



The Star serves up WorldSkills chef

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Cooking up a storm of dishes including quail roulade, roasted pork belly and fried honey cake with cream cheese mousse, one of The Star Gold Coast's rising culinary talents, 22-year-old Sarah Hunt has won gold in the pandemic-delayed WorldSkills Australia National Championships.

It came as a welcome shock to the newly promoted Demi Chef at dining hotspot, Nineteen at The Star, who was unaware of her win in the Commercial Cookery section of the competition, until her mum texted her with the good news.

The young chef was on a shift attempting to live stream the awards ceremony being held in Perth, when her phone broke and she missed the event.

"When I got home after work my phone issue had been sorted and I was bombarded with messages," she said.

"My mum had texted me, 'congratulations you won gold'.

"I was shocked, I wasn't expecting it at all."

The WorldSkills Australia National Championships recognises the best apprentices, trainees and students from around the nation.

The 2021 championship was a long time coming for organisers and participants with border restrictions and lockdowns forcing it to be rescheduled from 2020, re-formatted and held in satellite competitions across many states.

Sarah Hunt was in the third year of her apprenticeship after completing two and half years at the Treasury Brisbane before moving to The Star Gold Coast, when she entered and won her regional section in 2019.

"I was 19 and there was no Covid when I started down this path," she said.

"The Nationals was pushed back a year from 2020 to 2021 so I had to have patience and find motivation to keep going and work on perfecting my dishes, but it's paid off and I'm so happy."

Sarah impressed judges with two days of three course menu creations, which included fried polenta herb emulsion with poached prawn and a pan-fried snapper with potato pave, brussel sprouts, pea puree and a lemon dill beurre blanc sauce.

"It is no surprise to anyone who knows Sarah of her success as a young culinarian," said The Star Gold Coast Executive Chef, Uday Huja.

"She puts hours of hard work into developing her craft. She is the first in and last to leave.

"Her curious mind and work ethic is unparalleled and she will undoubtably be one of the future leaders in our industry."

The Star's Learning and Development Manager, Bernice Colcomb has congratulated Sarah and also praised another of The Star's talented up and coming chefs, Sarah Musico, who was awarded a Certificate of Excellence in the competition.

"These young women will be the inspiration for the next generation of trainee cooks and chefs honing their craft at The Star Culinary Institute (SCI).

"Sarah Hunt was an apprentice when she entered this competition and we are so proud that her talent, perseverance and passion has been deservedly recognised.

"She joins some of the best chefs in the country employed across The Star Entertainment Group, who are SCI alumni, working in restaurants including our award-winning signature restaurants like Kiyomi, Cucina Vivo and Nineteen at The Star," she said.

"We are now taking applications for school-based and fulltime apprenticeship positions who would be able to take advantage of similar career opportunities."

Sarah will now undergo a selection process for Team Australia to compete in 46th WorldSkills International Competition in Shanghai in October 2022.

"It would be amazing to be able to go the China but in the meantime I'll enjoy this award and keep trying to improve my skills as a chef every day," Sarah said.

Sarah's WorldSkills Australia winning menus below:

Day 1

Canape: Fried polenta herb emulsion, poached prawn Entree: Chilli and coriander beignets corn, confit tomato Main: Pan-fried snapper potato pave, brussel sprouts, pea puree, lemon dill beurre blanc

Day 2

Canape: Quail roulade roasted cauliflower, onion jam Entree: Roasted pork belly coriander emulsion, burnt orange Dessert: Fried honey cake cream cheese mousse, green apple, caramel

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