



# Ben's going for gold

BENJAMIN Cook has his sights set squarely on a gold medal.

The 20-year-old student from Cleveland is an entrant in the Restaurant Services category of the WorldSkills Australia National Competition being staged from May 7-9 at the Brisbane Convention and Exhibition Centre.

Ben was selected to compete after his medal-winning performance in the 2009 Regional Competition.

If successful, he may have the opportunity to advance to the 2011 International Competition in London as part of the Team Australia Skillaroos.

To get there, he will have to impress the judges with restaurant skills and personal presentation.

And that means high standards across the board, from table settings to beverage and coffee skills, preparing cocktails, silver service and social skills.

Ben, who is studying an Advanced Diploma of Hospitality Management, also works at Redlands RSL at Cleveland, where he describes his role as "jack of all trades".

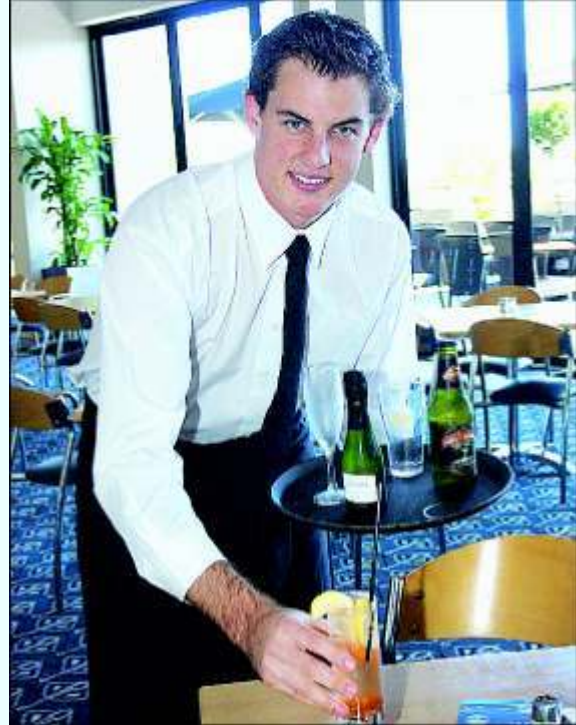
Recently promoted to a stand-in supervisor, he works the bar, restaurant, gaming and reception areas and particularly enjoys interacting with customers.

He hopes to come away from WorldSkills with a medal.

"Bronze and silver are nice, but gold is the ultimate,"

Ben said.

■ WorldSkills Australia is a not-for-profit organisation that has been actively celebrating and promoting the standards and status of vocational education and training and skills excellence since 1981. It aims to raise the profile of skill-based vocations. For more information, go to [www.worldskills.org.au](http://www.worldskills.org.au).



BEN Cook, of Cleveland, practises his hospitality skills at the Redlands RSL ahead of this week's WorldSkills Australia National Competition. He will compete in the Restaurant Services category.



## Judging feather in Oliver's cap

METROPOLITAN South Institute of TAFE (MSIT) hospitality teacher Oliver Squires (*pictured left*) from Redland Bay has been selected to judge young competitors cooking up a storm during the WorldSkills Australia 2010 National Competition.

A first-time judge at the competition, Oliver said he had been honoured to have been chosen.

"It's certainly a feather in my cap," Oliver said.

"The young competitors will have their

every move scrutinised and evaluated as they prepare, cook and plate up in front of judges and the viewing public. It's not easy to cook in front of other people and they'll be feeling the pressure in more ways than one when they put their skills to the test over three days of competition.

"I'll be judging competitors on how confident they appear, their cooking techniques, knife skills, presentation of meals, flavour combinations, how they use ingredients and whether or not they meet the specified competition criteria."