

## HTN launches premium culinary training program to attract the next generation of chefs

Those aiming to reach the top ranks of the culinary profession will have the chance to apply for a new training program which is set to transform cookery skills training.



*Nino Zoccali, chef and restaurateur of La Rosa and Pendolino restaurants, with apprentices.*



*Mr Jerry Bour, Chair, HTN.*

The Total Chef Aspire program is one of three new streams of culinary apprenticeships developed by specialist hospitality group training organisation, HTN.

It is the result of extensive consultation across the hospitality, training and education sectors, and involves leading Sydney chefs, including Nino Zoccali from The Restaurant Pendolino, and Colin Barker from The Boathouse on Blackwattle Bay.

“We are grappling with a chronic shortage of skilled people entering the sector,” said Michael Bennett, Chief Executive Officer of HTN and Chair of GTA.

“This program is aimed at attracting new and aspiring chefs and placing a priority on developing expertise across a broad range of skills, not just on narrow areas of competence.

“The goal is to lift the overall quality of culinary training, while also raising apprentice completion rates, which are at a disappointingly low level,” he said.

Aspire is a world-class, preparatory program designed to give candidates with passion and capability a chance to get a start in the industry.

It is an intensive eight-week program of culinary training, combining face-to-face learning with on-the-job work placement.

Fully accredited training will be provided by training providers across TAFE NSW as well as the William Angliss Institute of TAFE.



At the end of the eight-week program, graduates will be offered apprenticeships in some of Australia’s best kitchens.

Aspiring chefs will experience masterclasses and workshops from leading chefs, and will also have access to hundreds of training videos via HTN Online, allowing participants to showcase their skills and work.

One of the chefs engaged in the program, Nino Zoccali, says that one of the biggest challenges for apprentice chefs is to gain a realistic understanding of what is required to succeed.

“They see the image of the celebrity chef, but some of them don’t realise that all of those chefs have already done the hard yards.

“To really succeed you need to be focussed and passionate, but you also need the skills and the capability to operate in a very disciplined way,” he said.

Michael Bennett noted that the completion rate for apprentice chefs across the industry is around 40 per cent, and that a key goal of the new program is to improve those outcomes.

Details of the program are at [www.htn.com.au/aspire](http://www.htn.com.au/aspire)