



MEDIA RELEASE

EMBARGOED until 10pm 12/09/23

## Industry legends inducted into FSAA Hall of Fame

Two leading lights of the foodservice industry were inducted into the Foodservice Suppliers Association of Australia Hall of Fame on Tuesday night, at a lavish awards ceremony held at Sydney's Doltone House.

This annual award honours exceptional individuals who have made a significant impact and demonstrated a steadfast commitment to the success and growth of the Australian foodservice sector.

Renowned chef Adam Moore and founder of Priestley's Gourmet Delights Marilyn Jones were recognised for their outstanding achievements in innovation, customer service and unwavering dedication as champions of the foodservice industry.

**Marilyn Jones** left a successful career as a midwife to begin selling Priestley's cakes on the Sunshine Coast in 1992. From humble beginnings selling to restaurants and cafés from her station wagon, she went on to establish Priestley's Gourmet Delights, building it from the ground up by being bold, passionate and persistent, and challenging the status quo in an industry dominated by men.

Today Priestley's Gourmet Delights employs 300 staff and has a state-of-the-art, purpose-built facility in Brisbane, as well as multiple manufacturing facilities across Australia and New Zealand. Ms Jones is still an active member of the Board, driving innovation and encouraging a creator mindset.

"Marilyn ensured that Priestley's never lost its focus on the foodservice industry and to this day more than 90 per cent of its revenues are generated within the sector – clearly demonstrating that a commitment to this channel can yield outstanding results," says FSAA Chief Executive Minnie Constan.

"A powerful role model, Marilyn's faith in herself and saying yes in the face of no has left a legacy for women in the foodservice industry. Her success shows the younger generation that women can – and should – be in leadership roles."

**Adam Moore** started out as a chef in hotel and restaurant kitchens, then joined the manufacturing sector as corporate executive chef for the likes of Don KRC Smallgoods, George Weston Foods, Campbell Arnott's and Cerebos.

After a stint with leading distributor NAFDA Foodservice, in recent years Mr Moore has focused on consulting roles, with expertise in a wide range of areas including new product development, alternative proteins and food science. He is also in demand as a TV presenter, writer and corporate speaker.

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In this time Mr Moore has always given back – to the industry as a judge, mentor and committee member of many associations and organisations; and also to society as a National Ambassador for Cure Cancer and RUOK?, as well as assisting many other charities and non-profit organisations.

“Throughout his illustrious career Adam has been a passionate advocate for the foodservice industry, a committed mentor to young chefs and food professionals, a champion of innovation and ideas, and an enthusiastic philanthropist dedicated to countless community endeavours,” says Ms Constan.

“It gives me great pleasure to honour both Adam Moore and Marilyn Jones on our night of nights, in front of 450 of their peers. Their achievements are an inspiration to us all, and their journey in foodservice reflects the breadth and depth of talent in this dynamic industry.”

For more information and images from the FSAA Awards for Excellence go to [fsaa.org.au](http://fsaa.org.au)

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Marilyn Jones



Adam Moore