

Local, sustainable & ethical – the 100 mile foodie

BIOGRAPHY: MARLENE HOFF

It's appropriate that a chef, caterer and hospitality trainer like Marlene Hoff should be based on Victoria's Mornington Peninsula – one of Australia's premier food & wine regions. In 2013 Marlene's passion for the region's produce led to her establishing her business "100 mile foodie".

"100 Mile Foodie is an exciting opportunity for me to share my food discoveries, my passions and my joy of using local, sustainable and ethical food & wine available virtually on my doorstep."

Before starting her ultimate food journey, Marlene was a highly proficient and qualified hospitality trainer with more than 10 years' experience in delivering quality facilitation and engaging classes along with commercial cookery in secondary schools & TAFE across Melbourne

The wife and mother of two continues that strong education commitment through 100 Mile Foodie and the cooking school she has established at her Somerville home. She regularly hosts classes across a range of age groups and cuisines while many of the ingredients are sourced from her own kitchen garden.

100 mile foodie also produces a range of gourmet food products including jams, chutneys, fruit pastes and cordials. All ingredients are sourced from the Mornington Peninsula. Marlene is also a highly-sought caterer for private functions, weddings and major events.

She is an advocate for a number of causes including the provision of quality food for residents of aged care homes, particularly those with dementia and Alzheimer's disease. Marlene is also a supporter of suicide prevention charity the RUOK Foundation and raising awareness of mental health issues among her contemporaries in the food & catering industry.



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