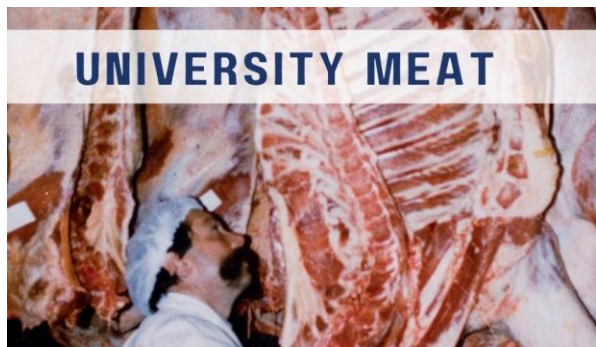




Fuelling the Future of Victoria's Chefs

University Meat has always believed that the food industry is only as strong as the people who shape it. From seasoned chefs to apprentices just finding their rhythm in the kitchen, the next generation of talent is what keeps the industry alive. That belief is why University Meat is proudly supporting two upcoming Victorian Young Chef Fundraising Dinners early in 2026.

These events will be held at the Zest Restaurant at Holmesglen Institute in Glen Waverley on and at the Waratah Restaurant at TAFE Gippsland in Morwell. Both dinners have been designed and will be cooked by emerging chefs who are currently studying and training in Victoria.

University Meat is donating quality meat to both events, helping young chefs access the kind of high-quality produce that inspires creativity and teaches them how to work with the same ingredients used in professional kitchens across the country.

Supporting growth through real opportunity

For young chefs, events like these are more than a classroom exercise. They provide hands-on experience under real pressure, with paying guests and professional expectations. Each team is responsible for developing a five-course menu, preparing and plating every dish, to showcase their technical and creative skills.

The Victorian Young Chefs fundraising dinners are also about building community. The proceeds from the events help fund professional development opportunities, including travel and training at the 2026 Worldchefs Congress in Wales. This gives students access to chefs from around the world and bring new skills back to their local kitchens.

By supplying quality meat to these dinners, University Meat is removing one of the biggest barriers young chefs face: access to the best ingredients. Great training depends on great ingredients, and using restaurant-grade meat allows students to understand the difference that quality makes on the plate.

Why University Meat gets involved

University Meat has been part of the Australian hospitality scene since 1960. What began as a small family-run butcher in Melbourne has grown into one of the country's most trusted meat suppliers for restaurants, hotels, and caterers.

Even as the business has expanded, its values have stayed the same. Passion, predictability and a focus on growth have always been at the core. Supporting the Victorian Young Chefs program fits naturally with those principles. It is a way of giving back to the industry that built University Meat while helping ensure that its future remains strong.

The company also understands that the next generation of chefs think differently. They value transparency, sustainability and connection to producers. By being involved in events like these, University Meat can demonstrate its own commitment to responsible sourcing and ethical supply, showing that premium meat and sustainable practice can go hand in hand.

Building a stronger food community

Farmers, suppliers, chefs and educators all play a role in shaping what ends up on the plate. When those parts work together, everyone benefits.

By working with TAFE Gippsland and Holmesglen Institute, University Meat is helping bridge the gap between education and industry. Students gain exposure to real-world products and expectations, while suppliers get to meet the people who will soon become their customers and colleagues. It is a relationship that strengthens the entire food ecosystem.

The benefit also extends beyond the kitchen. Events like these highlight regional training institutions, celebrate local produce, and remind the wider community that hospitality is a skilled and essential trade. Every ticket sold helps fund more opportunities for the chefs of tomorrow, and every meal served reflects the dedication of those learning their craft.

Looking ahead

University Meat's involvement in the Victorian Young Chefs Fundraising Dinners is one part of a broader commitment to supporting growth and excellence in Australian food culture. The company plans to continue working with industry partners who share the same focus on education, innovation and craftsmanship.

As these young chefs step into their careers, they will carry with them the lessons, skills and confidence gained through opportunities like this. University Meat is proud to play a role in that journey, providing the ingredients that help them create something truly memorable.

The future of dining in Victoria looks bright. It is being shaped by passionate chefs, dedicated educators and supportive suppliers who believe in the same thing: that great food starts with great people.

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