



# Government Media Statement

August 9, 2010

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**David O'Byrne**  
**Minister for Hospitality**

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## **The Cream of the Crop**

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Minister for Hospitality, David O'Byrne, today congratulated Tasmanian chef Brendon Walter, who has just returned home from the training opportunity of a lifetime in France.

Mr Walter, an apprentice chef at Meadowbank Estate, was one of four Australian winners of the prestigious Thierry Marx Career Development Award.

"Brendan has just spent a month working at Thierry Marx's two Michelin Star restaurant in an 18th Century chateau in Bordeaux," Mr O'Byrne said.

"It is every chef's dream to be given such a fantastic training opportunity.

"Ultimately it is the Tasmanian public who will reap the rewards of the new skills, flavours and techniques that Brendon has brought back with him and I personally look forward to sampling some of his new creations."

Mr Walter is the first Tasmanian apprentice to have won the sought-after award.

Apprentices had to submit two original recipes, which they were required to cook for tasting and assessment during a workplace visit by the judges.

"This is the real Masterchef – real chefs, working in the pressure-cooker environment of commercial kitchens every day, away from the smoke and mirrors of television production," Mr O'Byrne said.

Tasmania's national and international culinary reputation has been boosted in recent years with the sell-out success of Savour Tasmania which has attracted international chefs and valuable media exposure.

"Tasmania's fine food and wine industry is thriving and with young chefs like Brendon coming through the ranks, the future is looking even brighter."

The award is the product of a partnership between the Tasmanian Hospitality Association and Restaurant and Catering Victoria. Mr Walter's trip was facilitated by a \$10,000 State Government grant.

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