

# Culinary school graduates shine

Jackie Cameron School of Food & Wine hosted its sixth graduation and, with many of the 'who's who' of the related industries in attendance, it was as grand and as fulfilling as previous events.

The occasion opened with Steve Steinfeld enthraling the gathering with his sabrage technique, whereafter Kleine Zalze bubbles, Verve mineral water and Terbodore coffee flowed. All the while Nicky Grieshaber, on piano, entertained guests with a selection of foot-tapping melodies.

In keeping with this memorable affair, Pam Alty and Debbie Fuhri's giant cake that resembled a gourmet burger and decorated with the graduates' names, had guest marvelling at the originality and the creativity of the concept.

In alphabetical order, top honours went to:

- Aimee Hohls, who was recognised as the Elba Overall Top Practical Student of the Year, the Culinary Student of the Year and who presented the Top Final Dinner. She was awarded with an Elba Cooker, a Weber Braai, a Mauviel saucepan and Riedel wine glasses.
- Gian Jeffers, who took the Waterford Estate Wine and Top Wine Student awards, was rewarded with a Waterford Magnum Gem and Riedel wine glasses.
- Jade Busse, who was honoured with the Defy Best Pastry Practical Award for her high tea, won her a Defy 10-in-1 Non-Stick Multi-Cooker.
- Joel van Rooyen, who was presented with the Geochem Hygiene and Kitchen Management Award, as well as the Champagne Valley Stonemill Best Student Baker and the Defy Top Cake Icing Student awards. He was rewarded with Brookdale Health Hydro recipe books, GeoChem speciality chemicals, a Champagne Valley Stonemill gift hamper comprising bannetons as well as a *Nadiya Bakes* recipe book, and a Defy Air Fryer
- Kiara Axelson, who was the Defy Top Overall Pastry Student. She was presented with a Defy energy-efficient gas cooker and a Wusthof crafter knife
- Saxon Tilling, who was voted Runner-Up for the Top Final Dinner award for which he received a SousChef Sous Vide machine

Jackie Cameron, the principal, and founder of this KwaZulu-Natal Midlands' culinary school expressed her sincere thanks to the sponsors that included:

- Africoa
- Brookdale Health Hydro
- Champagne Valley Stonemill
- Culinary Equipment Company - Mauviel saucepan
- Defy Appliances
- Edison Stone - Wústhof
- Elba
- Esposito Foods
- Freshly Pick'd
- GeoChem Speciality Chemicals
- Homewood
- Meat Your Farmer
- Oryx Desert Salt
- Reciprocal Wine Company – Riedel glassware

- SousChef
- Steelite International
- The Gourmet Greek,
- Waterford Wine Estate
- Weber
- Wonderbag

Having enjoyed a long-standing relationship with Elba, Jackie conveyed her heartfelt appreciation to Ramola Makan, Elba's cookery and appliance consultant, for the company's loyal support – and for the Elba Cooker, presented to the top practical student.

A recent partnership with Defy resulted in a new pastry kitchen for the school, hence the prizes Defy thoughtfully presented were for top pastry students. How lucky are our students, hard work pays off.

Repeatedly, this nationally and internationally recognised culinary school in the KwaZulu-Natal Midlands has proven to be a cut above the rest. Your journey with food begins here.

Visit: <https://www.jackiecameron.co.za>; Email: [jackie@jackiecameron.co.za](mailto:jackie@jackiecameron.co.za); Phone: 072 241 8421

Photographs: Jackie Cameron School of Food & Wine first-year student, Kamohele Mokhele