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**PRESS RELEASE**

**Aspiring chef with a business plan**

**Suva, Fiji Islands.**

Bronwyn Thaggard is determined to create a better future for her four year old daughter and herself.

The 28 year old, is currently pursuing a Certificate III in Cookery with the College of Business, Hospitality & Tourism Studies on Nasese campus.

The young lass developed passion for cooking from a very young age.

“As the second eldest in the family and with two working parents, we basically had to learn how to cook for ourselves from a young age. I remember I was only 9 when I started learning how to cook and I enjoy it to this day,” said Ms Thaggard.

In 2008, upon completing secondary education, she enrolled with the School of Catering at the then Fiji Institute of Technology (FIT).

“My aim was to become a chef and I had enrolled into the first two level of cookery programme to try and secure my job career. But that came to a halt when I had my daughter and she became my priority but earlier this year I decided to return and complete certificate III to be able to better support her.”

“In the years I was home, I was working as a chef and bartender at various work places but at the back of my mind I always knew I would come back and finish what I had started a few years ago,” she said.

Originally from Savusavu, Ms Thaggard is hoping the skills and knowledge gained during her tenure at the Fiji National University will be of great use to her future plans.

“One of the reasons I choose to study here was because of the practical work. We have a more hands-on training and are exposed to hosting lunches on campus, attending to events such as weddings and even at official FNU events. This is a big bonus for us as students because when we go out into the field, we do not have to learn again on how to do what rather we are already aware and familiar with operations.”

“Also, the programme covers basically all area of cookery, it not only focuses on training a chef but at the same time we have units on food & beverages, accommodation, communications and ethics which I believe is extremely important.”

With renowned chef Jamie Oliver as her main inspiration, Ms Thaggard hopes to one day open her own Caribbean Restaurant.

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**About the Fiji National University:** The Fiji National University (FNU) was established through the merger of 7 government-owned tertiary institutions in Fiji, and commenced operations from 1 January 2010. The constituent institutions are found at over 40 different locations across Fiji, and collectively offer Certificates, Diplomas, Advanced Diplomas, Degrees, Postgraduate qualifications and Skills Upgrading for those who are already in employment. Approximately 30,000 students pass through the University each year. Over the last six years of its operations, the University has registered major achievements with regard to new programme delivery, quality improvements and contribution to research and publications via its 5 Colleges: The College of Humanities & Education (CHE), the College of Medicine, Nursing & Health Sciences (CMNHS), the College of Engineering, Science & Technology (CEST), the College of Agriculture, Fisheries & Forestry (CAFF), the College of Business, Hospitality & Tourism Studies (CBHTS) and the National Training & Productivity Centre (NTPC).