Indigenous Trainee Chefs wanted by Melbourne’s Top Restaurants

Would you like to train with one of Australia’s Top Chefs in a leading Melbourne restaurant that supports Indigenous culture?

You don’t need to be great in the kitchen yet, however, you do need a fantastic attitude, be willing to work hospitality hours and undertake a unique qualification offered by the National Indigenous Culinary Institute and William Angliss Institute.

The Indigenous Trainee Chef program is a three year course that pays Indigenous people while you train and gain excellent experience in top Melbourne restaurants. You could be working with top chefs like:

Neil Perry  Matt Moran  Guillaume Brahimi

How to apply:
Ten Trainee Chefs will be selected through a four week competitive selection process in March 2015. You will have the chance to show the top chefs that you have what it takes to work in their restaurants.

Successful applicants will begin the Trainee Chef program in April 2015.

Send your application to: niciprogramsvic@angliss.edu.au

Applications should include a resume telling us about yourself including your work experience, why you’d like this opportunity and why you think you would be a great Trainee Chef. Please include details of referees and your contact details. Applications close 22nd FEB 2015. Interviews will be held during the week of the 23th to the 26th of February.

Contact: Jon Belling (WAI Coordinator) on (03) 9606 2469 or Cain Slater (NICI Coordinator) on 0414 696 025 if you’d like to know more.