



TAFE NSW ACHIEVEMENTS

- 2021 National judge World Skills National Championships and Skills Show
- 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

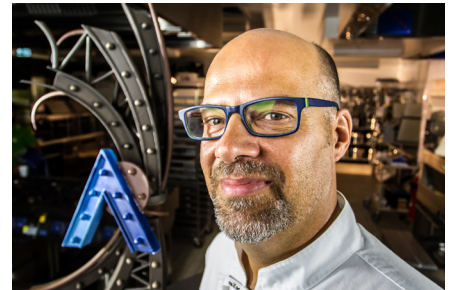
Dean has worked in many world-class restaurants and patisseries with some of the best chefs and pastry chefs in the world including Australian icons such as:

- John Ralley - Textbook Patisserie
- Neil Perry - Rockpool Dining Group
- Adriano Zumbo - Zumbo Patisserie
- Tim Dunn - Urban Grain Bakery
- 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.

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



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.



PASTRY CONSULTANT EXPERIENCE

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

- 2018 – 2021 Arnott’s Australia
- 2018 – 2021 Sara Lee McCain Pty Ltd Australia
- 2021 – Homer Hudson Ice Cream
- 2021 – Euro Patisserie Newcastle, Australia
- 2021 – Earp Distillery Co. Carrington, Australia
- 2020 – Gigi & Chix Bonbon Patisserie H/Valley, Australia
- 2019 – Skills Point TAFE NSW
- 2018 – Amilla Fushi Resort, Republic of Maldives
- 2018 – Finolhu Resort, Republic of Maldives
- 2018 – Huvafen Fushi Resort, Republic of Maldives
- 2016 – QANTAS International First Lounge, Sydney International Airport
- 2018 – Campbell Arnott’s Culinary Council Australia
- 2017 – Bulla Ice Cream, Australia
- 2016 – Homer Hudson Ice Cream
- 2015 – Rustica Newcastle Beach, Australia
- 2013 – 2014 – Snows Patisserie, Australia



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.

The increasing demands and challenges of the ‘experience economy’ during Covid 19 have seen the vast global shutdown of the hospitality and travel industry.

Building and training a successful team will be key to any organisation’s success post Covid 19 as the industry recovers and adapts to new markets and potential in an on-demand economy.

Advising and assisting with product and menu development and providing training in support through online consultation or onsite is where Dean’s considerable experience and expertise are in increasing demand.

Bakery and Patisserie Technical Education

- Online Delivery
- Building Digital Collateral for Online Delivery
- Curriculum Writer and Content Specialist
- Developing, Improving and Assessing Effectiveness of Curricula and Instruction

Manufacturing, Restaurant & Catering

- Ideation
- Product Development
- Menu Design
- Testing
- User Training and Training Material Development
- Implementation

Menu Design

- Collaboration with Product Development Team (Executive Chef/ Pastry Chef/Managers) on New Product Range
- Range Expansion
- Production Streamlining
- Contemporary Industry Advice
- Suitability & Fit for Purpose



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

“Dean Gibson is a Pastry chef that oozes with passion and creative talent. Dean has been my leader, team mate, mentor, co-creative and also friend for over the 20yrs. One sentence with Dean and he has already taken you away on a journey with his enthusiasm and interest of anything baking and pastry. He has represented and trained most of our recent national teams over the past 10yrs or at least been involved. He is a highly accomplished Creative Professional who has excelled in the fields of teaching and implementing new products and systems into the baking and pastry industry. I would recommend Dean Gibson to any interested Professionals and Organizations as one of Australia’s and the worlds true Pastry Game Changers.”

Adriano Zumbo

*Pastry-Bakery-Confectionary-Desserts
Consultant Judge on Netflix #Sugarrush*

*#zumbosjustdesserts and
founder of Zumbos Patisserie*

“Dean and I have collaborated over the years across several global culinary competitions including Asian Pastry Cup, World Pastry Cup and World Gelato Cup. We earned first, seventh and third place respectively. These competitions are intense and require extraordinary commitment and leadership through highly creative activity that needs to be compressed into an efficient and cohesive outcome. Dean brought leadership, teamwork, mentoring, administrative and culinary skills to these events and the results of our efforts would not be what they were without his contribution. Dean has been active in international bread competitions and maintains his professional competency and currency from these experiences. But most of all, I enjoy working with him. I hope you do too..”

Andre Sandison

*Chocolatier
Zokoko Chocolates*





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*

