

## 2015 Chef Profiles



**Matt Golinski**

Matt Golinski is a highly regarded Australian chef with a passion for simple, produce driven cuisine based on seasonal, fresh local ingredients.

Matt is well known as one of the original team members of the popular, long running 'Ready Steady Cook' television series and was a founding partner of the successful Rolling Dolmade catering company on Queensland's Sunshine Coast.

After travelling around the world in 1997 to further hone his cooking skills, Matt consolidated his formidable reputation as Executive Chef at the prestigious Ricky Ricardo's restaurant in Noosa Heads.



**Alastair McLeod**

Look past the Irish accent and you'll discover Alastair McLeod is one very proud Australian. The much loved chef and TV personality was born in Belfast and classically trained in Europe but has chosen Brisbane, Queensland as his home.

His experience in the kitchen is extensive; he's worked at Michelin listed restaurants across the world, such as *Roscoff* in Belfast, United Kingdom, and *Da Giovanni* in Torino, Italy. He's also worked at *La Fregate* in Collioure, France, and one of Scotland's finest restaurants *The Ubiquitous Chip* in Glasgow.

His tenures in Brisbane have included roles as executive chef at the iconic *Bretts Wharf* as well as the much acclaimed award winning *Tank Restaurant and Bar*.

More recently, he has launched *Al'FreshCo.*, his own business that provides catering to private and corporate events and his own product line.



**Massimo Mele**

Massimo Mele was surrounded by great Italian food from an early age. Born in Tasmania and raised in Naples, Massimo watched his Nonna, aunties and mother cook and prepare food in the kitchen every day.

His family migrated back to Tasmania when he was 8 years old, where he discovered and honed his food senses working in the family restaurant, *La Bella Napoli*, after school and during the school holidays.

In 1999, Mele was named 'Apprentice of The Year' at the Restaurant & Catering Awards and was also a 'National Finalist' in the Nestle Golden Chefs Hat Award.

Since then he has worked around the world at restaurants including the prestigious *Donovan's Restaurant* in St Kilda; opened his own *Mud Bar and Restaurant* in Launceston in 2004; and ran multiple kitchens for the Hugos Group in Sydney from 2008-13.

Massimo now heads up his own catering and event company, Catering by Massimo Mele, and is the Executive Chef of newly renovated and re-launched, *La Scala on Jersey*.



**Alvin Leung**

Born in London and raised in Toronto, innovative chef Alvin Leung has put his stamp on the culinary world with his 3 Michelin star Hong Kong restaurant Bo Innovation.

Its innovative 'X-Treme Chinese' cuisine continues to wow diners and critics, modernizing traditional ingredients and recipes with modern techniques and flavours.

The self-proclaimed 'Demon Chef' has no formal kitchen training and is only the second self-taught chef to ever receive 3 Michelin stars. The other is Heston Blumenthal.

Contrary to his 'rock and roll' image, Leung's professional training is as an engineer. In addition to Bo Innovation, Leung has helped launch other restaurants in London, Shanghai and Hong Kong.

His newest eatery will open in Toronto, Canada, in the spring of 2015. The star chef's popularity has made him a sought-after guest at food events and culinary conferences across the world and on TV programs. He has hosted The Maverick Chef, Wok Stars and is a judge on MasterChef Canada.



**Shane Bailey**

Shane found a passion for cooking at an early age, and it's not hard to see why. His mother was a great cook, so was his dad on the bbq, his brother and uncles were chefs, cafe and pub owners and his grandfather was a butcher. Family gatherings, dinner parties and feasts were the norm in this family. It was simply all about the food.

Shane has worked in top restaurants around Australia and overseas, including eight years as Sous Chef under Robert Castellani at Donovan's, one of Melbourne's top restaurants; stints working in two top New York restaurants with Mario Batali at Babbo and Tom Colicchio's Craft Restaurant; Berardos on the Beach in Noosa Heads, and is currently the Executive Chef of the Noosa Boathouse.

Shane has been a major contributor to the acclaimed Noosa International Food and Wine Festival becoming a co-director in 2010, and is now the Executive Chef for the Capricorn Food and Wine Festival in Rockhampton.

In early 2014, Shane took on the exciting new role of Celebrity Chef Program Coordinator for Beef Australia. With the help of top Australian and international chefs, they will take the world's best beef to a new dining experience at the expo.

**GREAT NEWS.... Shane Bailey is back for Beef Australia 2018!**



**Tarek Ibrahim**

Recently acclaimed as a Master Chef by the World Association Chefs' Societies, Tarek is also a certified Executive Chef by the American Culinary Federation and Global Judge A class (WACS) and current star of Fatafeat TV shows '100 Lahma', 100 Macaroni, Mashawy and 'Min Misr' from Egypt.

With over 30 year's experience in both the United States of America and the Middle East, Tarek has a wealth of knowledge and experience in all aspects of food.

Opening his first coffee shop and bakery in Minneapolis in 1984 he followed his success by opening five more casual dining restaurants each with a different cuisine. Following his commercial success, Tarek became a highly respected teacher in culinary art at the Arts Institutes International Minnesota from 1999 to 2005.

He has won several gold and silver medals in highly respected culinary competitions including Taste of Elegance (Central Region), twice name Chef Par Excellence, and was awarded the Primer Chef of America not once but twice by the American Dairy Association.

Tarek is currently working as Corporate Executive Chef for Meat and Livestock Australia, providing training sessions to executive chefs and food service professionals on meat handling and cooking methods. Tarek is also one of two trainers to the Egyptian Culinary Olympics Team.



**Vindex Tengker**

Indonesian chef Vindex Tengker is known for his strong leadership, organisational skill and great personality.

He has broad culinary expertise including Indonesian, Thai, Malaysian, Indian, Spanish, Italian, Mediterranean, Mexican and Californian cuisine.

His speciality is Indonesian cuisine combining traditional and modern styles with other Asian influences and topped off with his great presentation skill.

He is currently the executive chef at The Dharmawangsa hotel, Jakarta, has served as President of Jakarta Association of Culinary Professionals, contributed to cooking to books for the US Department of Agriculture, and in 2007 was named in the 10 Best Chefs in Indonesia by Harper's Bazaar Magazine.



**Sam Burke**

Sam Burke is an executive chef and hospitality operations manager with over 20 years industry experience.

Sam built his career with one of Australia's largest commercial caterers, Spotless.

Commencing as an apprentice chef he completed his trade and continued to progress through a diverse range of hospitality businesses including The Taronga centre, Commonwealth Bank and Sydney Cricket Ground.

Other key elements of his role included developing and executing training packages, ensuring efficiencies in procurement, maintaining key supplier and industry body relationships, along with various management roles in leading leisure catering facilities across Australia during major sporting events including the 2000 Olympics and 2003 World Cup events.

A well rounded culinary professional who is not afraid of hard work, Sam has a passion for Australian produce, specifically Australian beef, lamb and goat meat and is a proud ambassador for all things Australian.

Along his culinary journey Sam has always been a believer in training and development of the “next generation of cooks” and sits on many industry workgroups to promote the next generation.

Newly appointed to ‘Meat and Livestock Australia’, Sam will be an integral part of the product development portfolio of the global marketing team, connecting Australian producers of fine Australian beef, lamb and goat to the global chef community.



**Ben O'Donoghue**

Ben O'Donoghue is one of Australia's original most loved celebrity chefs, enjoying more than two decades of success at the forefront of his professions as a chef, television presenter, author, columnist, brand ambassador.

Becoming a household name co-hosting ‘Surfing The Menu’ with fellow chef Curtis Stone, Ben has gone on to host ‘The Best In Australia’ and ‘Drive Thru Australia’, released four cook books (a fifth due for release in 2015), and wrote for Delicious Magazine for almost ten years. Ben has hosted countless events and appearances nationally.

2014 saw the opening of Ben's restaurant Billy Kart Kitchen in Brisbane. Due to the great success of the restaurant a 2nd Billy Kart Kitchen is scheduled to open very soon.

For Ben cooking is a passion and a reflex. He believes food should be simple, distinctive and culturally correct.

He is the quintessential modern, boisterous Aussie Dad. The combination of his down to earth sense of humour with his high end culinary expertise and a passion for sharing what he knows about food, cooking and having a great time, has ensured he continues to be one of Australia's most loved celebrity chefs.



**Michael Weldon**

## Masterchef 2011

A keen cook from an early age, Michael's passion for food and cooking grew in his later teens but didn't take off until he entered the 2011 season of *Masterchef Australia*.

Following *Masterchef* Michael spent time in some high profile kitchen around Australia learning from some of Australia's finest chefs. After long stints in both Melbourne and Sydney, Michael finally returned to his home town of Adelaide and began working on new cooking opportunities.

Weldon has since opened a burger bar, a catering business and as well as working as a consultant to numerous other food businesses.

Michael is currently in charge of the food for the *Crab Shack*, a large outdoor bar and restaurant in the Adelaide CBD specialising in local seafood cooked with an American influence. He is also in charge of food for the *Royal Croquet Club*, a month-long festival venue located in Victoria Square in Adelaide that caters for up to 5000 festival goers during the world famous Adelaide Fringe Festival.



**Daniela and Stefania**

## My Kitchen Rules 2011

Daniela and Stefania are two crazy cousins that love to cook! Their love and passion for cooking is infectious, whether they are arguing, bantering or getting on wonderfully !

Since entering *My Kitchen Rules* 2011, where they were 3rd runners up, their love of food has taken over and changed their lives in a wonderful way.

Cooking is done with love, plain and simple. They believe the more love you put into it, the better it tastes. It should not be looked upon as a chore to be in the kitchen, it should be looked upon as an honour to cook for your family and friends, and to feel contentment when you see a simple smile of satisfaction on ones face.

Daniela and Stefania are making noise with pots and pans and enjoying doing cooking demonstrations for many patrons including Coles, Bunnings , Officeworks, the private sector and for charities including Alzheimers Association Dine for Dementia and ABMB for Breast Cancer. They have an award-winning cookbook *Saporito* and more on the horizon.



**Courtney Roulston**

## Masterchef 2010

Courtney Roulston first rose to fame after competing in Series 2 of *Masterchef Australia* (2010), prior to which she managed a bar at her local bowling club. She did this

for 10 years before plucking-up the courage to apply for the show that would change her life...

Born in Blacktown but raised on a farm in Kellyville, Courtney is the youngest of six. As a child, she enjoyed playing cricket, fishing, & something a little more uncouth... Studying Margaret Fulton's cookbooks!

In 2011, Courtney set-up her own catering company, with clients ranging from the 'Sydney Swans'- with 60 hungry mouths to feed – to private catering jobs scattered around Australia.

Courtney also features in 'The Food & Wine Show' (2014 & 2015), which takes place all over Australia throughout the year. She also participates in regular cooking demonstrations for both Bunnings & Coles & has her very own cooking segment on Channel 9's 'Mornings' with Sonia Kruger & David Campbell.

Courtney has created more than 100 recipes for 'Shannon Ponton's 8 week challenge', featured in Harvey Norman's 'Cooking in Style' TV commercials. In May 2015 Courtney will be releasing her very own cookbook, *The Salad Kitchen*.