

BECOME A CHEF IN AUSTRALIA'S BEST RESTAURANTS

SYDNEY, MAY 22 - JUNE 9, 2017 / MELBOURNE JULY 3 - JULY 21, 2017



CULINARY TRAINING & EMPLOYMENT PROGRAM

*Do you want to learn in some of
Australia's best restaurants?*

*Would you like to become a
highly skilled Indigenous chef?*

Let's make it happen!

*Apply today and join
Australia's leading Indigenous
trainee chef program*

The National Indigenous Culinary Institute (NICI) is an industry inspired and initiated program of national significance to create highly skilled Indigenous chefs.

The NICI program offers elite training and experience for aspiring Indigenous chefs under the culinary guardianship of some of Australia's top restaurateurs - from Rockpool Bar and Grill, Icebergs Dining Room, Mr Wong's, Bentley, Guillaume, The European, Morita and Catalina.

Our trainee chef program combines on-the-job training with a contemporary industry designed qualification.

NICI is currently recruiting for our next Skills for Success program. If you're an aspiring chef, apply today to start your career with some of the country's best restaurants.

NATIONAL INDIGENOUS
CULINARY INSTITUTE

Apply now

email: info@nici.org.au
or online: www.nici.org.au



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FOUNDATION SPONSORS

We would like to thank our Foundation Sponsors for their valuable support of this initiative to train and mentor Indigenous chefs.



PARTNERS



For more information about NICI or to become a sponsor please contact Jarred Hodges on info@nici.org.au
www.nici.org.au