



**LE CORDON BLEU®**  
AUSTRALIA

## ABOUT TOM MILLIGAN: LE CORDON BLEU CULINARY ARTS TECHNICAL DIRECTOR

Born and raised in England, Executive Chef Tom Milligan trained at the prestigious Ritz Hotel Piccadilly, working under renowned chefs including Terry Laybourne, Michael Quinn and Bruno Loubet.

Tom's passion then took him to Australia to restaurant Flerieu at the Hyatt Regency Adelaide before heading overseas again to the Park Hyatt Buenos Aires.

The draw of Australia's innovative culinary industry saw him return to take up the position as a chef instructor with Le Cordon Bleu Culinary School at Regency Institute for Hospitality.

Following this appointment, Tom went on to champion impressive roles such as Head Chef to the iconic Stephanie Alexander, Chef de Cuisine of Cecconis, Crown Casino, Executive Chef at the Hotel Windsor and the Senior Culinary teacher for the Holmesglen Institute of TAFE.

Tom's career highlights include winning the Seppelt Menu of the Year competition, as well as being chosen to represent Australia at the prestigious Bocuse d'or Culinary competition in Lyon France.

Tom is also a member and past President of the Melbourne Chef Association Les Toques Blanches and Vice President of the Academie Culinaire de France Australia.

Award winning Chef Tom Milligan joined Le Cordon Bleu Australia in March 2018, as the newly appointed Australian Culinary Arts Technical Director. Tom will bring an incredible wealth of knowledge to the culinary arts programs which will benefit the students immensely throughout their study.



### CAREER HIGHLIGHTS

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- Australian Representative for the internationally acclaimed culinary competition the Bocuse d'Or Lyon France 1995
- Member of the winning team Seppelt Menu of the year award along with team mates Maggie Beer, Cheong Liew, and Urs Inauen.

### CAREER MILESTONES:

- Group Executive Chef - Atlantic Group Melbourne Australia
- Head Chef - The Botanical Hotel Melbourne Australia
- National Executive Chef - Compass Group (Medirest Australia)
- Senior Educator Hospitality Cookery and Bakery Holmesglen Institute of TAFE Melbourne Australia
- Executive Chef - The Hotel Windsor Melbourne Australia
- Executive Chef - The Point restaurant Melbourne Australia
- Executive Chef Epicure Catering Melbourne Australia
- Chef de Cuisine - Crown Towers Hotel & JJ's Bar and Grill Melbourne Australia
- Chef de Cuisine - Ceccconi's Restaurant @ Crown Entertainment Complex Melbourne Australia
- Head Chef - Stephanie's Restaurant Melbourne Australia
- Hospitality Teacher - Le Cordon Bleu Regency Institute Adelaide Australia
- Chef de Cuisine - Park Hyatt Buenos Aires Argentina
- Executive Sous Chef - Hyatt Regency Fleurieu Restaurant Adelaide Australia
- Head Chef - Fisherman's wharf Restaurant Newcastle Upon Tyne England
- Chef de partie - Le Petit Blanc Restaurant Oxford England
- Chef de Partie Ettington Park Hotel Stratford on Avon England
- Commis Chef/Sous Chef - Fisherman's Lodge Restaurant Newcastle Upon Tyne England
- Apprentice Chef - Royal Station Hotel Newcastle Upon Tyne England

### INDUSTRY MEMBERSHIP

- President of The Bocuse D'Or Academy Australia
- Maitre restaurateur Chaîne des Rotisseurs Australia