

Professional Biography

Neil Abrahams, Australian Capital Territory

Employed at Royal Canberra Golf Club for thirteen years and manages over 30 staff, Neil prides himself on training and the education of young Chefs/Apprentices and encourages them to compete in culinary competitions on a regular basis to improve their knowledge and skills.

Over a 27 year career, Neil has won many National and International Gold Medals, he has worked in Hatted Restaurants and trained in 5 Star Hotels. His proudest professional moments have been in the competition arena, competing for his country on many occasions and holding a position on the Australian National Culinary Team for 6 years and co-captained the 2008 Culinary Olympic Team.



In 2005 leading the Royal Canberra Golf Club kitchen team won Most Outstanding Establishment at Perth's Oceanafest, in recent years Neil has been awarded Melbourne Culinary Challenge Chef of the Year 2006, in 2009 and 2011 won Gold Medals in the Restaurant of Champignons at Fine Food Sydney. Twice winning the Food Services Australia's Chef of the Year 2012 & 2013.

Re-joining the Australian National Culinary Team in 2013 he competed in Dubai with the Team winning the Hot Kitchen with a Gold medal and third place overall. He was crowned the WACS Pacific Champion in September 2013 and March 2014 won team Silver and Bronze at Hotel Food Asia in Singapore.

One of ACT's most active chefs, he was the founding President of the Australian Culinary Federation ACT Chapter and started the annual ACT Secondary Schools Culinary Competition in 2004 and is well known for his assistance in many culinary programs, master classes, cooking school and charity work. In March 2014 Neil was elected to the position of National President of the Australian Culinary Federation and is now working hard to improve industry standards for all Chefs.