



Hospitality Training Association Inc.

media release

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HTA students whip up a golden finish at the Cultural Culinary Challenge

Hospitality Training Association students have proven they have the right mix of skills, dedication and flair by securing gold and silver medals at the recent Cultural Culinary Challenge in Brisbane.

A three-day event organised by the international executive chefs association Les Toques Blanches, the Cultural Culinary Challenge consists of cookery competitions and the Salon Culinaire (static displays).

More than 300 chefs competed in the competition, with a team of national and international chefs acting as judges. The event was held in conjunction with the Queensland Hospitality Industry Conference and Expo.

HTA students who were awarded gold medals were:

Patcharee Mandhatupalin - Salon Culinaire – Savoury Buffet Centrepiece

Pipat Wongwihoonsin - Salon Culinaire – Special Occasion Gateau

'Vivan' Yanxiao Zheng - Salon Culinaire – 3 Plated Desserts

'Lin' Li - Ling Ke - Salon Culinaire – 3 Plated Desserts, and Salon Culinaire – Special Occasion Gateau

HTA students who were awarded silver medals were:

Patcharee Mandhatupalin - Salon Culinaire – Sweet Buffet Centrepiece

Pipat Wongwihoonsin - Salon Culinaire – Special Occasion Wedding Cake

'Tracy' Kwan Yee Wong - Salon Culinaire – Sweet Buffet Centrepiece

Stephanie Christiansen - Salon Culinaire

HTA students that were awarded bronze medals were:

'Kim' Eun Hack - Salon Culinaire – Sweet Buffet Centrepiece

'Vivian' Yanxiao Zheng - Salon Culinaire – Sweet Buffet Centrepiece

Aaron Pazzica - Apprentice of the Year, 1st & 2nd year category

Alfredo Monreal - Apprentice of the Year, 1st & 2nd year category

Allen Chen - Apprentice of the Year, 1st & 2nd year category

Areeya Unwerawattana - Apprentice of the Year, 1st & 2nd year category

Benjamin Kim Young Kway - Apprentice of the Year, 1st & 2nd year category
Charlene Betts - Apprentice of the Year, 1st & 2nd year category
Faraz Shams Peyman - Apprentice of the Year, 1st & 2nd year category
'Jamie' Byeong Hoon Kang - Apprentice of the Year, 1st & 2nd year category
Sharon Wilson - Apprentice of the Year, 1st & 2nd year category
Tara - Lee Vivian - Apprentice of the Year, 1st & 2nd year category
'Yuki' Yuyia Zhai - Apprentice of the Year, 1st & 2nd year category
Benjamin Horton - Apprentice of the Year, 3rd & 4th year category

HTA students Shannon Rehanek and 'Seven' Lu Xu received the encouragement award from Les Toques Blanches, recognising their commitment, motivation and enthusiasm. The pair impressed the judges despite the fact that Seven has only studied six months of her cookery program and Shannon has only studied three months of her cookery program.

Les Toques Blanches and Chefs of Queensland Chairman Anthony Craig said the standard of the competitors was very high.

"We are proud to think that the current and the next generation of chefs are so talented," he said. HTA CEO Phillip Charlton said he congratulated the award-winners on their commitment and dedication. "These awards clearly demonstrate the professional standards and skills instilled in the students by the chefs and trainers at the HTA, and the pride the students have in the tourism and hospitality industry," he said.

Award-winning student 'Seven' Lu Xu said she thanked her HTA trainers for helping her to develop her skills.

"The professionalism of the trainers at HTA has helped me to learn the skills that I needed to compete confidently in this competition," she said.

The HTA is a not-for-profit organisation created by the hospitality industry to service the recruitment, training and employment needs of the industry.

The HTA provides industry-relevant training and apprenticeships to more than 600 domestic and international students each year, helping to address the Australian skills shortage and providing internationally-recognised qualifications to launch careers.

For further information and interviews contact Mr Phillip Charlton, CEO, 3872 4200

For further images contact Ms Maxine Day, International Marketing Coordinator, 3872 4200