

Submission No. 8  
Date Received: 29/4/14

**From:** George Hill  
**Sent:** Monday, 28 April 2014 4:48 PM  
**To:** Committee, AgInd (REPS)  
**Subject:** Re Country of Origin - Food Labelling

The committee Secretary  
House of Representatives Standing Committee on Agriculture and Industry

Re Country of Origin - Food Labelling

Re In your deliberations please take into consideration that commercial chefs need to know:

1. Where was the ORIGINAL source of the product, fresh or processed?

Complete truth in menu s is becoming an issue that chefs are grappling with as they attempt to ensure informed clients. "Paddock to the plate" is now increasingly an issue on menus and with clients. There are many instances where produced, prepared, made etc in Australia does not indicate the originally source and in some cases implying from Australia .

2. Chefs need to know if a product has been frozen or not before purchasing.

From Salonculinaire.com A Commercial Chefs Website with over 800 members

*Culinary Regards*

*George Hill*

*National Awards of Excellence: F.S.A.A. - NAFES - AFMA*

*Industry acknowledgements: Pioneer. Les Toques Blanches - Black Hat. A.C.F.*

*General chef's website: [www.salonculinaire.com](http://www.salonculinaire.com)*

*Competition website: [www.auschef.com](http://www.auschef.com)*

*Certification website: [www.certifiedchef.com](http://www.certifiedchef.com)*

*Encyclopedia website: [www.chefpedia.org](http://www.chefpedia.org)*

*Wikipedia: [Wikipedia Reference](#)*

*"AM I CHEF" The BOOK by George Hill: Details [www.salonculinaire.com/AMICHEF.htm](http://www.salonculinaire.com/AMICHEF.htm)*