



Media Release

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HEATING UP THE KITCHEN

TAFE Queensland North students, Cloe Buckley and Seonggon Ryu from Cairns are getting ready to take on TAFE Queensland's best this Saturday 27 August, in the final of the French Iron Chef Sakai Experience competition.

Ten TAFE Queensland cookery students from around the state will battle it out for one of two places to work alongside head chefs in one of Chef Sakai's restaurants in Japan for a week.

The competition follows on from a cooking demonstration from Chef Sakai himself at TAFE Queensland earlier this year. Chef Sakai announced the special ingredient "coconut" which finalists must use to prepare a three course menu.

This weekend's Iron Chef Final will see students test their culinary skills by designing and preparing three courses – all containing the secret ingredient – under the pressure of time, and present them to the judges.

"I'm a bit nervous about doing the competition in just three hours as some of my dish is very complicated and it will be a challenge to complete it in time," Mr Ryu said.

"I've been practicing to make sure that I cook everything within the timeframe allowed and that the food of course tastes great. It will all just come down to how smoothly things run on the day now," Ms Buckley said.

Competition Judge and Executive Chef at Sofitel Brisbane, Mr Patrice Falantin said he was looking forward to an exciting event.

"I am so impressed by the calibre of menus submitted by the finalists – these students are the next generation of culinary experts who will influence food and produce – I can't wait to see their performance on the day.

"This type of competition will be a very intense experience for these students, but an excellent true-to-life example of how high-pressured the industry can be," said Mr Falantin.

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