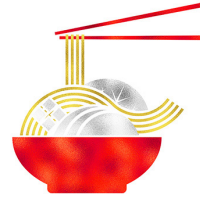


Amanda BIGGINS

A U S T R A L I A



INTERNATIONAL
CAO LÂU
CHALLENGE

A Classic Dish Reimagined

APRIL 11-14 2019

About

- Amanda has always had a passion for food and travel. After completing her formal study in Australia she embarked on a mission to learn more about food from other cultures. She has worked abroad in USA, Indonesia, Malaysia, Thailand, Vietnam and Turkey discovering the culinary delights of each country.

Today her focus and goal is teaching the younger generation to develop a holistic understanding of food and health. Her program involves teaching students to grow vegetables and fruits and student tours to local farm gate markets sourcing ethically grown produce and proteins. The students are given the opportunity to learn where food comes from and an understanding of what they can create. Her message is 'healthy doesn't have to be boring', simple whole foods taste good and make you feel good.

Experience

- 2006 - present: Culinary Advisor working with Department of Education Victoria.
- 2000-2006 Chef de Partie, Restaurant Providore, Victoria, Australia.
- 1998-2000 Chef de Partie, Beachbox Cafe, Victoria Australia.
- 1987-1998 Worked and travelled throughout Asia and Europe researching local cuisines.
- 1986-1987 Breakfast Chef, Ski Club of Victoria.
- 1984-1986 Breakfast Chef, Guilinos, Colorado, USA.
- 1980-1984 Commis Chef, Restaurant Lily's, Queensland, Australia.

Qualifications

- Bachelor of Culinary Management - William Angliss Institute.
- Diploma Travel and Tourism.
- Certificate IV Training and Assessment.
- Certificate III Hospitality and Tourism.
- Supervisor Food Handling Certificate.
- Barista Training Certificate.