



TAFE NSW ACHIEVEMENTS

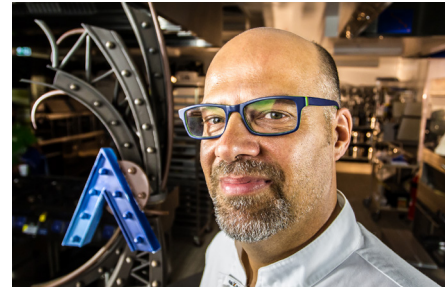
- 2003 Teacher Trainer of the Year
- 2007 Pastry Chef of the Year
- 2012 VET Trainer
- 2016 Ambassador of TAFE NSW
- 2015-2018 World Skills Specialist Trainer National

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:

- 2019 - 2019 Arnotts Australia
- 2019 - Sara Lee McCain Pty Ltd Australia
- 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/RD team) on new product range
- Range expansion
- Production streamlining
- Contemporary industry advice
- Suitability and fit for purpose.

Restaurant and Catering

- Product development
- Menu design and testing
- User training and implementation
- Kitchen/patisserie design and specifications
- Liaise with equipment manufacture, stack holders and building designers
- Pre openings.



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.



COMPETITIONS - INDUSTRY PASTRY, CHOCOLATE AND GELATO

- **Mentor Chocolate Trainer**
Team Pastry Australia 2017-2019
Coupe du Monde Patisserie, Lyon, France 2019.
Awarded best chocolate show piece
- **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
- **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:-

- Master Chef Australia
- Masters of Chocolate
- Pastry Battlers.

COMPETITOR

Dean is the proud co-founder of Team Pastry Australia. His experience includes 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 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.

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



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.



TESTIMONIALS

“The Small Maldives Island Company engaged Dean as a Pastry Consultant in order to provide product development and innovation for the Pastry teams on Amilla Fushi and Finolhu, Maldives.

Dean, at short notice, was able to implement a program that provided skills advancement on Pastry and Breads as well as advice on smarter ways of working in order to achieve great results 100% of the time.

Dean’s approach was hands on and Dean readily customized the daily program to meet the demands of the business and environment.

Our Chefs gained valuable knowledge on product creation and working methods and we fully intend to utilise Dean’s services again.”

Sue Lord

*Human Resources Strategic Advisor
Intercontinental Hotels Group*

“We engaged Dean to train our team in the Qantas first class lounge in Sydney International Airport, the training centred around consistent production of bakery and pastry products.

Dean delivered a straight forward targeted training plan to the team with practical examples and demonstrations

The training was a great success with the team energised and motivated, we now have a very consistent product produced every day.

I rate Dean as the best trainer we have engaged, his passion is infectious, and he has great communication skills and knowledge and will make a difference to your business.”

Allan Parrish

*Regional Executive Chef
Qantas Lounges*

