



## MEMBERSHIPS IN PROFESSIONAL ASSOCIATIONS

- ◆ **Australian Culinary Federation ACF**
  - Victorian Life Member
  - Chairman of judges
  - Committee member
  - Certified Chef De Cuisine
- ◆ **World Association of Chefs' Societies (WORLD CHEFS)**
  - Young Chefs Development, Committee member
- ◆ **Les Toques Blanches**
  - Member
- ◆ **Australian Institute of Technical Chefs**
  - Member
- ◆ **Vanuatu Chefs and Food Handlers Association**
  - Honorary member

## DALE LYMAN

PROFESSIONAL COOKERY  
TEACHER/CHEF

Phone : +61 409 170 920  
Email : dalelyman8@gmail.com  
Location : Melbourne

## ABOUT

Dale's hospitality career began in regional Victoria in 1982, where he developed a taste of the industry and a healthy respect for hard work.

## YEARS WITH THE WILLIAM ANGLISS INSTITUTE OF TAFE SINCE 2002

## SOCIAL MEDIA

f DaleLyman    @chefdalelyman

## KEY QUALIFICATIONS

- ◆ **2019 Food Design Institute at Otago Polytechnic**
  - Bachelor of Culinary Arts
- ◆ **2016 World Association Of Chef Societies**
  - Accredited National Culinary Judge valid 2016-2021
- ◆ **2012 NMIT**
  - SIT 40407 Certificate IV in Hospitality. (Commercial Cookery)
- ◆ **2012 William Angliss Institute**
  - TAE40110 Certificate IV in Training and Assessment.
- ◆ **2011 William Angliss Institute**
  - HLTFS207B Follow Basic Food Safety Practices.
- ◆ **2006 Victorian Institute of Technology**
  - Diploma of VET.



## KEY QUALIFICATIONS

---

- ◆ **2002 Focus training organization**
  - BSZ40198 Certificate IV In Assessment and Workplace Training.
- ◆ **1987 William Angliss College**
  - Successfully completed Apprenticeship of Cooking, attaining credits in all final year subjects.

## COUNTRIES OF WORK EXPERIENCE

---

- ◆ Australia, England, Scotland, Ireland, Israel, Malaysia, Sri Lanka, Chile, Korea, and Vanuatu

## MAJOR EXPERIENCES

---

- ◆ **Professional Cookery Instructor**
    - Development, delivery and assessment of Certificate IV Commercial Cookery, unit and restaurant practical classes.
    - Lead Chef Bistro William Angliss 2016, present menu design and implementation, oversee operations, special events.
  - ◆ **Specialized Projects**
    - Dry aged sheep meat project Collaborative applied research with the University of Melbourne - Faculty of Veterinary & Agricultural Sciences.
    - Research and development of educational workshop for WORLD CHEFS Young Chefs Development Team. Facilitated the formation of the Australian Young Chef Clubs.
    - Presented for Victorian Government Trade Mission to Korea (Seoul Culinary 2012) Promoting Victorian producers, exporters and training.
    - Sri Lankan culinary training project for William Angliss Institute 2012.
    - MLA on cheffing up your shop, Coles and William Angliss Institute butcher training in methods of cookery.
    - Dish design, development and food styling for From Cuts to Cuisine Book for MLA to promote lamb to USA.
    - Dish development for Coles Feed the Family.
    - Represented Australia at 2011 World Chefs' Tour against Hunger in South Africa.
    - Presented at World Association of Chefs Societies 34th World Chef Congress in Chile 2010.
-

# MAJOR EXPERIENCES

---

## ◆ Culinary Competition Judging

- International Judging 7 major multi day events.
- National Judging and competition convening on over 50 occasions since 2006.

## ◆ Maintaining Currency and Relevancy

- Keeping up to date with the progress of the culinary arts through industry associations, competitions, international travel (e.g. WORLD CHEFS international chefs' forums in Dubai, Chile, Korea, Greece and Malaysia).
- Link with RACV club and other Melbourne establishments, working on many large events.
- Consulting and private degustation Charity dinners.

## ◆ Building Strong Relationships with Industry

- Work with Industry to improve standards through training and competitions, Great Chefs Program and industry events.
- Liaison with Industry and industry associations through workshops and field trips with the ACF, LTB and World Chefs'.
- Building of relationships Meat and Livestock Australia developing recipes and training material.
- Specialised programs with work place butchers.

## ◆ Industry Experience in Professional Cookery

- Over 20 years' experience working in fine dining restaurants in Australia and overseas, in senior roles since 1992.



# FURTHER ACHIEVEMENTS

- 2019 Rotary International Paul Harris Fellow.
- 2018 Innovation Award William Angliss for Dry aged sheep meat project. Collaborative applied research with the University of Melbourne - Faculty of Veterinary & Agricultural Science.
- 2013 Awarded Australian Culinary Federation Life member
- Representing Australia at 2011 World Chefs Tour Against Hunger in South Africa, where over 200 Chefs from 40 countries raised R5 million to feed starving children in South Africa.
- Presenting at World Association of Chefs Societies 34th World Chef Congress in Chile 2010.
- Assisted in facilitation of Billy Gallagher Young Chefs Forum Korea 2012, Greece 2016 and young chef pre tour Malaysia 2018.
- Have been on ACFV committee since 2006 held a number of titles including Registrar, Chairman of Judges and Vice President.
- Member of the World Association of Chefs Societies (WACS) as the Australian advisor for young chef development globally. Young Chefs Development Committee member for World Chef.
- Have been instrumental in establishing Young Chefs Clubs in every state and territory in Australia.