

I was very fortunate to meet such a passionate and encouraging Pastry Chef from Fiji at the HOTEK Salon in 2015. Rohit is a young chef from Castaway Island Resort who has just become an executive pastry chef. Rohit has been working very hard the last few years, pushing to learn as many new things in his career as possible. He competed in events and even secured runners up Young Pastry Chef of 2015 with many other medals and titles under his name. However it is not his titles that inspire him, it's the experiences he wishes to gain. In 2018, Rohit saved his money and with the help of Chef Lance Seeto, he secured culinary work experience in Melbourne, Australia.



Rohit was so passionate and determined to learn things outside of Fiji he got the attention of renowned Melbourne pastry chef Jo Ward from Om Nom Kitchen at Adelphi Hotel. Rohit got to experience prepping alongside Jo and join in on service. This experience was incredibly rewarding however just the start. Rohit then spent his next day in Australia in the award winning Tonka by Adam D'Sylva, where again he was treated to a day of teaching and learning modern techniques in the pastry industry.



After meeting Rohit in Fiji he was an incredible host to many young chefs, he was an open book, ready to answer any questions, very approachable and above all he did so with a smile on his face.

So in turn when Rohit let me know of his plans to come to Australia I wished to return the favour. I think it's important to make overseas connections and keep bonds between other young chefs. Even though we only had a short day in the city and it takes me 3 hours to drive to the CBD the day was very rewarding for both of us. When I picked him up from the airport, he was immediately blown away by Melbourne, I drove him through the CBD with the first stop being Kirsten Tibbles School, Savour. He got to meet Kirsten and she took the time to greet him and ask him some questions of his travel. We then spent some time in the shop looking at all things chocolate, buying a few souvenirs to take back home to Fiji to use.



Then we walked the streets to Chef Frank Camorra's restaurant, Movidia on Hosier Lane. Hosier Lane being a great tourist spot for the amazing graffiti on the walls. This was the perfect spot for a few selfies before lunch. After we filled up on amazing Spanish food including, crab, stuffed zucchini flowers, smoked tomato sorbet and corn in the husk to name a few, Rohit's work experience was about to start. He got changed for the kitchen at Om Nom, and I caught up with Lance for a dessert degustation that Rohit would help prepare. Lance explains "Rohit was very deserving of the effort to get him to Australia, he is extremely keen to learn and he will keep asking questions until he is satisfied."



All in all it was great to see Rohit again after 3 years, though we still talked on social media, getting to return the favour of being his host for the day was great. I think this is a great reward for the industry to make connections, it's these connections that then could lead to other parts of the world on a culinary journey.

Good luck to Rohit in everything both in and out of your career.

Jessi McEwan

Young Chefs Ambassador Australia & the Pacific

