

## Alan Beggs Bio.

Scottish by birth and emigrated to Australia in 1998. Now an Australian citizen (sunshine is better than rain/cold)

Chef for 30 years and I have been a teacher of professional cookery at Tafe Qld (Cairns campus) since 2007

In my work life I strive to teach people to gain a love for cooking and food and to become competent cooks.

I am always reading and immersing myself in the world of cookery to continually develop my skills and knowledge which I can then hopefully pass on to my students.

I fell into cooking after dropping out of university and found a home and I hope to make an impact on the lives of young chefs and help them develop the same lifelong love of the industry as I have.

I love learning about food cultures from around the world and have a deep interest in the history of food and how changes in diets adjust to cultural/social changes.

My proudest achievements are my two daughters who have grown up to be intelligent, strong independent women.

Career highlights include cooking private dinner for Prime Minister John Howard in 2000 and 2001, being a finalist for the 2015 Queensland Training Awards under the category of Vet teacher of the year and being nominated for and accepting the position as the ACF President for the Far North region.

In my spare time I am an *Alfisti* and like tinkering with my two Alfa Romeo cars. I am also a knife nerd and make my own handles and saya's and generally enjoy working with wood. I enjoy reading all kinds of literature and watching TV/movies and listening to music.

You learn more from hitting your thumb with the hammer than you do hitting the nail!

## Judging experience

I have been a competition judge at numerous inhouse competitions and at regional competitions held by the Les Chaîne des Rotisseurs and Nestle Golden chefs and was a rookie international judge in 2019 at the Ningbo Youngs chefs cooking competition.

### **Chaîne des rotisseurs Young Commis competition regional judge:**

2011,2012,2013,2014,2015,2016,2017,2019.

### **Nestle Chefs Golden Hat regional judge:**

2007,2008,2009,2010,2011,2012,2013,2014,2016,2017,2018,2019,2020,2021

### **Nongbo Young Chefs International competition – Rookie judge:**

2019

## Competition History

### **Salon culinaire 1997 - Catering institute of Australia**

Merit – hot kitchen

### **Salon culinaire 1998 - Catering institute of Australia**

Bronze medal – hot kitchen

Bronze medal – Four course plated served cold

Silver medal - Five course menu gastronomique plated served cold

### **Salon Culinaire 1999 – Catering institute of Australia**

Merit – hot kitchen

Silver medal – Four course plated served cold

### **Salon Culinaire 2001 – Catering institute of Australia**

Silver medal – restaurant challenge cup

### **Salon Culinaire 2002 – Catering institute of Australia**

Silver medal – restaurant challenge cup

Silver medal – Five course menu gastronomique plated served cold