

## Jeffrey Tan and Friends Great Chefs' Dinner for Young Chefs Club of Victoria (YCCV)

On Saturday 26 May the Young Chefs Club of Victoria held a fund raiser dinner at William Angliss Institute Melbourne, to raise funds for young chefs to travel to the World Chefs Congress in Kuala Lumpur in July this year. They will have the opportunity to network work with over 700 chefs from around the globe and hear from industry legends like Demon Chef Alvin Leung .

Young Chefs development team member for World Chefs and William Angliss Instructor Dale Lyman organised the event for the fourth year with students from events management, commercial cookery and hospitality.

The event gives William Angliss cookery students the opportunity to work with four industry leaders in one event while raising funds for to assist young chefs in their professional development.

The event is an assessable item for all WAI students; the event team are assessed from planning to the running of the event on the night. Cookery and hospitality students are assessed on the night. From the positive feedback received from the students it is safe to say all students enjoyed working with chefs and putting on a fantastic event.

Customer feedback claimed this to be one of the best ACF fundraisers held at WAI in recent years.

A big thankyou for generous support from William Angliss Institute and all involved with the event.

A special thanks to Ryan Macarena volunteering his time as to take some fantastic photos.

This year the guest enjoyed fabulous food with wines matched by Rutherglen Estate -

### **Canapes**

*Ikuei Arakane*

Fig tempura

Mushroom soup

Goat cheese and quinoa salad on watermelon

### **Entrée 1**

*Ikuei Arakane*

Steam blue eye fillet and Japanese mountain vegetables with snapper broth

### **Entrée 2**

*Michael Lambie*

Drunken chicken with spring onion dressing and coconut rice

### **Main**

*Jeffrey Tan*

Braised pork belly and foie gras Arborio rice with sesame, mixed wild mushroom and seasonal vegetables

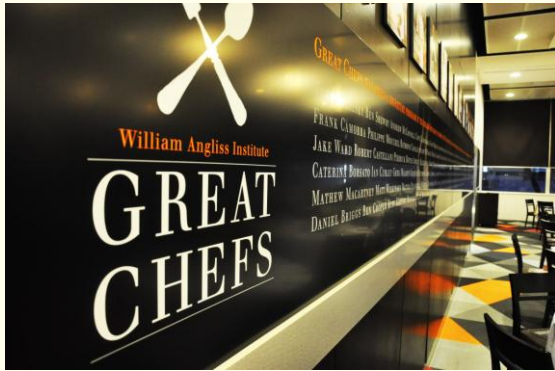
### **Dessert**

*Sonia Anthony*

Harcourt winter pear, holy goat mousse, frozen quince meringue and linseed granola

Written by Dale Lyman

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