



Celebrity Chef Maggie Beer (left) and Chef Teina Gallagher, Homewood Care (right) following the course completion. Picture: Kate Shanasy, Creative

Teina Gallagher, a Chef with a passion! Teina has left her reputable job as a chef for the Hyatt Hotels to have a meaningful and rewarding job preparing meals for the senior citizens of Homewood Care, Bexley. Teina felt what she was doing was great, but was always striving to do more for her residents. That's when she came across the Maggie Beer Foundation scholarship for the 'Creating an Appetite for Life' Education Program.

The Maggie Beer Foundation was established by the celebrity cook, entrepreneur and gourmet food producer Maggie Beer, in 2014 with the vision 'That fresh food, full of flavour, is a daily pleasure for everyone as they age'. Maggie Beer's mission is to bring joy to the senior citizens, especially those who reside in residential aged care homes, by preparing healthy, tasty and nutritious meals.

Teina was successful in obtaining a scholarship through the Maggie Beer Foundation which comprised of attending the three-day 'Creating an Appetite for Life' Education Program in Melbourne. Teina has stated that her experience dealing with the Maggie Beer Foundation was 'incomparable'.

"I was able to see another side of cooking for the elderly... I never thought cooking puree meals could be so delicious", Teina said.

Teina was able to bring back her new knowledge and skillset to Homewood Care. She organised training sessions with other kitchen staff, where she has shared her new expertise and passion to spread the joy of food to the residents of Homewood Care.

"I have noticed an improvement in the quality of food since October this year... The food is certainly more delicious and new dishes have been introduced to our menu", a resident of Homewood Care, Bexley.

Teina has made the following statement following her return from the Maggie Beer Foundation course, "I would highly recommend the 'Creating an Appetite for Life' Education Program to all chefs and cooks working within the Aged Care industry or anyone cooking for the elderly Australians. The knowledge gained through this course is life-changing".