

**Ladies and Gentlemen, Chefs, Apprentices and Supporters of the Australian Youth Team. It is with great pleasure, though long overdue that the Team and Management introduce to you the Team's Charge D'Affaire:
*Chef Michael Strautmanis.***

As Chef Michael would say the title Charge D'Affaire refers to a Diplomat who heads an embassy in the absence of the Ambassador. In this case, while the team is competing he will be their representative outside of the kitchen arena.

He is one of the most forward thinking Chefs we have had the pleasure to work with, has the most amazing talent of combining ingredients and cookery methods. He is passionate about training the Youth of today to become outstanding Chefs of tomorrow.

Michael has been involved in the hospitality industry at various levels for well over fifty years, and in the area of formal hospitality education for the past 33 years.

Academic Qualifications

- Diploma in Tourism/Tenerife-Spain
- Hotel School Diploma
- Trade Certificate Cookery, Chefs Certificate,
- Certificate in Hospitality, University of Georgia
- Certified Administrator for CHASE and CRASE
- Diploma of Teaching
- Bachelor of Education
- Masters of Education



Memberships

Fellow, Catering Institute of Australia Member, Council of Hospitality Restaurant and Institutional Educators Member & Educational Forum Coordinator, International Hotels Association Member, European Hotel School Directors Association Member, The World Association For Professional Training in Tourism Founding Member, Australian Wine Educators Association Founding Member, Private Tourism & Hospitality Educational Providers Life Member Australian Culinary Federation

Judging Experience:

WACS A Class judge

Chairman of Judges Oceanafest Perth, Culinary Olympics 3 times, World Cup Luxembourg 2 times, Osaka World Culinary Cup, Hofex Hong Kong, Nestle Golden Chefs Hat numerous times, Sydney Fine Foods, Melbourne Champion State, Numerous Australian Competitions, Philippines Culinary Cup, Thaixex, Singapore, Korea, Stavanger, Maldives, Bali, Pattaya, Vietnam,

Awards Won: Gold, Silver, Bronze, Frankfurt Culinary Olympics, Second Place Hot Kitchen Culinary Olympics with Gold Medal, Singapore Gold and Silver, finalists in Golden Lion Trophy, Luxembourg World Cup, Gold and Silver, Osaka World Culinary Competition President's Trophy, Champion State Competition in Australia, outright winners two times. These are all as member/captain/manager with various Australian and South Australian teams