

## Young Chefs Club Fundraising Dinner

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On the 8<sup>th</sup> of May, Federation Training once again teamed up with the ACF, hosting a local fundraising dinner at Morwell Waratah Training Restaurant. Members of the Young Chefs Club, including Matthew Moffat and Mark Coulter teamed up with local chefs and hospitality students to create a five-course dinner. Funds were raised for four individually selected apprentice chefs to represent Australia at the bi-annual World Chefs Congress & Expo 2018 in Kuala Lumpur in July 2018. With the help of Kellie Frazer, Federation Training Assessor, and the help of many local businesses, the team raised an amazing \$8,000 contribution. The night was a great success, with door prizes, auction items, donated wine and tickets selling out. Once again the community has come together to enjoy good food with great company and support local and proud apprentices.



We would like to thank the following businesses for their generosity, support and their involvement within the fundraising dinner:

*Sale Greyhound Club Monacellars Wine & Spirits*

*PFD Food Services*

*Durawear Uniforms*

*Bulmers Gifts*

*Solitude Beauty & Wellbeing*

*String + Salt*

*Morwell Manny's Market*

*Gippsland Free Range Eggs*

*Glutopia Ice Creamery Traralgon*

*Zambrero*

*Blue Gables Vineyard*

*Narkoojee Winery*

*Hey Blossom Florist*

*Manny's Market Traralgon*

*Valley Court Linen*

*Australian Culinary Federation*

*Emerald Village Bakery & Cafe*

*Mel's Cleaning Fairies*

*Domino's Pizza Traralgon*

*Seal Diving Services*

*Toppt Pizza Morwell*

*The Tyre Factory Traralgon*

*Natures Health Traralgon*

*Stoddart's Butchery*

*Pinkie*

*Three Little Birds Cafe*

*Catinalla's Caffè & Winebar*