

# Chefs toss talents into mix

**W**HAT started as a way for chefs to join forces to promote the Hunter Valley as a dining destination has expanded to the rest of the region, and both experienced chefs and up-and-coming apprentices are benefitting.

Hunter Chefs and Co was started in 2006 by some of the Hunter Valley's most highly regarded chefs, including **Robert Molines, Nick Vivian and Andy Wright**.

The not-for-profit association allows chefs and industry professionals to swap ideas, and encourages the next generation of the region's chefs with workshops and information sessions.

"Rather than being Hunter Valley focused, it's now the Hunter Region, so we're incorporating the whole area," Hospitality Recruitment Solutions' **Ben Neil** said.

"The benefits include networking opportunities, sharing culinary ideas and assisting members with business challenges.

"Then for younger chefs there are the workshops; we've had a number of high-profile Sydney chefs up to host seasonal luncheons.



**BIG BENEFITS:** Hospitality Recruitment Solutions' Ben Neil.

"They do a demonstration prior to lunch, which is always fairly innovative and shows new techniques in the industry."

Chefs who have participated in the lunches so far have included **Armando Percuoco** of Buon Ricordo; **Serge Dansereau** from the Bathers Pavilion; **Justin**

**North of Bécasse; Tony Bilson** of Bilson's and **Peter Kuruvita** from Flying Fish.

The next chef due to host a lunch is **Matthew Kemp**, from Balzac, on June 21.

"You don't have to be a member to come," Neil said.

"Our members do get a bit of a

discount, but we welcome everybody.

"You don't even have to be in the industry, you can just be passionate about sitting with some of Sydney's and our region's best chefs."

For more information, or to join, visit [hunterchefs.com.au](http://hunterchefs.com.au).