

2017 Professional Chef of the Year

2017 marked the inaugural running of the Australian Culinary Federations (ACF) Tasmanian Professional Chef of the Year. Contestants were tasked with cooking a 2 course lunch menu using premium Tasmanian Salmon for entrée and north west coast grass fed Sirloin and Oxtail for main course with appropriate garnishes and accompaniments in 3 hours. 3 entries were received,

1. Stillwater Doug Herring
2. Wrest Point Alan Morrison
3. Rydges Hotel Adam Gower

Entrants were competing for a spot on the Tasmanian Culinary Team which competes on the national stage against other state and international culinary teams as well as a \$500 cash prize. Judging for the event was in accordance with World Association of Chefs judging criteria and conducted by qualified hot kitchen judges Andre Kropp – National Vice-President, Stephen Lunn – State President and Michael Norton – State Vice-President.

Although only 3 chefs were engaged in this year's event the Tasmanian board of the ACF hopes that this event will grow in notoriety and attract a larger field of competitors for next year. For information on the ACF contact Tasmania@austculinary.com.au



