

THOMAS (TOD) DOLPHIN

Chef and teacher

Born: September 24, 1953; Ireland Died: April 22, 2018; Adelaide

TOD Dolphin spent most of his life teaching and mentoring generations of upcoming Adelaide chefs.

For 28 years, he was a teacher at the internationally renowned Hotel School at Regency . Some of the students were to be children of his original students.

Any visit to a restaurant in Adelaide would see the resident chef enthusiastically welcome him as a guest.

At his funeral many of those he taught and aided showed their respect and admiration by wearing their chef's hats or coats at the packed Heysen Chapel following his sudden death at home.

Tod was born in Ireland in 1953. He studied his craft at the Ealing Technical College from 1973, where he topped his year. He met his wife Julie while working as a junior chef at the Waldorf Hotel in London. Later, as a "50 quid" Irishman, he followed her to Adelaide, where they married in 1975.

Tod worked at Ayers House then at the Adelaide Festival Centre, rising from junior to executive chef.

In 1983, he styled a giant cake with the buildings modelled on top to celebrate its 10th anniversary.

In 1986, he began his career in culinary education at Regency TAFE Hotel School and the associated International College of Hotel Management, starting as a lecturer and eventually becoming their industry placement manager. He was also associated with Le Cordon Bleu, the leading global network of culinary arts and hospitality management when they opened in Adelaide, which was their first presence in the Southern Hemisphere.

His time at Regency included taking a three-month course at the Tokyo Cookery Academy in 1990, before having the academy's president to dinner at Regency Park.

He later prepared lamb shoulder cuts for Australian Meat and Livestock Australia tasting panels in Japan.

With a fellow Regency Park teacher he compiled a series of textbooks on various aspects of cookery.

Though outgoing and engaging , he was modest about his achievements and it came as a surprise to some to learn that he was a member of the Australian Team at the 1984 Culinary Olympics at Frankfurt , where they set a record and won a gold medal.

The other three members of that team and the team manager were leading Adelaide food identities Herbert Klinkhammer, Gerard Taye, Derrick Casey and Michael Strautmanis.

Tod was proud to have encouraged and nurtured many in their chosen profession. He was especially proud of Julie and his sons Nick, Adam and Trent, and his grandchildren.