



THE BAVARIAN AND FRATELLI FRESH LAUNCH UNIQUE APPRENTICESHIP PROGRAMS



Working at one of Australia's largest hospitality groups in an increasingly competitive industry, the management team at Pacific Concepts understands the constant need to find the next generation of chefs. To help fill the gap and create a pipeline of up-and-coming culinary professionals to work across its casual restaurants, The Bavarian and Fratelli Fresh have launched inaugural apprenticeship programs that will provide the necessary hands-on training and mentorship to kick-start a career in commercial cookery.

The programs are aimed at individuals who are passionate about food, have positive, can-do attitudes, and are eager to discover more about the hospitality industry.

In partnership with Hospitality Training Network, apprenticeships will be available in Sydney, Melbourne, Brisbane, Canberra and Adelaide, as well as regional areas such as Rockhampton, Mackay and Toowoomba in Queensland, and Greater Sydney areas such as Western Sydney, South Sydney and the Illawarra region and Sutherland Shire, as well as suburbs closer to Sydney's CBD.

Pacific Concepts Chief Executive Officer Thomas Pash said one of the key differences between these programs and other hospitality apprenticeship schemes is that they are not restricted to key cities.

"One of the things that prompted us to create the program is that there are young people in Western Sydney, for example, who would need to commute over an hour via public transport to participate in an apprenticeship program in the CBD," Mr Pash said.

"Our aim is to remove that barrier, and as we have restaurants in regional and suburban areas, we think it will provide apprentices with flexible options and future travel opportunities."



The apprenticeship programs will provide early school leavers with an opportunity to gain immediate, industry experience, in a supportive team environment. The aim is to provide a successful and sustainable long-term career for aspiring chefs.

“We are committed to making a positive contribution beyond the kitchen, by helping to strengthen Australia’s job market, which is particularly important following the impacts of COVID-19,” Mr Pash said.



The Bavarian is a German-inspired restaurant showcasing traditional Bavarian dishes and fabulous imported German beers. There are currently 32 The Bavarians in Australia, and one in Auckland, New Zealand. Fratelli Fresh celebrates the very best of Italian cooking, and delivers simplicity, robust flavours, and beautiful produce to customers at six locations in Sydney and the Sunshine Coast.

The Bavarian and Fratelli Fresh are part of the eight restaurant brands that are part of Pacific Concepts, which provides apprentices a unique opportunity for longer-term career moves around the business and the exploration of diverse culinary experiences.

Pacific Concepts Culinary Director Don Lama said apprentices will be mentored by the best in the hospitality industry, gaining expert knowledge and developing valuable skills, while building a network that will open new doors.

Responsibilities include assisting in the preparation, cooking, and presentation of food; completing a structured training program; ensuring food recipes are followed as per brand standards; and complying with and having full knowledge of regulations regarding health and safety.

“This program provides a real taste of what it is like to be a chef,” Chef Lama said.

“There’s no better way to learn how to become a great chef than jumping straight into the kitchen. The program’s structured mentorship component and hands-on training provides apprentices with invaluable insights and skills that will fast-track their culinary goals”.

More details can be found [here](#).

