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HGT APPRENTICES SCOOP AWARDS



Minister Peter Collier MLC, Rowan Southwell and Sponsor Andy Peppercorn from WAGTS.

Congratulations to Rowan Southwell who was announced winner in the category for Best School Based Apprentice/Trainee 2010 at the Group Training Awards. Well done Rowan! Committed to becoming a highly skilled chef, Rowan likes to tell people about his passion for cooking and food at every opportunity. Through his apprenticeship he has grown in confidence, developed communication, planning and organisational skills and believes it has been a non-stop learning experience for him. Working in the hospitality industry can be challenging, but he is pretty happy with his achievements so far and looking forward to completing his apprenticeship.



Congratulations to Cherise Minas - Bronze Medal in Commercial Cookery at the National Championships in Sunshine Coast. Not bad for a School Based Apprentice!!! Well done from all of us at HGT.

Congratulations to two of our family that have just been named Dux of their Schools. Cherise Minas (current School Based Apprentice) Dux of Girrawheen SHS and Jacob D'Vauz (completed School Based Trainee) Dux of Carine SHS. Well done Cherise and Jacob you should be very proud.



Cherise Minas



Jacob D'Vauz

HOSPITALITY GROUP TRAINING

the industry experts for:

APPRENTICESHIPS

TRAINEESHIPS

SCHOOL PROGRAMS

TRAINING SERVICES

'Servicing the Hospitality, Tourism & Food Industries since 1984.'





SKILLS CRISIS!

I hate to sound like a broken record however in the words of the iconic 70s/80s group that will be playing at Leeuwin this year " ..it's the same old scene".

I have ranted previously about the Federal Governments nonsensical decision to further restrict skills immigration opportunities available to the hospitality industry and the potential effect this is going to have on Western Australia.

Worse still recent reports indicate that many thousands of applications for sponsored skills immigration are backlogged in the current bureaucratic approval processes implemented by the Government.

In addition, the ongoing upturn in the resources industry is putting even greater demands on skilled staff, and where we will find enough staff to support CHOGM and the international sailing championships in 2011 is anyone's guess.

This is exacerbated by the introduction of "modern awards" which appear to be even more complicated and confusing than the previous system, and god forbid if you want work staff on a public holiday!

Don't forget you already cannot apply additional surcharges to your menus without creating separate menus for week days, weekends and public holidays! This is not helping to reduce costs.

The popularity of recent reality cooking shows has heightened public interest in food, however it has also heightened expectations. Unfortunately this is not matched by the same expectation of cost.

Standards of service are also declining everywhere in Australia and with the current restrictions on the availability of staff this is not likely to improve in the near future.

It is interesting that the UK and USA do not seem to have the same restrictive temporary visa entry requirements as Australia and have the enviable ability to attract people that are keen to further their hospitality knowledge in a nearby country.

It is disturbing when we look back on Australia's history with customer service. Who can forget the days of service stations where staff used to serve YOU fuel, and even more recently the development in supermarkets where you do your own scanning of your weekly shopping.

Not to mention self check in airlines and soon hotels!

Is the hospitality industry being forced down the same path with touch pad ordering at the table and a robotic waiter delivering your meal and drinks without engagement or personality?

I am sure the politicians would not appreciate that. Maybe a few of these same polliies could bring a touch of realism to this debate and remove some of the bureaucracy that is strangling the ability of this industry to attract keen and enthusiastic workers to this country.

That is not to say this should be at the expense of training local people – quite the opposite, however the local population and the training system cannot keep up with the demand without some form of supplementary input.

Unless there are some radical reforms soon, standards will be further compromised – none of us can afford this.

In mean time perhaps we had all better brush up on our skills with the Ipad and the smartphone. We may need to keep in touch!



KICKSTART PROGRAM A NURSERY FOR BUDDING CHEFS...

Hospitality Group Training is launching a pilot school based pre-apprenticeship program called "Kickstart".

Year 11 or 12 students will complete a Certificate II in Kitchen Operations and are required to attend TAFE one day per week and complete a work placement of one day per week. The program gets underway in February with placements commencing in April through to September. This new venture is at no cost to employers who are able to offer a placement opportunity.

Once students have successfully completed the program, they will move on to do a School Based or full time Apprenticeship. This stepping stone approach allows potential apprentices the opportunity to make a more informed decision about their chosen career path. The benefits also reach the host employer with a 'try before you buy' method with employers being able to monitor the progress and suitability of the individual to their business before deciding to offer a school based apprenticeship or full time apprenticeship. Potential apprentices will have also completed a significant amount of the off the job training requirement for their apprenticeship.

If you are an employer who can offer a positive and supportive work experience leading to an opportunity for an apprenticeship and would like to find out more about this exciting new project please contact Simone McKay or Jacqui Read-Smith on (08) 9481 1602.



SOMETHING FISHY IS GOING ON AT CITY BEACH.....

Clancy's On The Beach is here! This fantastic venue is a City Beach location with stunning views over the Indian Ocean. They are also supporting young people in hospitality training and currently have a school based trainee and a 1st year apprentice from HGT on their team, with plans to take more.



AMA Apprenticeship & Traineeship Services

Proud supporters of HGT

For over 10 years **AMA Apprenticeship & Traineeship Services** has supported HGT's efforts to consistently provide highly trained apprentices and trainees to meet the diverse needs of the hospitality industry.

AMA Apprenticeship & Traineeship Services are proud to support **HGT** in the placement of apprentices and trainees within the hospitality industry now and into the future.

amaats.com.au



MILLBROOK WINERY

Millbrook Winery has recently developed its very own one acre heirloom vegetable garden where the vegetables are naturally grown and handpicked daily. Heirloom vegetables are a gardener's inheritance. And have been selected and saved over hundreds of years. Offering some of the best tasting and best yielding varieties, they bring a magnificent array of old-world flavours and are fun to use.

What draws many chefs to heirlooms is flavour. They want a tomato that tastes like a real tomato, not a plastic one, and long for corn that tasted like it did when they were a kid.

Millbrook's menu changes with the seasons to utilize over 100 varieties of heirloom vegetables. Head Chef, Guy Jeffreys is constantly bringing unique flavours to dishes. Heirloom vegetables from the garden have now been introduced to the menu with heirloom beetroot being the highlight of the new vegetarian entrée – "Roasted Heirloom Beetroot with Braised Beetroot Leaves and Haloumi Cheese, drizzled with a Mint Dressing".



UP CLOSE AND PERSONAL

Guy Jeffreys, Millbrook Winery

- **What is your role at Millbrook Winery?**
Head chef/ gardener
- **Where were you born and bred? Where did your career start?**
Noosa Heads, Qld
- **What has been your career highlight up to date?**
Teaching people to cook and appreciate good food
- **Where have you worked in the past?**
Divido, Leeuwin Estate, Star Anise, Duende
- **Where did you last dine out?**
Sarong, Bali
- **What is your favourite food?**
Simple food cooked with love
- **How do you spend your spare time?**
Hang out with my kids and family
- **Who has been your greatest inspiration to date?**
Chefs I have worked with influence me more than any TV chef. Jason Jujnovich from Divido and Justin Peters from West End Deli have made the biggest impression on my cooking while the crew at Millbrook inspire me every day.

- **What do you think is the most important issue facing the hospitality industry today?**
Finding staff that have a REAL passion.
- **In what direction do you think Australian cuisine is heading and what will be the next trend?**
There has been a big turn back to basics this year and I think that will continue as well as foraging for local, wild ingredients. We are lucky to have a pine forest close by, and last year was a great season for slippery jacks, hopefully this year we will find more pine mushrooms as well.
- **What gave you the idea to start cooking with heirloom vegetables?**
They are unique. Because you can't buy them, you have to grow them yourself, although this is starting to change. Hopefully more farmers markets will start to stock them.
- **What are the benefits of using heirloom vegetables?**
Where do I start? Flavour, appearance, texture, low carbon footprint, organically grown, history, nutrition. The exact opposite of modern agriculture. I want my customers to be able to eat vegetables and fruit that were picked this morning and taste like they're meant to, not something

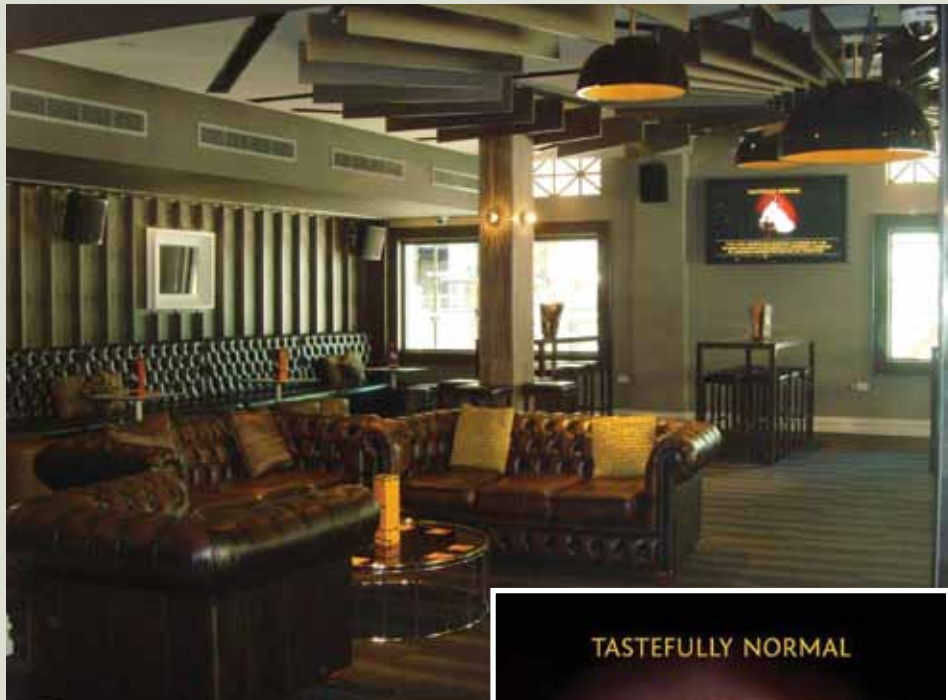
- that was grown using chemicals, machine harvested unripe 3 months ago, sprayed with god knows what and shipped halfway around the world.
- **What are your goals for the future?**
Experimenting with different seed varieties, as I have only been at Millbrook for one of each of the seasons, and I'm still getting my head around what grows better than others. It is a funny climate here, hot in the day and cool at night. For example you shouldn't be able to grow beetroot that well in the summer, but because of the cool nights the Chioggia variety grows really well, better than winter when it is in season.
- **How have apprenticeships changed since you were an Apprentice?**
Haha, you get paid for the hours you work.
- **What would you say to someone coming into the industry today?**
If you aren't afraid of long hours and hard work you will get a lot of personal satisfaction and pride.



THE WENTWORTH.....OLD IS NEW AGAIN!

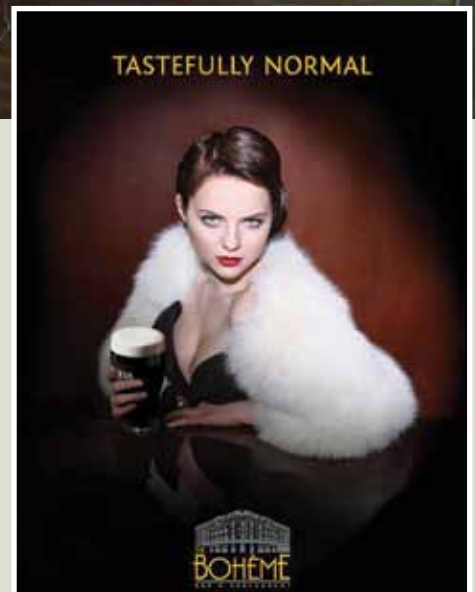
Dating back to the turn of the century the Wentworth Plaza Hotel stood alongside that of the Bohemia Hotel and through time the two combined to be known solely as the Wentworth Plaza Hotel. The name "The Boheme" is a derivative brought about by the old Bohemia Hotel. Today "The Boheme" Bar and restaurant which opened on Thursday 27th January brings back a certain modernity although inspired by the classic glamour of the roaring 20's. Designed collaboratively by the owners, The Brockwell family and Oldfield Knott Designers and Architects, The Boheme is a far cry away from its old counterpart Bobby Dazzlers bar & restaurant. A fabulous restoration to the facade of the Wentworth as well as opening up the internals of this fabulous heritage Hotel have created a classy, open free flowing venue with state of the art and no expense spared fit out that is taken through into the main Kitchen.

Head chef Patrick Campion oversaw the set up, planning and design of the kitchen operation and with his vast experience and consultation with his team of enthusiastic foodies, came up with a truly exiting menu that prices middle of the road. It has the influence of Modern Australian with a touch of French thrown in to match the Boheme theming. It is a comprehensive menu with an emphasis on fresh local produce. The enthusiasm shown by his staff has already been received tremendously with word of mouth spreading like wild fire. The Wentworth has been supporting HGT apprentices for many years now and currently hosts five young apprentices. Nigel Cameron, General Manager says



"We are all truly excited about our new venture and the prospects of entertaining many more HGT apprentices and trainees through the doors of the Wentworth can only be inspiring".

Flavoursome food, divine local wines, gourmet coffee, exquisite cocktails, luscious a la carte breakfast, irresistible boutique and imported beer and customer focused professional staff all look forward to welcoming you to "The Boheme Bar & Restaurant" open all day for breakfast lunch and dinner.



HGT Apprentice
Richard Johnson



HGT Apprentice
Emily Izzi



CHEW THE FAT

FUTURE EVENTS

GLUTEN FREE FOOD & HEALTHY LIVING EXPO

Look out for HGT Apprentices who will be working with Teresa Cutter, the Healthy Chef during cooking demonstrations at the Gluten Free Food & Healthy Living Expo 12-13 March 2011.

FINE FOOD EXPO 2011 COMING UP IN MARCH INCLUDING OCEANAFEST.

Entry Forms now available for all culinary competitions in the WA Oceanafest 20 - 22 March 2011. Plenty of time! Booklet available from HGT or <http://www.austculinary.com.au/wa/>

SHOWCASE 2011

Preparations are already underway for the 13th Hospitality Youth Skills Showcase event which is to be held at the Hyatt on Sunday 22nd May 2011. Keep an eye on our Website and Facebook page for the poster revealing the theme and get in quick for your ticket!

HGT WELCOMES NEW TEAM MEMBERS

Jacqui is an ex HGT Apprentice who has joined HGT as an Industry Consultant. She has travelled the world extensively since completing her apprenticeship and has recently returned from



Jacqui Read-Smith

the USA. Jacqui is also a part time Culinary lecturer at West Coast Institute of Training and has been training and assessing for the past 3 years.

Gail has joined HGT as Payroll Administrator and although she is new to the Hospitality Industry, she has vast experience in management and administration. Gail is a qualified nurse and has worked in hands on nursing roles as well as managing and administrating programs for the Family and Children Service and managing day hospitals.



Gail Squires



RSA TRAINING

Are all your staff up to date with their Responsible Service of Alcohol training?

Hospitality Group Training is running RSA courses the first week of every month throughout 2011.

We can also offer group courses held at your premises or here at HGT.

For more information or to request a booking form please contact Paul Muenchow on (08) 9481 1602.

Peter Doyle
Fifth Generation Restaurateur
Peter Doyle @ The Quay



Choose a quality experience

HOSTPLUS has worked with the hospitality industry for over 23 years. So we've learnt it's never just about the food – it's about the whole experience. It's why we go beyond super. With our financial literacy program to help members manage their money better. And our nationwide support services to help employers do what they do best – focus on their business. That's why Peter Doyle @ The Quay and almost one million Australians choose HOSTPLUS. You can too at choosehostplus.com.au or call 1300 HOSTPLUS (1300 467 875). Choose quality.

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Healthy Living **coles** Healthy Lifestyle
gluten free food
& healthy living expo

www.glutenfreeinwa.com.au

Perth Convention Exhibition Centre
March 12,13 2011 10.00am - 5.00pm



THE HEALTHY CHEF

Teresa Cutter "The healthy chef" is one of Australia's leading authorities on healthy cooking. A Western Australian who completed her apprenticeship in Perth she now has over 20 years experience as a qualified chef.

Teresa is also a fitness trainer and an expert in nutrition. She has combined her knowledge of food, diet and exercise to specialise in developing healthy recipes for people who love food, who love to eat and who have made a conscious decision to maximize their health and well-being. The healthy chef is not about deprivation, it's a realistic approach to healthy eating that will last a lifetime.

Watch out for Teresa working alongside HGT apprentices at the Gluten Free Expo in March 2011.



CERTIFICATE IV HOSPITALITY IDEAL FOR CHEFS, SUPERVISORS AND MANAGERS

Are you in a position where you are responsible for supervising or managing staff?

Learn those essential skills to help you to lead your team and manage your resources effectively with a nationally recognised qualification.

Course includes:

- Leading and managing people
- Dealing with conflict
- Finance and budgets
- Managing workplace diversity

And more!

Part time, flexible delivery to suit hospitality rosters.

Next course starts in March 2011 with limited places available so don't delay....contact HGT now for more information on: (08) 9481 1602 or email training@hgtwa.com.au

CHEW THE FAT



DISCOUNTED RATES FOR 2011

In an effort to encourage the hospitality industry to create new opportunities for chefs, front and back of house staff in training we are conducting a campaign whereby HGT is absorbing "on costs" for School Based Apprentices and School Based Trainees. A discount to the employer of \$4.00 per hour.

Consider

- Reduced costs to you. Less than you can employ them yourself!
- You don't have to make a 3 year commitment to an apprentice – HGT gives you the flexibility to employ apprentices as your business requires.
- HGT takes care of all the HR issues and payroll.
- HGT organises TAFE and any off the job training required.
- Part time – only 1 to 2 days per week.
- With appropriate permission, 16/17 year old trainees can serve alcohol.

If you are an employer who would like to get involved then contact Simone at HGT on 9481 1602.

www.hgtwa.com.au email: simone@hgtwa.com.au



HGT GOES TO THE KIMBERLEY

Hospitality Group Training was recently contracted by East Kimberley CDEP to deliver a Certificate I in Hospitality to selected participants from the Indigenous community in Kununurra and its surrounding areas.

Two HGT trainers, Paul Muenchow and Simone McKay, travelled to Kununurra to deliver the program on location, which ran from 18th October to 16th December, combining both practical and theoretical delivery. The practical elements of the course were mostly delivered with the kind support of the Kununurra Hotel and work experience was interwoven throughout the program.

The participants were all enthusiastic in their approach to learning with one of them securing full time employment before the course was even finished. A graduation ceremony was organised to present well earned certificates to the trainees who were extremely proud of their individual achievements.

Barbara Zed, Employment and Training Manager from East Kimberley CDEP said, "We are thrilled that all participants successfully completed the training. Paul and Simone were both wonderful and we really appreciate everything HGT has done to make the program a success".