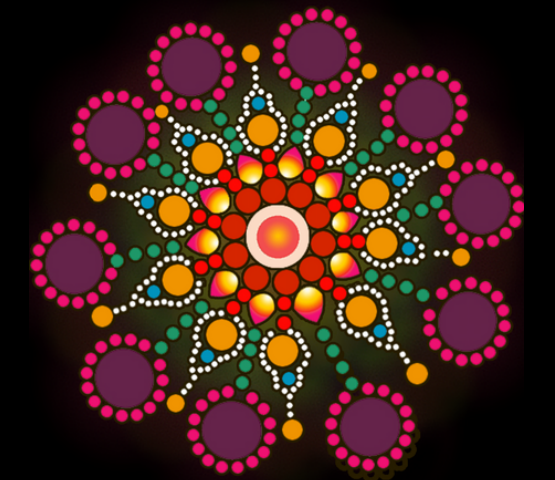




Roy Charles 2019



Djinda Ngardak



# CULINARY OLYMPICS - GERMANY 2020

14th - 19th February

# THE BACKGROUND

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The 2020 IKA Culinary Olympics will be held in Stuttgart Germany from February 14 - 19, 2020. The competition, which attracts competitors from more than 70 countries, is the most prestigious, colourful and oldest international exhibition of culinary arts.

Thousands of competitions take place in five massive halls with accompanying special events and trade shows. In 2020, Australia is sending a National Youth Team, comprised of six young chefs, who will be competing against the best from around the world.

Australia, and in particular Perth, has a successful track record at this event, with the best ever Australian result, having won four gold medals in 1996, under the direction of Adrian Tobin. More information about the 2020 event can be found at <https://www.olympiade-der-koeche.com>



We are raising funds to send two Aboriginal students to attend the 2020 Culinary Olympics to be held in February in Germany.



# DJINDA NGARDAK- CULINARY PROGRAM



Two students have been selected from the Djinda Ngardak program and are studying hospitality or kitchen operations. Djinda Ngardak is a culinary camp for Aboriginal youth from across Western Australia: they have been selected to work with Western Australia's best chefs, Aboriginal elders and industry professionals.

This is an intercultural opportunity focusing on bush foods and career pathways in food, agriculture and tourism.

These two young ladies will accompany the Australian National Youth team.



# OUR VISION



We want representation of Australia's First People (Aboriginal youths) at the Culinary Olympics in Germany 2020.

We would like to immerse and showcase these Aboriginal youths in culinary pathways on the world stage.



# OUR VISION

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We want representation of Australia's First People (Aboriginal youths) at the Culinary Based/Led Opportunities.

We would like to immerse and showcase these Aboriginal youths in culinary pathways on the world stage.



# THE CRITERIA

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We are looking for someone who is genuinely proud of their culture, has self confidence and is happy to share their culture with others.

They need to have an interest in food and a desire to learn and embrace new experiences.

They will need to be a good team player, good communicator and willing to help whenever needed.



# SHALEEKA

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Is a young Aboriginal Nyikina/Djugun woman from the Kimberley Region.

She was a valued member of the Follow the Dream program; a program for high-achieving Aboriginal students. It was here where Shay-Shay excelled in the hospitality program and made the decision to become a chef after graduation. She is enrolled in Commercial Cookery at TAFE in 2020.

Identified at this years' Kinjarling Djinda Ngardak Program, her dreams of working with her mentors are now a reality.



# RISHAYE

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A young Aboriginal a Nyikina Gooniyandi woman from Fitzroy Crossing. I lived in a small own where everyone knew everyone. The nearest coles/Woolworhts is 400kms away.

Rishaye's family are the custodians of the land. At a very young age she was introduced to world of tourism. Sharing ancestor's stories of her Country to those who visited and wanted to learn more about Aboriginal culture.

Rishaye recently graduated from Northan SHS and has been a Youth Ambassador to the Djinda Ngardak program mentoring Aboriginal youth from all parts of Western Australia.





# MENTOR/TEACHER DEE HEDLAND

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Deanne Hedland is a proud Noognar woman from Yued Boodja. She was born in Dalwallinu and grew up in Ballidu which is her grandmother's country.

Deanne has been working as a teacher on Balladong Boodja country for the past 12 years at Northam Senior High School and is a valuable team member of Prepare Produce Provide and has been with the team since the early development of the Djinda Ngardak program.



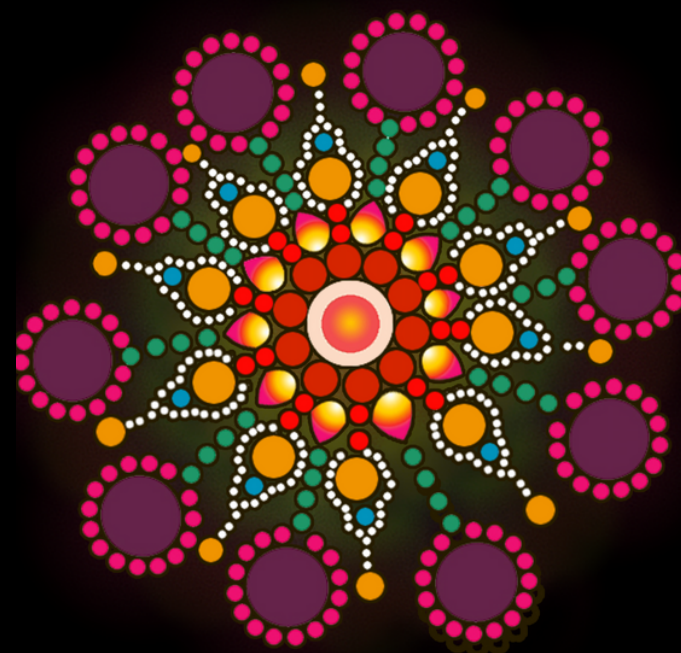
# MENTOR/CHEF ADRIAN TOBIN

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Adrian was the National Culinary Olympics Captain for the 2008 and a member of Australia's best performing culinary team thus far, winning four gold medals in 1996. Adrian's insight into the workings of the Culinary Olympics and his passion to support the two young "Rising stars" will make him an undeniable asset to the program.





*Djinda Ngardak*

# PLEASE SUPPORT US

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[Prepareproduceprovide.org@gmail.com](mailto:Prepareproduceprovide.org@gmail.com)

PAYPAL

Bendigo Bank BSB 633 000 ACC 151543394



# THE ARTWORK

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Djinda Ngardak

Rory Charles is an award winning artist and was our 2018 Djinda Ngardak Ambassador. He developed the artwork for the shirts that the National Youth Team will wear in Germany.



## Walking on Country

Rory Charles

Age 15 yrs

Western Australia

**Cultural Group:**

Wunambal Gaambera, Nyikinya,  
Balangarra

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Our people are the caretakers of the ancient Wandjina paintings that are found in the caves in the Kimberley area in the north of Western Australia. I am very proud of our culture and our art traditions. In the holidays when our old people take us out on country they are always so happy. They tell the kids the stories that have been handed down for generations. They tell us that the land heals you and makes you strong. Our nanas teach the kids to look out for bush foods and medicines and our grandfathers teach us to walk quietly and to stay down-wind when hunting for animals. We always stop at the river to catch bream and nana gets the fire ready and makes fresh damper to eat with the fish that we catch. We enjoy living off the land and learning about our cultural traditions.



## **MORE ABOUT US**



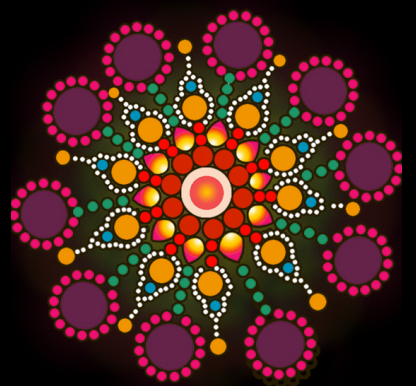
Prepare Produce Provide (PPP) is a celebration of education, training and connection to each other and the land we live on.

<https://www.prepareproduceprovide.org/media/kdn-media-links/>





WE LOOK FORWARD TO SHARING THEIR JOURNEY WITH YOU!



Djinda Ngardak

