Proud to be a Chef 2026 - Application Form

# *Please fill out the form and email it* [*to proudtobeachef@fonterra.com*](mailto:to%20proudtobeachef@fonterra.com)

# *Where there are options – please bold your selected answer.*

# Step 1/5: Personal Information

First Name:

Last name:

Preferred name:

Date of Birth:

Gender: Male | Female | Other

Mobile Number (+61/+64):

Country: | Australia | New Zealand

Postal Code:

State (Australia):

Region (New Zealand):

# Step 2/5: Course Information

Course Name:

Date of Completion:

Teacher Name:

Teacher Mobile (+61/+64):

Teacher Email:

# Step 3/5: Employment

Are you currently employed in Australia or New Zealand? Yes | No

Company Name:

Job Title: Apprentice Chef | Kitchen Hand

Employer / Reference Contact Name:

Employer / Reference Contact Number (+61/+64):

Employer / Reference Contact Email:

# Step 4/5: Career Aspirations

Tell us your career goals and aspirations (max 200 words) **Or** upload a 30-second video explaining your goals and aspirations (You will receive instructions for sending your video after you click submit on page 5).

Are you submitting words or video? Words | Video

*If writing – please write here*

# Step 5/5: Dish Concept

Dish Type: Sweet | Savoury

Dish Name:

Dish Concept / Story:

*Ingredients must be sourced from Queen Victoria Market in Melbourne.*

Select at least one product from the list below (bold selected products):

Western Star salted and Unsalted  
Anchor Butter Sheets  
Anchor Whipping, Culinary & EY Creams  
Anchor Cream Cheese  
Anchor UHT Milk Blue  
Perfect Italiano Ricotta  
Perfect Italiano Traditional Mozzarella  
Perfect Italiano Grated Parmesan  
Mainland Blue Wedge  
Mainland Original salted and unsalted  
Anchor Extra stretch Mozzarella  
Mainland Parmesan Shredded

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