



**Michael has been there through thick and thin for me**

WHEN I moved to Australia from New Zealand I was after an apprenticeship. I had done a month at Bakers Delight but wanted to get more experience. I just rang them up and they said, "Come in for an interview".

I got my hands on the dough and it went from there. I love being able to follow the product from start to finish. It's hard to explain, you really just have to see the process in real life to understand.

I don't consider Michael to be a boss, he's more like family to me; he's more like a brother. Michael has been there through thick and thin and has guided me.

He has given me the love for bread. He has so much passion for it and somehow he has passed it on to me.

Does Michael get fiery in the kitchen?  
 Nah, no way. He is more of a cool, calm and collected guy. If he sees something, he will just pull you aside and say, "What happened? Why is it like this?".

He's not like other bosses. He won't yell at you, he'll talk to you like you're a real person. He'll feel for you and what you do wrong he'll take to heart too.

I left because I was going through a personal problem. It was about five months ago that I got back in touch with Michael. I told him I wanted to come back to the bakery. He told me I was capable of anything.

This was where my heart was when I left and it was still here when I came back.

**Corey Perawiti**



**me & my mentor**

**Corey Perawiti and Michael Klausen**

**Michael Klausen has been putting some heart into each loaf at Brasserie Bread for the past five years. In that time the chef has passed on his passion to Corey Perawiti, who began as an apprentice and is now a qualified baker.**

**Interview by Henry Budd**

**Corey has a true passion for producing artisan bread**

I WENT full time with the bakery five years ago and that is when the business took a different approach. There was a great chance to have a unique bakery in Sydney. We built what we call an artisan bakery.

The staff, of course, were a really important part of that. It was important to have people who had the same passion and that we could help to grow in themselves and grow their skill level in the industry.

Corey has been with us since he started his apprenticeship. He was here for three years and then he left for a year and now he is back.

Since the day I started, for me, the role of a chef has always been to teach people. I think one of the things that got to Corey is that somebody actually cared about him. It's not necessarily about what is good for the business but what is good for the individual. Corey has been thriving because of that.

He has great energy, a great personality and true passion for the business and for producing artisan bread.

There is a saying that a baker works with his hands and a great baker works with his hands and his head but an artisan baker works with his hands, head and heart.

He is definitely moving to become a very skilled baker and I think he is already becoming a role model for younger staff.

With Corey, the next step is to move into a level where he feels confident teaching other people the trade he has learned.

**Michael Klausen**