



**PRO-CHEF INTERNATIONAL
CULINARY BOOK PUBLISHING DIVISION**

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Dear culinary Friends.....

(This is a special invitation for all passionate young HTN Chefs.....!)

I would like to invite you to join us to stand alongside with some of the most passionate influential people of the culinary industry today. Take your place in one of the most highly anticipated publication for the culinary profession in Australia. Become a contributing young culinary professional and watch it redefine your career even further, as you will help others to educate and reshape the Australian food service industry with your entry in this culinary MENU book:

Great Chefs of Australia, (Creating Menus), When Only the Best Will Do!

This new culinary function menu-engineering manual – is specially crafted with the assistance of 150 professional chefs and other culinary experts from all over Australia. It will become an indispensable tool, a guide, a trade-manual, in fact; it will be one of the largest function-menu-collection book ever made for chefs and cooks, teachers, students, functions and events organisers, wedding receptions owners etc. In fact: for 1000's of catering / food businesses in Australia.

If you want to be with the “**best of the best**” culinary people in Australia, we must get your menu creation now. Upon receiving your menu, our professional book illustrator will then “polish” your entry and “create” an A4 size presentation - at no cost to you. We will send you a proof for your final approval. In order to coordinate this very complex project, and to meet deadlines, we need to have your application now, and you must send us your menu, your picture and 6-line bio... – all, **within the next 2 weeks from now...** or you will miss out this time!

Your contribution will inspire and help other chefs, hospitality students and apprentice cooks. A culinary book that will be used, perused and cherished for many generations to come!

*As a thank you for your great work and support,
you will receive a box of complimentary books to the value of \$480!*

*Thank you for assisting us in creating our joint Australian Chefs Menu Book!
In culinary friendship... and with my best culinary regards, **James Mussak***



”Great Chefs of Australia” Publication

Chef Application Form:

TO PARTICIPATE - PLEASE FOLLOW THESE 3 EASY STEPS:

STEP 1	Register First:	Just send us an e-mail, with all the information below included...!
	Your Menu:	Create a 6 to 7-course menu; include a brief description of the ingredients, and suggest some wines and other beverages - that may complement the dish.
	Sample Function Type:	Gala dinner, Wedding, Birthday Party, Engagement, Eclectic Menu, Conference, Picnic, Wine-Food-Matching, Celebrity Function, Aussie BBQ, Bistro, My Last Supper menu etc.
STEP 2	Bio & Photographs	Write a very short bio about your culinary career (no more than 6 lines). Provide a high-resolution PASSPORT STYLE photo preferably in uniform, with a big smile!
STEP 3	Send Total Package by E-mail:	Include your picture, the menu, and your career bio - all in plain unformatted text.

NAME OF YOUR MENU:

NAME: HTN APPRENTICE YEAR:

HOST ESTABLISHMENT NAME:

TEL: FAX:

EMAIL: MOBILE:

WEBSITE: www.....

YOUR POSTAL ADDRESS:

SUBURB:STATE:POST CODE:

Please send your Application Form now to the Editor:
PO Box 4606 Sylvania Waters NSW 2224 or e-mail: greatchefs@sydney.net



As a thank you for your effort, you will receive a box of complimentary books, to the value of \$480!

Here is an indication of what kind of MENU we would like to have from YOU: Australia Day, Anzac Day, Mothers Day, X-Mas menu, New Years Eve menus, Weddings, Birthday Parties, Celebrating a Lottery win or a Horse race win – menu. Corporate lunch and dinners, Baby Shower, Diet menus, Funeral menu, Sports Stadium menus, National Day menus, Swiss, Philippines, Russian, Lebanese, Asian, Japanese, Korean, Indian, Italian, Greek and Asian wedding menus, Casinos, 5-star hotel, Racing club, Golf club, Bowling club, Leagues clubs menus, Gala Dinners, Lady's day menu, Cafes, Bars, Convention centers menus, Airline, Cruise-Ships, Bistro menus, Wine Makers Dinner menus, Cider maker menu, Menus suitable for 21st, 25th, 30th, 50th, 65th, 85th or 100th birthday celebration or perhaps: "My last supper menu!"

PS: This is not a big job; WE NEED ONLY **ONE (1) 6-7 COURSE MENU** FROM YOU, no food pictures. Just cut and paste the text from an existing MENU or make one up of your own. Please add your suggested wine / beverages. And just to mention: for uniformity of all menus, unless **you nominate the beverages**, we will recommend some wines, beers, beverages etc. This should not take you more than 30 or 40 minutes of your time.

If you need some help or inspiration, please call us anytime (8.30am - 9.30pm) Tel. 02 9544 6900

Thank You Chef... with my best culinary regards, **James Mussak**
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