

Federation TAFE Awards for Excellence 2027

Central Highlands Slow Food Award for Excellence

About this award

The Central Highlands Slow Food Award for Excellence recognises a third-year student enrolled in the Certificate III in Commercial Cookery who has demonstrated excellence in promoting and applying the principles of local, seasonal, ethical and sustainable food production.

This award celebrates students who embrace food traditions, provenance and sustainability while demonstrating outstanding practical skills and innovation in the kitchen.

The successful recipient will receive a \$500 cash prize and a farm-to-table product development experience, proudly sponsored by Central Highlands Slow Food.

Eligibility

To be eligible for this award, applicants must:

- be enrolled as a third-year student in the Certificate III in Commercial Cookery
- have demonstrated an excellence in food production and culinary practice
- have demonstrated a commitment to local, seasonal and ethical food production.

Student information	
Student ID	
Full name	
Street address	
Suburb	
Postcode	
Email address	
Phone number	
Date of birth	

Course details	
Course name	
Course code	
Course duration	
Campus attending	

Nomination

Please provide a written nomination outlining why the student should receive the Central Highlands Slow Food Award for Excellence.

Word limit: 150–250 words

Things to consider

- Demonstrates food production that promotes and preserves food traditions, provenance, ethics and sustainability.
- Demonstrates an understanding of, and commitment to, local, seasonal and ethical food production.
- Incorporates local, seasonal and ethically sourced ingredients into practical kitchen work.
- Demonstrates the ability to challenge the use of industrial or unseasonal products by selecting sustainable alternatives.
- Technical knowledge and practical cookery skills.
- Creativity, innovation and professionalism in the kitchen.
- Commitment to learning and continuous improvement.
- Why you believe this student is a worthy recipient of this award.

Nomination statement

Supporting documentation

Please attach the following documentation when submitting your application:

- ☐ Current statement of results
- ☐ Supporting documentation (if applicable)

Teacher referee statement

A supporting statement from the student's teacher is required as part of this nomination.

Please provide a statement outlining why the nominee is deserving of this award. The statement should provide specific examples that demonstrate the student's achievements, strengths and suitability for this award.

Word limit: 150–250 words

Things to consider

- The student's culinary knowledge and practical cookery skills.
- Understanding and application of local, seasonal and ethical food principles.
- Creativity, innovation and professionalism in the kitchen.
- Commitment to sustainability and responsible food practices.
- Growth and development throughout the course.
- Workplace readiness and industry capability.
- Any achievements, qualities or experiences that distinguish the student from their peers.
- Why you believe this student is a worthy recipient of this award.

Teacher referee statement

Nominator details

Nominator name	
Position	
Date	

Program manager endorsement

The program manager confirms their support for this nomination and verifies that the information provided is accurate to the best of their knowledge.

- ☐ Yes, I endorse this nomination.
- ☐ No, I do not endorse this nomination.

Program manager name: _____

Signature: _____

Date: _____