

## Involvement is its own reward

Michael Bell is counting down the days until service begins at this year's Chefs' Long Table Lunch which he believes is a reward to be involved in.

"It just keeps getting bigger and better," Mr Bell said.

"The reward is being able to create great food and contribute to the community."

Mr Bell lectures in commercial cookery at the South West Regional College of TAFE and has been involved in hospitality for two decades.

"I have been fortunate to have worked with a number of award-winning service providers in catering, restaurants and cafes," Mr Bell said.

"I would urge anyone with a passion for cooking to consider the opportunities this industry can offer."

During his career, he has worked on numerous functions from small intimate dinner parties to events with 700 guests.

"I really enjoy the variety and you are constantly learning," Mr Bell said.

Quality with regard to food safety is also an important priority for this skilled chef.

"It is so important to provide a safe, quality product that keeps the customers coming back and I am happy to assist anyone who looks to ensure high standards for their businesses," Mr Bell said.

"With that in mind my dish for this Sunday will be Amelia Park moroccan lamb with a zesty citrus couscous, it will be something special for this occasion."



**Story and photo courtesy of the South Western Times**