

PROUDLY
PRESENTING

CHEF
MEL

THE HAPPY CHEF



FEATURED IN

LAWEEKLY



CHEF MEL

THE HAPPY CHEF

Women **DAILY**

New York Weekly

EntrepreneursBreak

THEAMERICANREPORTER

Achieved in Partnership with



CHEF MEL IS THE TAKING ON THE WORLD WITH HER SMILE!

She is a vibrant, passionate and entertaining chef, with a culinary lingo of her own.

She's all over the media in Australia, USA and South Africa. Her unique signature style is food bursting with colour, flavour and personality but always quick, easy and no fuss.

Best of all, she shares valuable cheffy skills and time saving hacks along the way, making all of her viewers confident and happy in their own kitchens.



THE HAPPIEST, SMILIEST AND MOST ENTERTAINING CHEF AS SEEN IN THE MEDIA



THE HAPPY CHEF

FEATURED IN

WEEKLY Daily Herald DIGITAL JOURNAL INFLUENCIVE
BOSTON Herald.com CEOWORLD Magazine Women DAILY eat drink NEWS
WOMENFITNESS MAGAZINE SHE M ENTREPRENEURIAL MAG The Relatable Voice
New York Weekly EntrepreneursBreak THE DAILY SCANNER
THEAMERICANREPORTER California News Reporter



AWARD WINNING AUTHOR

11
PUBLISHED
COOKBOOKS



WELCOME TO THE WORLD OF *Vanilla Zulu*



FOUNDER OF VANILLA ZULU COOKING SCHOOL

KEEP READING FOR MORE INFORMATION



@CHEFMEL_HAPPYCHEF



CHEF MEL THE HAPPY CHEF



MEL@CHEMEL.ME



0434220796



WWW.CHEFMEL.ME

THE HAPPIEST, SMILIEST AND MOST ENTERTAINING CHEF

With a smile that can light up a room, you'll love Mel's happy, healthy and efficient approach to cooking basic OR extravagant ingredients.



Channel 9 features Chef Mel's life journey on MY WAY, and how she became the happy chef she is today.



Channel 7 features The Happy Chef - Chef Mel in this Eat Yourself Sexy Menu



NOVA's Ash, Kip, Luttsy with Susie review of Mel's amazing cooking demo



NOVA's Ash, Kip, Luttsy with Susie review Mel's new book: Culinary Quickies

Listen to Mel on Radio



CHEFMEL

ON CHANNEL 7

**Host for Channel 7
Queensland
Weekender 2020**



Great South East 2016 with Sofie Formica



Big Day Out 2018 with Courtney Thorpe



Queensland Weekender 2020 with Kip from NOVA

Mel and Kip and Channel 7 Crew





**FOUNDER
INFLIGHT
COOKING
SCHOOL**

CHEF MEL proudly launched her bespoke Inflight Cooking School onto the airline entertainment portals in 2024. With 24 entertainment-based cooking classes, passengers can now learn to cook while they fly. With destination food travel at an all time high, passengers can now arrive at their destinations upskilled and inspired...and download the recipe so they can practise their newfound skills in the comfort of their own homes.

**INFLIGHT
COOKING
SCHOOL**



Chef Mel Alafaci
THE HAPPY CHEF



Woolworths
The fresh food people

HOST AND PRESENTER

EKKA 2019

**Royal Queensland Food and
Wine Show**

Presented and Hosted over
110 stage demonstrations
and interactive cooking
classes over 10 days.

Sponsored by Woolworths
and Spotlight

With some of Queensland's
BEST chefs on stage



THIS IS MEL'S GLORIOUS FOOD... SHE LOVES TO MAKE EVEN THE MOST BASIC INGREDIENTS LOOK VERY EXPENSIVE! THESE ARE SOME OF HER SIGNATURE DISHES.

ROAST LAMB AND VEGETABLES ON BUTTERBEAN MASH



ROAST CHICKEN WITH MOROCCAN SPRAY TAN



PANNA COTTA WITH TOFFEE AND CHOCOLATE SOIL



CRISPY SKIN SALMON



MAC AND CHEESE



BROWNIE HOUSE



CHEFMEL

ON MKR



Chef Mel hosts MKR at VANILLA ZULU



CHEFMEL

VANILLA ZULU CHEF MEL ON STAGE WITH THE MASTERCHEF CONTESTANTS

Ben , Chloe and Adele



MasterChef
AUSTRALIA



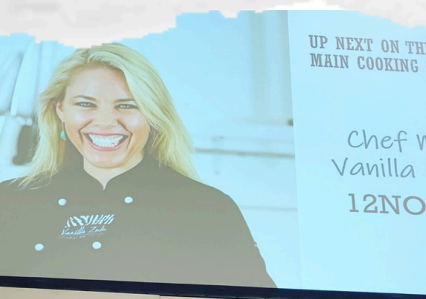
CHEFMEL FOOD & WINE EXPO

VANILLA ZULU CHEF MEL ON STAGE WITH MATT AND LUKE

Food and Wine EXPO

Brisbane | Gold Coast | Canberra

2019 AND 2020





**VANILLA ZULU CHEF MEL
COMPETES IN PROFESSIONAL
CHEF OF THE YEAR QLD 2019**

Queensland Professional
Chef of the Year

**TOP 28
Finalist**



**Food &
Hospitality
Queensland**



merise

LOVING WHERE WE LIVE!

Issue 11
A\$8.95

How will your kids cope with migration?

HOW TO MODIFY YOUR *accent*

FOREVER DENIM

GO LEMONS!

RECIPES

WILL YOU *still* HAVE A JOB 10 YEARS FROM NOW?

Meet Mel, queen of culinary bling!

Help!

MY DAUGHTER IS MARRYING AN AUSSIE

COVER GIRL MERISE MAGAZINE



FRONT COVER: THE VILLAGE NEWS BRISBANE



confident foodies.
Mel met her husband, who lived in Tenerife, five years ago and joyfully refers to their special "kissing spot" Macquarie Street.
She's absolutely delighted to be the hood with Vanilla Zulu opening its doors at 92 Commercial Road, Tenerife and has found her niche inspiring anxious men and women eager to perfect the art of cooking.
Her cook book Culinary Quickies is just that, a compilation of recipes for beginners, intermediate and advanced cooks.
She says I must give one of her favourite recipes a go, her plump sweet potato, sage and bacon roast chicken with culinary bronzer - the culinary bronzer is a mix of turmeric and curry powder, that putting a smile of my face across
www.vanillazulu.com.au

FOODIE TOURS AND TRAVEL WRITER

Mel is busy designing her own signature FOOD, WINE & GIN appreciation experiences in her native South Africa, Zimbabwe, Mozambique, Namibia and Zambia. She will also be hosting food and wine experiences to Italy, France and Japan in 2023



**VICTORINOX
SWITZERLAND**



**HAPPINESS
ZURICH**



**CANCUN TEMPLE
MEXICO**

**AGAVE FIELDS
JALISCO MEXICO**



**CHEESE TASTING
AMSTERDAM**



**HOT DOG SAMPLING
NYC**



**PRETZELS
NYC**



CELEBRITY CHEF | MC | PRESENTER



MEL AND CHEF JAMIE OLIVER



MEL AND CHEF AINSLEY HARRIOTT

**PROUD PRESENTER AT THE
FOOD AND WINE EXPO
BRISBANE, CANBERRA AND
GOLD COAST**



**PROUD PRESENTER | MC AT THE
ROYAL QUEENSLAND SHOW
EKKA AS HOST OF THE
COOKING SCHOOL**



MEL ON 96.5FM

CHEF AND TEACHER

**MEL IS SASSY & FUNNY AND IS ALSO FONDLY KNOWN AS:
"THE HAPPY CHEF"**

Dubbed “Queen of Culinary Bling” and the “Foodie Godmother” by her students, Mel’s clever cooking approach focuses on simple versatile recipes with time spent on excellent presentation.

The enthusiastic, entertaining, award winning African-Australian chef and cooking school owner, says with a little know how anyone can plate up spectacular spreads similar to what you’d expect to see in five star restaurants.

Mel is brilliant at making everyday dishes dazzling. She promises that she can teach you will live happily ever after in your kitchen. She ardently believes that even boring mince and chicken breasts can be absolutely sexy.

>>>



Chef Mel believes in using the freshest local ingredients and having a repertoire of reliable recipes that you can rehash and refresh by using different sides and accompaniments. Just as you would wear the same little black dress time and again and dress it up with new earrings, new handbag and new shoes...it's all about culinary bling and accessories! If you shop clever, you can cook clever too.

It doesn't have to be expensive but you too can achieve a round of applause if you know some valuable 'cheffy' tricks. Armed with a sassy sense of humour Mel is willing to share everything she knows about her passion...which is cooking!



TV, RADIO, & MEDIA



Courier Mail



The Great South East



96.5FM



City North News



NOVA



THE HAPPY CHEF



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THE ART OF SWISS ICE CREAM



SCANPAN®
DENMARK

Cuisipro



Oliveri



BOSCH
Invented for life



CHEF MEL'S PRODUCT RANGE (TM)



Chef Mel's Culinary Bling™

Finishing Touches For Food

Culinary Spray Tan™

NUTRITION INFORMATION

Servings per package:	10	
Serving size:	100 g	
	Average Quantity per Serving	Average Quantity per 100 g
Energy	1560 kJ	1560 kJ
Protein	11.9 g	11.9 g
Fat, total	14.7 g	14.7 g
- saturated	1.2 g	1.2 g
Carbohydrate	37.2 g	37.2 g
- sugars	9.3 g	9.3 g
Sodium	67 mg	67 mg



Scan me for
recipes and ideas

Use By:



0 797776 411771

Ingredients: Cumin, coriander, ginger, fenugreek, cardamom, black pepper, allspice, turmeric, paprika, rose petals, nutmeg, safflower, saffron



Roast Ras el Hanout cauliflower with date and pistachio gravel.



Roast Ras el Hanout pumpkin tart with goats cheese ball.



The Culinary Bling™ product range was designed by Mel Alafaci, founder of Vanilla Zulu cooking school. Known as the Happy Chef, Mel is a passionate chef and foodie who wants to transform your everyday dishes into culinary masterpieces.

This culinary spray tan will add colour, personality and flavour to a wide range of dishes.

Chef Mel uses spices as culinary bronzers. This is her signature blend, and it will not only inspire you to add personality to your everyday dishes but will also get you a round of applause every time you serve a meal.



CHEFMEL.VANILLAZULU

Happy Cooking
Chef Mel

Made in Australia



Sprinkle or mix to a paste with oil or water to make an amazing culinary spray tan or bronzer for your food

Ras el Hanout Moroccan Spice Blend

100g

Gluten Free / Vegan

SPORTS WOMAN

#FITCHEF

Mel loves to keep fit by doing various activities.

As a former long distance runner, Mel completed the Comrades Marathon (87.5km) and two Two Oceans Runs (56km), Gold Coast Half, Jetty to Jetty Half and can now be found hitting the CrossFit floor, boxing, dancing and doing yoga.



NEW PRODUCT DEVELOPMENT CHEF

Chef Mel has been in product development in Australia since 2008. She has worked with leading brands and continues to advise companies on current trends.

MÖVENPICK®

THE ART OF SWISS ICE CREAM




stellarossa

burgerurge
taste addiction.

THE
COFFEE
CLUB®


EAGLE3BOYS


SUNNY
QUEEN
AUSTRALIA



CHEF MEL FOUNDER VANILLA ZULU COOKING SCHOOL



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Keep reading
for more
information