

## Nerfefflor Bellaco

**Country:** Philippines

**Course:** Diploma of Hospitality Management (including Commercial Cookery)

**Institute:** TAFE NSW – Western Sydney Institute, Nepean College



Nerfefflor had a passion for cooking and was looking for a provider with world class training to reach her full potential as a successful chef. She followed her agent's advice and decided to study the Diploma of Hospitality Management (including Commercial Cookery) at TAFE NSW – Western Sydney Institute.

“The TAFE NSW – Western Sydney Institute, Nepean College, is very well-equipped with modern facilities such as top of the line kitchen tools and fixtures crucial for learning,” said Nerfefflor.

The biggest challenge Nerfefflor faced was the Australian accent. “At first the Aussie accent was a bit of a hurdle, but after a while I got used to it,” Nerfefflor said. She made many friends and really enjoyed meeting people from different cultural backgrounds.

Nerfefflor was very pleased with the support from her teachers. “Our teachers have helped us all the way and have given us the edge to be the best in our chosen career.”

Nepean College is a specialist centre for Tourism and Hospitality with three full commercial kitchens, cold storagerooms, a bakery and a meat retail outlet, a wine cellar and a hotel guest services facility. A training restaurant called “Patama Garang” (Aboriginal for “Meeting Place”), is open to the public and offers 5-star dining for lunch and dinner Monday to Friday. Student work placement is rostered in the restaurant where they learn essential culinary and customer service skills to meet the high expectation of our paying customers.

Nerfefflor said that she will recommend TAFE NSW to her friends and relatives in Australia and back home in the Philippines. Nerfefflor is planning to pursue a career in the hospitality industry and hopes to be a successful chef one day.