

WHERE ARE THEY NOW?

JESSI MCEWAN CLASS OF 2011

When did you attend Lowanna College?

I started in 2005, and I graduated Year 12 in 2011.

What were your memories of Lowanna College?

I loved to try my hand at anything and everything, which mostly included sporting activities. I played interschool Soccer, Hockey, Badminton and Tennis, and I was proud to be a member of the school Squash and Volleyball teams that made the State Championships. Any extra-curricular activity was a great way to try something different to help keep school life interesting.

How do you think your experiences at Lowanna College helped you become the person you are today?

I have to say I had great teachers who went above and beyond to help me succeed in the areas I most wanted to learn. I believe you get as much from your teachers as you put in.

Was there anyone at Lowanna College who had a positive impact and upon reflection, influenced you to follow the path you have chosen?

When I arrived at Lowanna College, our Principal was Mrs. Cain and soon after, Mr. Bek. Both Principals always offered encouragement and a kind word.

My English/Literature teacher really pushed me too. Sometimes I would get distracted, but Mrs. Ryan was patient and she believed that I could achieve great grades when I did not necessarily think that of myself.

I also found the Food Technology teachers were great. Mrs. Keily, Mrs. Cane and Mrs. Timmins all supported me through various stages of secondary school and I am still very grateful for the time and effort they gave. All three really encouraged me to pursue my career choice and contributed significantly to where I am today.



What did you do after leaving Lowanna College, and where are you now?

After Year 12, I immediately began an apprenticeship as a Chef in Traralgon's One Hat restaurant. I always knew what I wanted to do after finishing school, so this decision was an easy one for me. I have been a Chef for 7 years, and through my career, I have worked in some great places, including experience working in Melbourne. I am currently the Sous Chef at 'Hogget Kitchen' in Warragul.

In 2014, I was named as the First Young Chef Ambassador for Australia and the Pacific Rim, and I am currently a member of both the Australian Culinary Federation and Young Chefs Club. I have been chosen to represent Australia three times at the Worldchefs Congress and Expo, an event held in different locations across the world every 2nd year. This year, I received a 12-month contract with Worldchefs as their Brand Ambassador. I do a lot of volunteering within the industry and am continually committed to my career.

What are your greatest accomplishments (list any awards, achievements, defining moments etc.)?

2013:

- AusTAFE Culinary Apprentice Competition:
- State 3rd year Apprentice category - Winner (as a 2nd year apprentice)
- Went on to represent Victoria at the National competition, winning a silver medal

2014:

- Represented Australia at the Worldchefs Congress and Expo, held in Stavanger, Norway
- Thierry Marx Career Development Award – Runner-up
- Battle of the States Competition – Bronze medal
- Named as First Young Chef Ambassador for Australia and Pacific Rim



2015:

- Dessert masterclass with Darren Purchase
- Conducted a dessert masterclass for local TAFE and cooking school
- Winner of the Victorian Regional Achiever Awards (Prime 7, The Weekly Times)
- Winner of the Victorian Young Achiever Awards (Prime 7, Nova 100)

2016:

- Represented Australia at Worldchefs Congress and Expo, held in Thessaloniki, Greece
- Attended chefs conference in Hobart, Tasmania - Young chef guest of honour

2017:

- Nestlé Golden Chefs Hat Award (with apprentice) – Bronze medal
- Nominated for Gippsland Business Awards-(Restaurant category)
- Conducted “Easy Entertaining” cooking class at ‘String and Salt’ (Warragul)

2018:

- Named as a the first Brand Ambassador for Worldchefs
- State Finalist – Appetite for Excellence (Young Chef of the year award)
- Will represent Australia at the Worldchefs Congress and Expo as Brand Ambassador, held in in Kuala Lumpur, Malaysia

What advice would you like to give any of our current Lowanna College students?

The advice that I would give to current Lowanna students would be that it doesn't matter where you come from, what matters is how hard you are willing to work to achieve your goals.



YOUNGCHEFS