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THE-ICE 16th IPOE Forum 2023

Panel 2: The New Workplace: Workplace wellbeing and the working from home phenomenon

Chef Nicholas Blackmore

Program Leader for Commercial Cookery, William Angliss Institute, Melbourne, Australia



A career spanning over 36 years, Nick has loved every moment since commencing as an apprentice after completing high school.

Classically trained, he has been fortunate to have worked in many areas of the industry including 5-star Hotels, Island resorts, fine dining restaurants, boutique hotels and several years in the corporate sector as a Corporate Head Chef catering for managing partners, CEO's and government ministers.

Now working in Vocational Education and Training, he has experience as both a cookery teacher and Education manager working at Holmesglen Institute before moving to William Angliss as the Program Leader for Commercial Cookery. Nick looks forward to continuing to share his knowledge and passion for all things cookery and mentoring the future cooks of the industry.

He was awarded the coveted Australian Culinary Federation Black Hat award in 2020 for services to the cookery industry and is a past president and current committee member of Les Toques Blanches Executive Chefs Association.