



9th August 2010

THIERRY MARX AWARD WINNER RETURNS

Talented local apprentice chef – Brendon Walter (of Meadowbank Estate in Cambridge) has returned from France having spent 4 weeks living in Bordeaux – France and working with Thierry Marx at the Chateau Cordeillan Bages.

Thierry Marx is a French Chef recognized globally as a master of molecular gastronomy, which is a cooking style that breaks down and reforms food to create different textures, tastes and extraordinary visual presentation.

Brendon Walter is a second year apprentice working at Meadowbank Estate in Cambridge, Tasmania.

This is the first time that Tasmania has been involved in the award, with the Tasmanian Hospitality Association (THA) forming a partnership with Restaurant and Catering Victoria to be a part of the program to allow this wonderful opportunity for a Tasmanian apprentice chef.

The THA was able to seek support from the Department of Economic Development, Tourism and the Arts to allow this to happen and the General Manager of the THA, Steve Old said the association was very excited to be a part of the program.

“This is a wonderful program run by RCV and the THA is very excited to be a part of it and allow this wonderful opportunity for a THA member venue and their apprentice” Steve Old said.

“Opportunities like this are extremely rare and we thank the Department of Economic Development for their support and assistance to help us make this happen” Mr Old said.

“This is just one of the great things that the THA has been working on for members and we would encourage other restaurants and cafes who are not members of the THA to come on board and have the opportunity to take part in great programs such as this” Mr Old said.

“This opportunity would never have happened if not for the THA and our vision to continually work with the industry and members to increase the professionalism and excellence in our industry” Mr Old said.

**THA General Manager Steve Old
is available for comment on 0418 363 566.**