







Was employed as the Sous Chef and was promoted to Head Chef 6 Months later.
Was Head Chef for a year then my husband and I started our family.
Nina, Felix and Lars.

Left field Head chef
Rockfords Barista
Northcote College community education cooking tutor.



Started in 2011 as an LAT, While I was finishing off two Post Grad Dips at Waikato University.

Two full time teachers and one part time.
I was teaching three year ten food classes.
The role was 1250.

Two food classrooms.
One part time technicing.

One part time technician.

We now have:

Three food classrooms, but moving into new facilities in 2025.

Four food classrooms and three theory spaces.

Four full time and two part time teachers.

Two technicians.

1370 students and is expected to grow.
The role has grown by 120 students but department has

2024 Food Numbers

9 FOO 239 85% 10 FOO 118 41%

11 FOO 24, 11 HOS 99 = 123 42%

12 FOO 27, 12 HOS 98 = 125 46%

13 FOO 23, 13 HOS 54, 13 PCO 26= 103 38%

Goals for my students

- 1. For students to be confident in cooking for themselves in a safe
- way.
 2. To be able to hold a part time job in the Hospitality industry, while they are at University to help pay
- the bills.
 3. To become a qualified Chef.



Functions and catering around school.





















For the last few years I have taken a group of students to the Park Hyatt for a tour of the Hotel and introduced them to Chef Brent.

















