



# Some legends certainly live on

By Jessica Pedemont  
Chocolate artisan

Oliver Shaul had a long and distinguished career in the hospitality industry. He had a strong association with TAFE NSW and a deep commitment to training. He was a pioneer, a leader and a man who, even after he passed away in 2010, still gives so much to the industry.

The TAFE NSW Bicentenary Oliver Shaul Scholarship continues to be an opportunity for future generations to foster skills and knowledge and be enriched by those who have come before them. We in the industry were lucky to have a man like Oliver.

In 1988, Oliver established the TAFE NSW Bicentenary Oliver Shaul Scholarship Fund to provide sponsorship for an outstanding TAFE NSW student of commercial cookery to train overseas with the world's leading chefs, to broaden their education and strive for excellence in the profession.

This scholarship is awarded annually on a statewide basis to the most meritorious student completing the final year of the Commercial Cookery Trade Course.

The winner is given the opportunity to undertake further studies overseas for a period of at least three months in a restaurant, hotel kitchen or training institution of first class international reputation.

Applicants are assessed on their academic achievement, proposed study and training plan, commitment to the goal of achieving excellence in the field of commercial cookery in Australia and capacity to be an Australian goodwill ambassador overseas.

Finalists are asked to provide a portfolio to support their application and attend an interview with the selection committee.

Since its inception in 1988, the scholarship has had wonderful outcomes for 25 young Australian chefs. The 2013 recipient is Rod Parbery from Kingswood Campus, Nepean College, TAFE NSW Western Sydney Institute. To apply for the scholarship, applicants must complete and return the student application form before the final Friday in May each year. Details of the application process and Student Application Form are available at the Oliver Shaul Scholarship Facebook page at [www.facebook.com/olivershaulscholarship](http://www.facebook.com/olivershaulscholarship).

In September, TAFE NSW interviewed Oliver's son, Stephen Shaul, about his father's life, career and contribution to the hospitality industry. Here are some of Stephen's comments.



The 2013 recipient of the Oliver Shaul Scholarship Rod Parbery (second from left) with his teachers from TAFE NSW Western Sydney Institute (left to right) Allan Clark; Ajith Cooray and Cheryl Gauntlett

## What were some of the major milestones in Oliver's career?

He started out as a pastry cook apprentice in Basel, Switzerland, in 1936 and from there he worked in Germany and London before arriving in Australia in 1939. In Sydney, he started as a pastry cook in Bellevue Hill and Double Bay, before being promoted to executive chef in Walter Magnus' group of restaurants.

As managing director of two Federal Hotels in Melbourne, he was the first to put a bathroom in a hotel room in Australia. He became managing director of Federal Hotels group and developed 10 hotels, listing them on the ASX – the first for a hospitality company.

In the early 1960s he established his own hospitality consultancy, designed the first food court in Australia, set up the Travel Lodge motel chain, opened the Summit in partnership with Lend Lease, bought Lend Lease out and sold his company to Accor in 1994.

## Your father's action in 1988 to commemorate the bicentenary has had a wonderful outcome for 25 young Australian chefs. What inspired him to establish the scholarship?

Oliver was generous. He used some of the money made in the hospitality industry to help the industry. He was actively involved in myriad of tourism and hospitality



Oliver Shaul presenting the Oliver C Shaul Scholarship to Jessica Pedemont in 2001

management committees and boards.

## How has the scholarship benefited the newly trained chefs who applied from TAFE NSW?

More opportunities are needed for people to feel they are part of an industry and that there is a way to succeed and get to a higher level. It is important there is a recognition ceiling in the hospitality industry, aside from the financial ceiling. The industry should be more outreaching and inclusive. ■