



Media Release

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Cloe had the Iron Will to win TAFE Queensland Iron Chef Competition

TAFE Queensland North cookery student Cloe Buckley is preparing for a trip of a lifetime after winning the French Iron Chef Sakai Experience competition on Saturday, 27 August 2016.

Ten TAFE Queensland cookery students from around the state battled it out for one of two places to work alongside Chef Sakai in Japan.

The students prepared a three course menu over three hours and were judged by a panel of TAFE Queensland cookery staff and industry professionals.

Cloe is very excited at the prospect of travelling to Japan and working with Chef Sakai.

"I was so thrilled to be one of the winners of the competition," Cloe said.

"I was certainly out of my comfort zone, but with the training I received at TAFE Queensland North and the support from my employer, the Cairns Pullman International, I was confident I could do it.

"Now sometime in October or November, I'm off to Japan and I'm very happy about that."

The competition was held at TAFE Queensland Brisbane's South Bank campus and followed on from a live cooking demonstration from Chef Sakai at TAFE Queensland earlier this year.

During the demonstration, Chef Sakai announced the special ingredient "coconut" which finalists had to include in each dish of their three course menu.

Acting General Manager, TAFE Queensland North, Susan Kinobe said she was thrilled to have two of the finalists from TAFE Queensland North with Cloe Buckley being one of the two competition winners and International student, Seonggon Ryu a runner up.

"Cloe faced additional challenges in the competition having to travel from Cairns and cook in an unfamiliar kitchen.

"It is a testament to her skills and expertise in the kitchen that she has won this once in a lifetime opportunity against the odds. "

"She has done TAFE Queensland North and her employer proud and I'm sure we'll see much more of her in the future," Ms Kinobe said.

Students were judged on menu design, nutritional value and balance, personal presentation, preparation methods, safe work practices, dish presentation and appeal, taste and flavour.

Ms Buckley started her menu with an entre of lemongrass, chilli and yuzu infused coconut panna cotta with marinated king prawns and coconut sand. This was followed by laksa glazed lamb rack with coconut carrot puree, Asian inspired polenta, and jus for main. And to finish, coconut infused toasted marshmallow,

coconut emulsion, kaffir lime coconut cubes, dragon fruit and wild strawberry gel, milk chocolate coconut rough and popping caramel coconut praline for dessert.

The competition was a joint initiative between TAFE Queensland International, Trade and Investment Queensland and the Department of Premier and Cabinet and highlights the important relationship that TAFE Queensland has formed in the international market, and in particular, with Japan.

Acting Media Contact: David Manning

Phone: 4042 2348 or 0412 07 3353