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WORLD CLASS CHEF RETURNS TO HIS WEST COAST ROOTS

World class chef and former Tai Poutini Polytechnic student Alex Ensor has recently returned to the West Coast, in preparation for his new position as Executive Chef at the exclusive fine dining restaurant SHY in Jakarta.

Since graduating from Tai Poutini Polytechnic's Certificate in Professional Culinary Arts in 1995, 32 year old Ensor has accrued an impressive CV. He has worked at the top of his field with some of the worlds leading chefs, he has worked in renowned award winning restaurants around Australasia such as Taupo's world famous Huka Lodge, Sydney's 'Three Hats' Level Forty One, the award-winning Salon Blanc and Sydney Opera House restaurant Guillaume at Bennelong. In addition Alex has personally received a number of awards for his culinary skills.

Ensor has recently been flown from New Zealand to Jakarta to undertake an interview for the position of Executive Chef which saw him having to design and produce an eight course degustation tasting menu for the exclusive Shy Restaurant. A position of which he is proud to announce he has secured.

Ensor says it is great to return to the place where his career started and catch up with everyone.

"The basic cooking skills I was taught at Tai Poutini Polytechnic helped set up my career. It was the perfect start for me and I still apply the knowledge that I learnt during even the most sophisticated of dining preparations," Ensor says.

Ensor's favourite memory of the Certificate was participating (and doing well!) in Auckland salon culinaire chef competitions and the support he received from programme Co-ordinator Alex Hayward.

"When I was younger I was really in to rugby and hunting. Alex Hayward motivated me to apply my dedication and focus towards cooking and made it fun. He taught me the basic skills I needed to start my career and secure a professional position in a serious industry and I am forever grateful for that," Ensor says.

Enso's cuisine is rooted in classic French styles, using modern interpretations of texture and flavour combinations to deliver a fine culinary experience.

Tai Poutini Polytechnic begins its Certificate in Professional Culinary Arts programme this year on February 9, 2009 with an annual intake of 20 motivated students who are passionate about becoming a professional chef. Students do not have to pay tuition fees in 2009.

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About Tai Poutini Polytechnic:

Tai Poutini Polytechnic (TPP) offers a range of exciting programmes and qualifications in outdoor education, ski patrolling, ecotourism, jade and hard stone carving, professional cheffing and civil construction. Tai Poutini Polytechnic has campuses in Auckland, Matamata, Christchurch, Wanaka, Invercargill, Westport, Greymouth, Reefton and Hokitika. In 2009 TPP offers programmes at Greymouth, Reefton, Westport and Hokitika Campuses with no tuition fees*.

*conditions apply