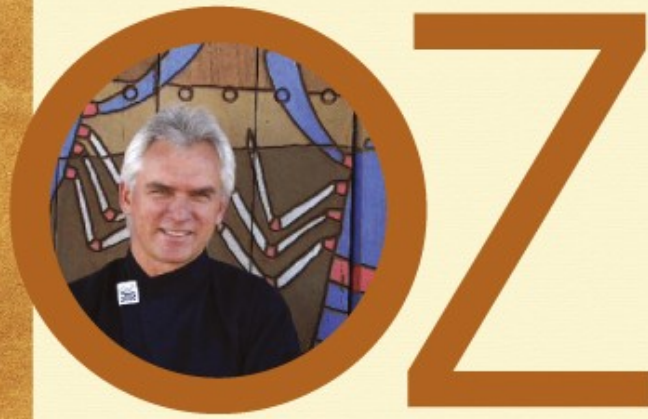


andrew
fielke

the wizard
of



Performing magic with Australia's Unique Foods.

BOARD APPOINTMENTS:

Dec 2006 to present Australian Native Food Industries Ltd. – National Peak Industry Body - Inaugural Chairman

1995 Meat & Livestock Association SA – Advisory Board member

WORK HISTORY:

From August 2001 Andrew Fielke Enterprises - Consulting and Guest Chef, Gourmet Food Service Range, Chef/TV Presenter – Nexus (ABC Asia Pacific.), ProChef Golf Events.

From February 1999 to August 2001 Chef, Red Ochre Restaurant, Adelaide (new location).

June 1992 to July 1998 Chef/Proprietor, Red Ochre Grill Restaurant, Adelaide.

September 1992 to November 1998 Director, Australian Native Produce Industries Pty Ltd. Native food production kitchen, plantation and nursery.

June 1987 to October 1993 Owner/Manager, Bush Tucker Supply (S.A.) – native food collection and distribution network.

February 1991 to March 1992 Chef de Cuisine, Edinburgh Hotel, Adelaide.

March 1990 to December 1990 Chef de Cuisine, Fish on Melbourne Street Restaurant, Adelaide.

August 1989 to December 1989 Part time Cookery Lecturer Regency Park College, Adelaide. Consulting Chef, The Astor Hotel, Adelaide.

January 1987 to July 1989 Chef/Restaurateur, Tally Ho Lodge, Inglewood, South Australia.

December 1985 to December 1986 Chef de Cuisine, Mt. Lofty House – Country Estate, South Australia.

December 1984 to April 1985 Chef de Cuisine, Underground Grill Restaurant, Tirol, Austria.

November 1983 to November 1984 Commis Entremetier, Chef Potagier/Chef Saucier, The Savoy Hotel, London, U.K.

June to September 1982, 1983 & 1985 Chef de Cuisine, Breathtaker Ski Lodge, Mt. Buller, Victoria.

August 1981 to May 1982 Chef de Cuisine, Stonyfell Restaurant, South Australia.

July 1980 to June 1981 Commis de Cuisine, Restaurant Waldhaus Katzenssee and Movenpick and Holiday Inn Hotel, Regensdorf-Zurich, Switzerland.

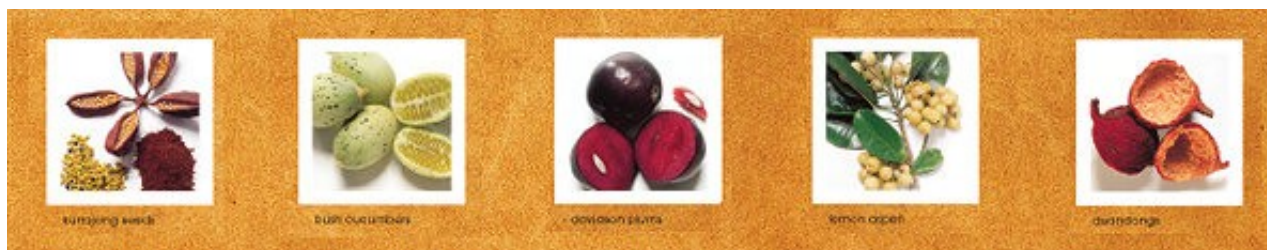
February 1976 to May 1980 Apprentice Cook/Commis de Cuisine, Hotel Australia and Oberoi Adelaide, South Australia.

CAREER ACHIEVEMENTS:

1988 State Winner SAFCOL and Hardy Wine Co. National Fish Competition.

1987 1st Prize Buffet Centrepiece and 1st Prize Cakes and Gateau - CIA Salon Culinaire Competition.

1979 1st Prize Hors d'oeuvres, 1st Prize Buffet Centrepiece, 1st Prize Dessert and Best Overall Entrant



CAREER ACHIEVEMENTS: (Cont)

Award CIA Salon Culinaire Competition.

Second Year Winner - South Australian Gas Company Cooking Competitions.

1978 First year Winner, Champion Cook - South Australian Gas Company Cooking Competitions.

First overall Winner - CIA State

Championships Finals.

Best Seafood Dish Trophy - CIA National Apprentice Cook Competition.

1977 Apprentice of the Year Award, Regency Park School of Food and Catering.

RESTAURANT AWARDS:

2001 American Express "Best Metropolitan Restaurant" Award (Red Ochre, Adelaide).

2001 "South Australian Tourism Award Winner" –

Tourism Restaurants Category (Red Ochre, Adelaide).

1999 Boral Energy Awards – "Best Modern Australian Restaurant" (Red Ochre, Adelaide).

1996 "National Tourism Award" - Tourism Restaurant Category (Red Ochre, Adelaide).

1996 South Australian Tourism Awards - Restaurant Category - "Hall of Fame" Entrant.

1996 American Express "Hall of Fame" (Red Ochre, Adelaide).

1995 "South Australian Tourism Award Winner" - Tourism Restaurants Category (Red Ochre, Adelaide).

1995 American Express Restaurant Award (Red Ochre, Adelaide).

1995 Australia Day Council Business Awards Certificate of Business Achievement (Red Ochre, Adelaide).

1994 Gourmet Traveller Magazine "Restaurant of the Year" State Finalist.

1994 American Express "Restaurant Award for outstanding performance and service".

1994 South Australian Tourism Award Winner - Tourism Restaurants Category (Red Ochre, Adelaide).

1993 The Advertiser's Good Food Guide "Restaurant of the Year" (Red Ochre, Adelaide).

1993 American Express "Top 10 Favourite Restaurants" Award (Red Ochre, Adelaide).

1989 Adelaide Hills Tourism Awards Winner "Restaurant Category" (Tally-Ho Lodge).

1988 Adelaide Hills Tourism Awards Winner "Restaurant Category" (Tally-Ho Lodge).



GUEST CHEF ENGAGEMENTS:

2006 Ritz Carlton Resort - Bali

Los Angeles - "G'Day LA" Australian Festival.
Ian Baker Finch Golf Day.
Australian Food/Wine Promotion, New York.

2005 Los Angeles - "G'Day LA" Australian Festival.
Greg Norman Golf Day.
Australian Food/Wine Promotion, San Francisco.

2004 Los Angeles – "G'Day LA" Australian Festival.
Greg Norman Golf Day.

Miami – Johnson & Wales University, Distinguished Culinary Visitor Award, Grand Hyatt Erawan, Bangkok.

Germany – Intercontinental Hotels Berlin, Frankfurt, Munich and Hamburg.

2002 Park Hotel, Sapporo, Japan.
Harvey Nichols London and Leeds U.K.
Stafford Hotel, London U.K.
Ritz-Carlton Hotel, Osaka Japan.

2001 Regent Hotel Bangkok, Thailand

2000 Lords Cricket Ground, Fortnum and Mason, London U.K.

1998 Cuisines of the Sun - Mauana Lani Bay
Hotel-Hawaii, The Peninsula Hotel Manilla, Shanghai Hilton.

1997 Crystal Symphony Cruise Ship.

1996 Singapore Hilton, Shanghai Hilton.

1995 The Plaza Hotel - New York U.S.A.
The New York Wine Experience – Marriot Marquise Hotel New York U.S.A.

1994 S.A. Tourism Commission - Explorers Club New York U.S.A.

1993 S.A. Tourism Commission - Auckland N.Z.



kunziang seeds



Rush Cucumbers



davidson plums



lemon aspen



dardbanga