



THE STAR

Media Release

Culinary apprenticeship the ingredient to successful career as a chef

13 October 2017

They say the proof of the pudding is in the eating and for the next generation of prospective master chefs there's never been a better time to try a career in the culinary arts with The Star Entertainment Group.

As the owner of Treasury Brisbane, and lead partner in the consortium developing the world-class Queen's Wharf Brisbane integrated resort development, the company is looking for passionate food enthusiasts to apply for its culinary arts apprenticeships with applications open until 26 October 2017.

The apprenticeships are being offered through The Star Culinary Institute, which has been running since 2012 and is part of The Star Entertainment Group's partnerships with TAFE Queensland and TAFE NSW. Apprentices graduate with a Certificate III in Commercial Cookery.

The company's comprehensive training programs have also led them to being selected as a finalist in the 'Australian Apprenticeships – Employer Award' in the 2017 Australian Training Awards.

Treasury Brisbane first-year culinary arts apprentice 19-year old Gabby Inwood said she was working in a fast-food outlet after she finished high school but saw the opportunity to work for Treasury Brisbane as a culinary arts apprentice online and applied.

"The learning environment is great for apprentices as there is plenty of support from the chefs and we learn new things in fun and engaging ways such as in their masterclasses," Gabby said.

"In our most recent masterclass, we learnt about offal and got to sample dishes like steak and kidney pie. It was an eye-opening experience and something you learn in a diverse and growing company like The Star."

Treasury Brisbane second-year culinary arts apprentice 17-year old TJ Garcia said she enjoys the variety and attention to detail required as a culinary arts apprentice within the iconic heritage-listed property.

"As it has multiple dining outlets that offer a range of different cuisines, everything from modern Australian food to Asian-fusion, you're always learning something new," TJ said.

"I am currently based in our central production kitchen, learning about pastry, which I want to pursue as a career, but will soon rotate into our premium dining outlet's kitchen to learn about fine dining food."

The Star Entertainment Group Managing Director Queensland Geoff Hogg said the company is growing with significant developments underway in Brisbane and on the Gold Coast.

“In Queensland, that includes our \$3 billion dollar Queen’s Wharf Brisbane integrated resort expected to open in 2022, and the opening of our new luxury suite hotel on the Gold Coast before the 2018 Commonwealth Games,” Mr Hogg said.

“When they are operational, we’re going to need thousands of workers to service these premium developments and that includes more chefs, so it’s important to start training them now to have a skilled-up workforce to meet that demand.

“We also have approval to build The Star Gold Coast’s first mixed-use residential apartment and hotel tower, which is expected to begin next year pending satisfactory apartment pre-sales.

“The new apartment and hotel tower would see The Star Gold Coast’s workforce increase even further by the time it is expected to open in 2021. Meanwhile, we’re continuing to work through approvals for future development at Broadbeach Island.”

In Queensland, Mr Hogg said the company previously only offered culinary arts apprenticeships with TAFE Queensland through The Star Culinary Institute, before strengthening its partnership and offering two more programs with the launch of the Queensland Hotel & Hospitality School in 2015.

“The school trains the state’s next generation of five and six-star hospitality workers through three programs – culinary arts apprenticeships, front of house apprenticeships, and the International Hospitality Service Program,” Mr Hogg said.

“The school has a number of high-end industry partners in SEQ, with some offering the work placement component of the culinary arts apprenticeships onsite – including mentoring with some of their best, award-winning chefs.

“At The Star, this practical learning takes place through The Star Culinary Institute.

“It is here that our most experienced chefs help the apprentices learn cooking methods such as making soups, stocks and sauces, wood-fired grilling, pasta, pizza, wok cooking, sushi, sashimi, Chinese roasts, and pastry and baking.”

Applications for the next intake of culinary arts apprentices at Treasury Brisbane is now open until 26 October 2017. To find out more, visit www.starentertainmentgroup.com.au/culinary-institute.

To learn more about The Star’s training programs and current vacancies, visit its website www.starentertainmentgroup.com.au or follow its Facebook page **The Star Entertainment Group - Careers in QLD**.

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