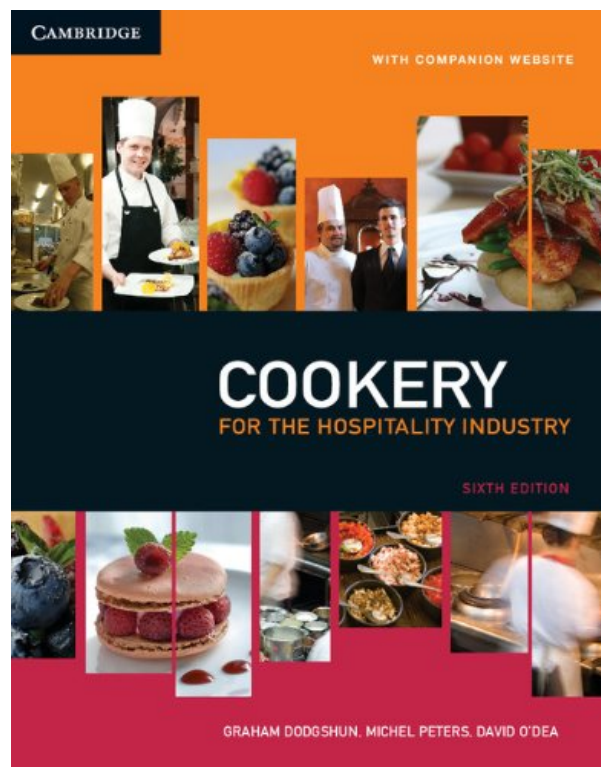
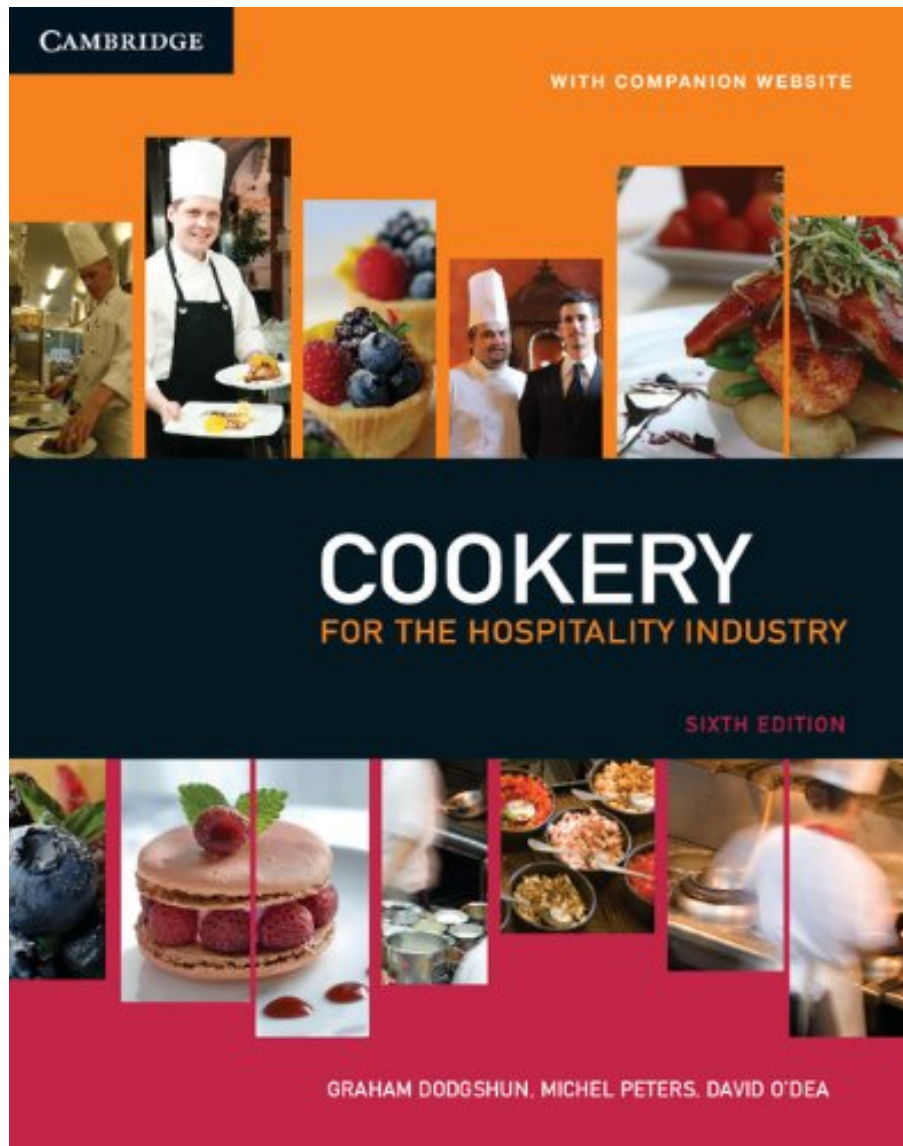


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Graham Dodgshun was Deputy Director of William Anglis Institute of TAFE in Victoria. He taught hospitality subjects for many years and has owned a restaurant and a bakery.

Michel Peters has had a long and varied career in hospitality and vocational educational education and training. He was the Manager for Commercial Cookery and Catering programs in TAFE NSW, a Senior Head Teacher of Commercial Cookery and a professional chef, head chef and chef patron.

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