



## TAFE NSW ACHIEVEMENTS

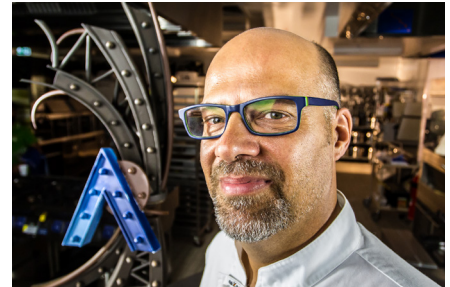
- 2003 Teacher Trainer of the Year
- 2007 Pastry Chef of the Year
- 2012 VET Trainer
- 2016 Ambassador of TAFE NSW

## PROFESSIONAL ACHIEVEMENTS

Dean has worked in many world-class restaurants and patisseries with some of the best chefs and pastry chefs in the world including Australian icons such as:

- Serge Dansereau - Regent Hotel
- Neil Perry - Rockpool Dining Group
- Adriano Zumbo - Zumbo Patisserie
- Ed Halmagyi - Better Homes and Gardens
- Jian Yao - Continental Patisserie, Sydney & Shanghai

Dean is one of the most profiled and industry-respected pastry chefs in Australia appearing on television programs such as Master Chef Australia, Masters of Chocolate and Pastry Battlers.



Dean Gibson is one of the pioneers of the Australian pastry scene - dedicated to the baking, patisserie, hotel and restaurant industry for nearly 40 years.

With an impeccable technical background, Dean possesses demonstrated skills and leadership experience as a TAFE NSW education teacher of professional bakery and patisserie trade.

## EMPLOYMENT HISTORY

2001 - current	TAFE NSW - Teacher of Baking Trades
1996 - current	DEANGIBSONPASTRYCHEF - Consultant Pastry Chef
2000	AQUA DINING, North Sydney - Executive Pastry Chef
1995	ROCKPOOL Restaurant Group - Executive Group Pastry Chef
1995	REGENT SYDNEY - Assistant Pastry Chef
1994	PARK HYATT SYDNEY - Assistant Pastry Chef
1993	P&O RESORTS AUSTRALIA, Heron Island Resort - Head Pastry Chef
1990	WESTS GROUP (Newcastle) - Head Pastry Chef
1989	CONDITIOR - Copenhagen, Denmark - Baking Trainee
1988	WINDFIELD BAKERS, Newcastle - Bakehouse Manager
1987	CJ COLES & COMPANY - Bakehouse Manager
1982	BONES BAKERY - Apprentice Pastry Cook/Baker



## PASTRY CONSULTANT EXPERIENCE

Since 2000, Dean has worked with prestigious Australian and International companies including:

- 2018 - Amilla Fushi Resort, Republic of Maldives
- 2018 - Finolhu Resort, Republic of Maldives
- 2018 - Huvafen Fushi Resort, Maldives
- 2016 - QANTAS International First Lounge, Sydney International Airport
- 2018 - Sara Lee McCain Pty Ltd Australia
- 2018 - 2018 - Arnott's Australia
- 2018 - Campbell Arnott's Culinary Council Australia
- 2017 - Bulla Ice Cream Australia
- 2016 - Homer Hudson Ice Cream
- 2015 - Rustica Restaurant Australia
- 2013 - 2014 - Snows Patisserie Australia

The increasing demands of the 'experience economy' have seen the vast growth of competition amongst restaurants and resorts to offer excellence in dining, products and amenities.

Building and training a successful team is key to any organisation's success. Dean will help you build, train and inspire the team necessary to not just achieve your goals, but to thrive - in competition and in business.

Advising and assisting with product and menu development and providing training in support of such change is where Dean's considerable experience and expertise are in increasing demand.

### Menu Design

- Collaboration with product development team (Executive Chef/Pastry Chef/Managers) on new product range
- Range expansion
- Production streamlining
- Contemporary industry advice
- Suitability and fit for purpose.



### CONSULTANT

Dean Gibson's experience and skills cross a vast range of culinary baking including pastry, confectionary, glacier, and artisan bread.

With nearly 20 years' experience as a technical bakery teacher, Dean can also deliver ingredient identification and functionality, and bakery and patisserie science to teams.

### Restaurant and Catering

- Product development
- Menu design
- Testing
- User training
- Implementation.



## COMPETITIONS - INDUSTRY PASTRY, CHOCOLATE AND GELATO

- **Mentor Chocolate Trainer**  
*Team Pastry Australia 2017-2019*
- **Team Member / Chocolate Trainer**  
*Australian Gelato Team,  
Gelato World Cup, Italy 2017*
- **Artistic Bread Competitor**  
*Team Bakery Australia,  
Asian Bakery Cup, Jakarta 2015*
- **Team Manager**  
*Team Pastry Australia,  
Asian Pastry Cup, Singapore 2014*
- **Team Coach**  
*Team Pastry Australia  
Coupe du Monde Patisserie, Lyon, France 2013*
- **Judge**  
*World Chocolate Masters, Paris, France 2012*  
[http://2011.worldchocolatemasters.com/en/Dean\\_Gibson](http://2011.worldchocolatemasters.com/en/Dean_Gibson)
- **Team Coach**  
*Team Pastry Australia,  
Winner of Asian Pastry Cup, Singapore 2012*
- **Team Captain & Competitor**  
*Asian Pastry Cup, Singapore 2010*
- **Tasting Judge**  
*International Pastry Grand Prix, Tokyo 2009*
- **Competitor**  
*World Artisan Baking Cup Sigep, Italy 2009*
- **Competitor**  
*Australian World Chocolate Masters, Sydney 2005*
- **Competitor**  
*Coupe du Monde Patisserie, Lyon, France 1999.*



## PRESENTER

Dean is an entertaining and highly-accomplished professional presenter and demonstrator with live and filmed experience including.

## COMPETITOR

Dean is the proud co-founder of Team Pastry Australia. His experience with TAFE NSW as a teacher and trainer has provided him with invaluable skills in managing, coaching, judging, and competing in teams.

To bring Team Pasty Australia to international competition, Dean recruited pastry team members for the Asian Pastry Cup and World Cup. This task included; planning and design of show pieces; budget development; marketing for sponsorship funds; planning of training calendar and kitchen design and timed trials.



## TECHNICAL EDUCATOR QUALIFICATIONS

Certificate IV in Assessment and Work Place Training and Certificate IV Design and develop Assessment Tools and can add richness to delivery content by offering first-hand technical knowledge, anecdotal stories, industry examples, case studies and best practices that can be shared to improve knowledge exchange and transfer.

In depth knowledge of ASQA compliance and proven capacity to respond with innovative curriculum development including- assessment, curriculum design and development and compliance mapping.

- Certificate IV in Assessment and Work Place Training, 2014
- Certificate IV Design and Develop Assessment Tools, 2014
- Graduate Diploma of Education (Newcastle University), 2002
- Excellence in Teaching Award Hunter Institute of TAFE, 2003
- Master Pastry Chef of the Year, Australian Baking Industry Association 2006 -2007
- NSW VET Teacher/Trainer of the Year, NSW Training Awards, 2012
- TAFE NSW Education Ambassador 2015 - 2017
- Certificate IV Design and Develop Assessment Tools, 2019.



## EDUCATOR

Dean Gibson is a highly respected senior teacher within TAFE NSW, Australia.

Dean possesses nearly 20 years of demonstrated skills and leadership as a TAFE NSW technical educator, and 36 years as a leading trade professional for bakery, patisserie and commercial cookery units.