

Nick Pereira of “Indian Curries CFC”, Wavell Heights QLD about Country Fried Chicken



Hi my name is Nick . I am the owner and operator of CFC Indian Curries at Wavell Heights, QLD.

I am happily married with 3 children. I am a qualified executive chef and I did work for In-flight services, Hotels and Cruise Liners.

I have been awarded champion of change one of seven in LSG SKY CHEFS 220 kitchens world wide. I was an executive chef of Qantas, merged Qantas and Careflight kitchen, I am also on the panel for young Australian chefs.

I came across Country Fried Chicken one day in a Take away restaurant in Brisbane and I loved it and wanted to add it to my business.

The thing I like best about CFC is that it gives you the flexibility to introduce other cuisines and also that it is tasty, crispy and non greasy.

My biggest sellers are the pieces and when people ask me what is my favourite I tell them ‘All, You just can’t resist it mate!’

To anyone that is thinking about putting a CFC system into their business I would tell them “You coat it you will eat it, Mate its great”

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