAFE.

He is also the recipient of several other prestigious International and National awards in culinary competitions and his trophy shelf boasts of multiple Gold Medals from the Australian Culinary Challenge for Four consecutive years 2010-2016. He was crowned Most outstanding Chef of the year 2015 & year 2016.

Leslie is also constantly engaging with fellow professionals through his involvement in State and National competitions as a competitor, coach and judge. Leslie has also been involved in a number of industry and community festivals and been active in relevant industry associations. Leslie participated in Melbourne Master Cooking Class from 2007-2015, and working with all the top celebrity chefs around the world.

He is also a Chef member of LTB – Executive Chef Association (Les Toques Blanches – Victorian chapter) and now works at Comcater as RATIONAL Business Development Manager & Consultant Chef.