

MAL MEIERS

Chef, founder of Food for Thought



entrée
CHEFS AND LIFESTYLE
MANAGEMENT

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About Mal:

Mal Meiers fell into a cooking career by chance. He's since turned that opportunity into a campaign for a cause he's passionate about.

As a hotel management student, Mal was buying textbooks at a hospitality supply shop when a chef mistook him for an apprentice and offered him a kitchen hand job. The restaurant world instantly "clicked" with the young Queenslander.

What's followed has been an exciting career in Sydney, Melbourne, London, New York and France, working in such prestigious restaurants as Bennelong and Pendolino in Sydney, The Square in London, IDES, Tonka and Bistro Guillaume in Melbourne. In 2015 he was an Appetite for Excellence Young Chef awards state finalist and, in 2016, he made the national finals.

Mal has experienced first-hand the level of depression and anxiety experienced by chefs and other hospitality workers. Drawing on his qualifications in hotel and small business management, in 2014 he launched Food for Thought charity dinners. The annual events in Melbourne, Sydney and, in 2017, Brisbane, see up-and-coming chefs volunteering their time to support the charities Beyond Blue and R U OK? and raise awareness of mental health issues.

Embracing the nomad chef lifestyle, in 2015 Mal collaborated with his partner, sommelier Kate Christensen, to create Food + Wine. They began by staging dinner events for a month at a time at venues around Australia. In 2017 they took the concept to Europe, running sell-out Food + Wine popups in London, the south of France, Belgium and Portugal.

Mal has since returned to Australia and is currently working at Tasmania's No.1 restaurant, Franklin, in Hobart. It reflects his philosophy on food, emphasising seasonality, sustainability and forming relationships with local suppliers.

Mal's goal is to continue growing, learning and immersing himself in all things food and wine, provenance and process. His focus extends to the unique ceramics he creates, on which food at his pop-up dinners is served, and his plans to one day use them in his own restaurant.

He is now an official RUOK? ambassador, representing the hospitality industry, and is in demand for public speaking engagements in the area of mental health.



Relationships/ ambassadorships:

RUOK?; Ora King Tyee Salmon; Petite Bouche

Available for:

Brand ambassadorships / brand endorsements/ recipe development
Food presentations / demonstrations / food education
Events / food festivals/ TV appearances

MEDIA

Active links

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THE AUSTRALIAN KATHY plus

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HEALTH & WELLBEING

Mal Meiers, chef, founder, Food For Thought



Chef Mal Meiers.

food service

NEWS Front of House Back of House Your Business Awards

Meet Food for Thought founder and chef Mal Meiers

By Mal Meiers | 10 April 2018



BENCHMARKIE HOME EMPLOYERS CANDIDATES DISCIPLINES INSIGHTS

How A Young Chef Crafted His Passion Into A Culinary Career

BY MARLOWE BENNETT

DESIGNING CHEFS: MAL MEIERS IS POTTERING AROUND..

04.02.2017 chef on the radar, untagged



Mal Meiers' charity dinner expands into Sydney

18 October, 2016 by Danielle Bowling

hospitality magazine



The annual Food for Thought charity dinner is back for another year and, for the first time, will host two dinners: one in Melbourne and another in Sydney.

Support young chefs raising money for mental health

Get to a dinner where 100 per cent of ticket sales are donated to charity.

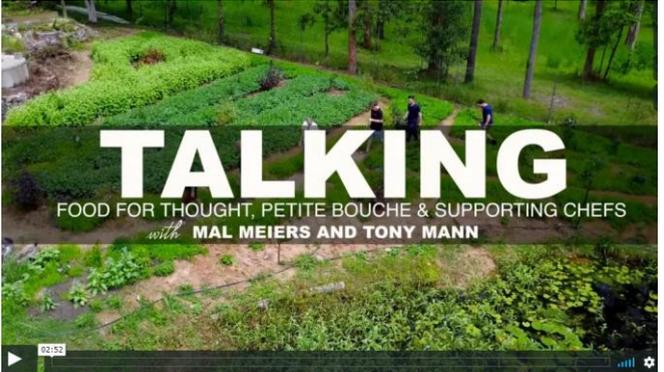
NOV 16, 2017 7:35PM BY EMMA BREHENY

GOURMET



TALKING

FOOD FOR THOUGHT, PETITE BOUCHE & SUPPORTING CHEFS with MAL MEIERS AND TONY MANN



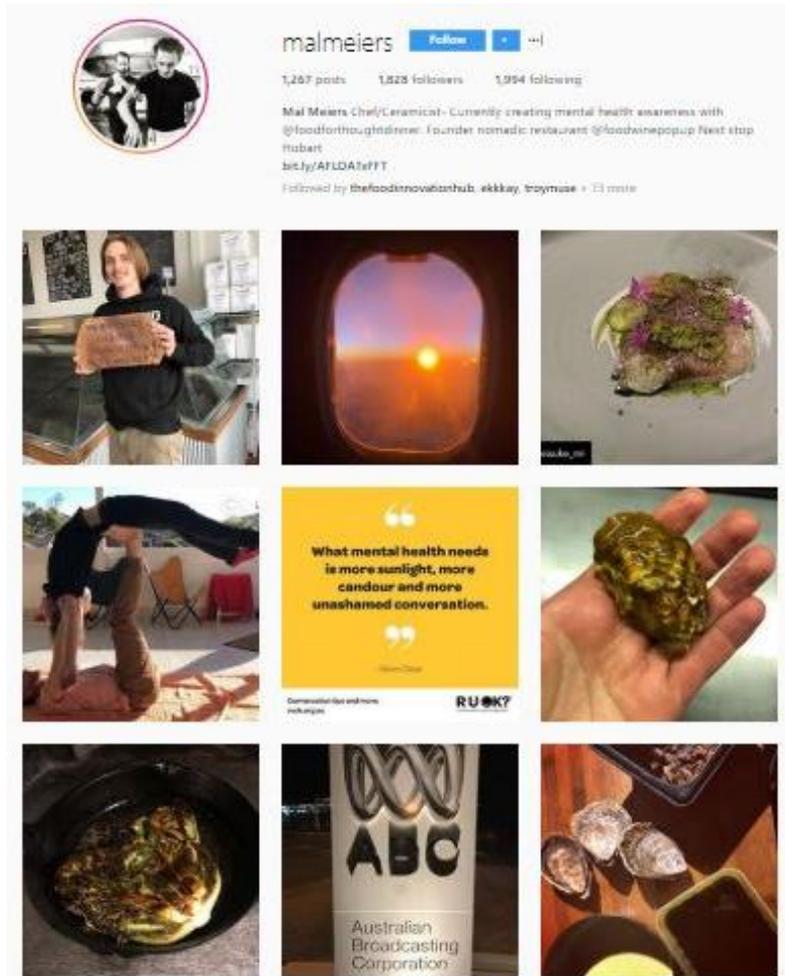
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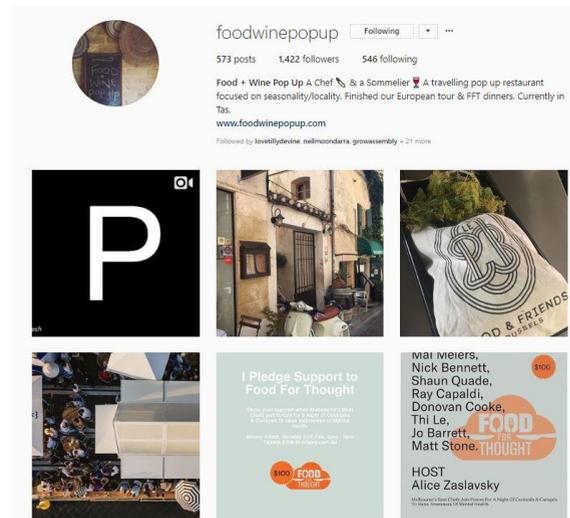
Active links

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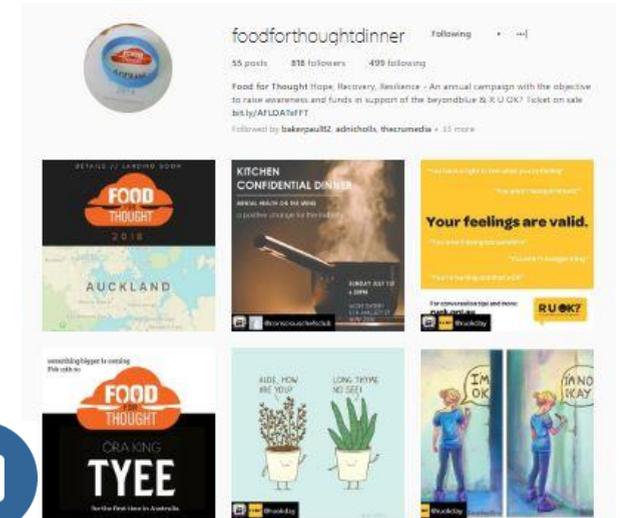
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[@FoodWinePopUp](#)



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