

Whisholm

staff insight

Award winning experience for hospitality students

Chisholm students studying Certificate III in Hospitality (Commercial Cookery) and Diploma of Events had the opportunity to work with some of the Mornington Peninsula's top restaurants and wineries at the Restaurant and Catering Awards night on 12 July at the Peninsula Theatre, Mornington.

The event is organised by Mornington Peninsula Gourmet Inc. and considered the 'night of nights' for the region's Hospitality industry.

Three first year apprentices from Chisholm Mornington Peninsula and six final year apprentices from Chisholm Frankston, as well as Front of House students from Frankston attended the event. Their role was to help six of last year's winners to prepare and serve gourmet food to approximately 220 guests, including restaurant and winery owners, celebrities, state government representatives and media.

Working alongside some of the region's top chefs from restaurants like 10 Minutes by Tractor, Tulsi, and Bamboo, the students helped to prepare and serve food at six stations around the room as well as bar and clearing up duties.

Liz Rydel, Chisholm's Hospitality Program Coordinator and the Institute's representative on the event committee, said the occasion was a fabulous experience



L - R: Stuart Bell, Head Chef, Ten Minutes by Tractor, Jonathon Reekie, Caleb Stevens (recently graduated from apprenticeship with Chisholm, both work at Ten Minutes), Jan Watson and Coralie Gibson (Cert III student)

for the students. "It's the ideal opportunity for students to work in an industry environment".

Liz said the feedback from participating restaurants was very positive. "In fact, last year, two of the restaurants were so impressed with the calibre of our students they hired a couple of them".

Chisholm Chef Instructors, Rebecca Dann (Frankston and Dandenong), Jan Watson (Mornington Peninsula) and Cate Berg, Programme Coordinator for Hospitality and Events, attended the function to support and supervise their students.

"Our students really enjoy the event because it showcases the talents and skills of students – past and present", added Liz. "For example, Zach Poulter, Chef and Owner of Stillwater at Crittendon, is an ex-student".

This is the second year Chisholm has been involved in the event which includes an award sponsorship: 'Chisholm Institute - Excellence in Front of House'. And given its success it's anticipated Chisholm will be an integral part of the event for many years to come.

Chisholm joins fight against alcohol and other drugs

Mocktails, beer goggles and show bags were a few of the “fun” things Chisholm used to help raise awareness about a serious issue in a recent event held at the Berwick and Frankston Campuses.

As part of Drug Action Week (DAW), 500 Frankston students and 250 Berwick students attended barbecues run by Chisholm’s Alcohol and other Drugs and Mental Health Programme during June 2010.

Various activities, free giveaways and educational material were specifically designed to engage young people up to the age of 25, and according to Programme Coordinator Jose Hernandez they hit the mark. “Feedback from the students was very positive,” says Jose. “For example they were amazed that the ‘mocktails’ could taste so good without alcohol which reinforces one of the messages that you can have fun without alcohol.”

An initiative of the Alcohol and other Drugs Council of Australia (ADCA), Drug Action



Anyone for a mocktail? AOD Placement Coordinators Tina Bampton and David Flockhart

Week is a week of activities that aims to raise awareness about alcohol and other drugs (AOD) issues in Australia and highlights the achievements of the dedicated individuals

who work within the AOD sector to reduce alcohol and drug-related harm.

Jose says it provides individuals, organizations, and communities the opportunity to promote awareness of alcohol and other drugs and to educate people about the support and resources available. “People can organize musical events, library demonstrations, class activities even parties as part of this valuable initiative,” he says.

Thanks go to department representatives Tina Bampton and David Flockhart who ran the barbecues as well as Certificate course students who assisted throughout the event. Also involved were members of the Chisholm Learner and Community Engagement/Student Liaison and the Peninsula Drug and Alcohol Programme (PENDAP).

Jose says the event will become an annual occurrence on Chisholm’s calendar and it’s hoped all campuses across the Institute will get involved in this worthwhile initiative.

CENTRE FOR ADVANCED BUSINESS SERVICES

Web Works Workshops help businesses get online

Chisholm’s Business Enterprise Centre is currently running a series of community based Web Works Workshops through AusIndustry; an Australian Government funded initiative under the Small Business Online Program.

The Web Works Workshops are designed to help eligible small business owners set up a website and take advantage of the opportunities the internet can provide for their business.

George Ligocki, Project Manager of the Web Works initiative says that in light of the proposed national broadband network, the government funding is a sensible move. “Rather than let businesses get left behind by the internet explosion, these workshops provide practical knowledge that makes entering the world wide web easy and doable in a friendly and supportive environment,” he says.

The workshops examine the social media phenomenon and why businesses are adopting new online practices. They cover practical ways to attract and retain customers, social marketing, what



makes a good website, e-commerce, selling online, how to stay connected through regional and national networks, industry trends and so much more.

George says Chisholm was chosen as one of five Victorian RTOs to be awarded the grant because of its reputation for community and small business based learning. “Chisholm has demonstrated in the past that we can work with local councils, we have the necessary skills and expertise to

teach the subject matter and we offer a continued pathway for further learning.”

The workshops, which kicked off in March this year, will be rolled out in numerous municipalities in south eastern Victoria and conducted in community venues until June 2011.

George says the workshops have been a huge success thanks to the invaluable work of Kate Hulusi who was pivotal in putting the bid together, Ray Jopling from the Centre for Advanced Business Studies and Joe D’Amico, Manager of Business and IT.

And there’s no better endorsement than from the participants - who George says provided some positive feedback. “We found that participants were surprised and pleased with content and the very real value of the workshops,” he says.

Share this:

If any Chisholm staff know of a business* who could take advantage of this funding, please ask them to call 9238 8550 to secure their place at a workshop. (*Eligibility criteria are that the business employs less than 20 staff and has an active ABN.)

“... thank you for your very informative social media seminar tonight. I found it worthwhile, and can’t wait to make use of the extra ideas you gave me.”

**Nicole Edgar,
TravelManagers Australia**

Food training takes on a national flavour

Chisholm has recently won the training contract with Australian Convenience Foods (ACF), a leader in the 'ready to eat' market. ACF is the preferred supplier of fresh sandwiches, microwave products and many third party brands to a wide range of customers, including most petrol and convenience stores.

Winning this contract with ACF once again demonstrates Chisholm's flexibility, adaptability and expertise in the provision of a customised training package.

As ACF is the only national manufacturer of quality, fresh sandwiches, with operations in each major Australian capital city, it is likely that the training package will be adopted across the country – which will represent an enormous achievement for Chisholm.

Russell Willetts, Workplace Training Consultant, Food Processing Unit, says that Chisholm's comprehensive and timely knowledge of the ever changing legislative requirements for the food industry is invaluable when it comes to adapting training for the national market. "We are well versed in the diverse OH&S and food safety requirements from state to state," he says, "so we can apply them to achieve a training outcome that will link those requirements nationally."

And Les Pratt, Operations Manager, Victoria of Australian Convenience Foods



Food preparation at Australian Convenience Foods

agrees. "We work with a high risk product which is fresh daily to the market so it is important our staff are very skilled and have a relevant degree of knowledge in hygiene and food safety - which is what the program has provided," he says. "Chisholm has also effectively customised training to suit our requirements including development of training manuals which contain all our standard operating procedures."

Les adds that there has been positive feedback from staff. "Through open

discussion we have learnt the staff enjoy attending sessions and have gained a lot from them. There's no doubt our business has gained considerably from the training."

In a glowing endorsement of Chisholm, Les Pratt states - all things being equal - he wishes to use Chisholm as the preferred provider for all their training needs. "We are extending training into other areas and reviewing national possibilities for both the food processing program and other fields such as competitive manufacturing," he says.

TEC China project: making a positive connection

What do you do to amp up a standard battery charger project and give it new energy for 21st Century learners? That was Berwick TEC electrical teacher, Lachlan McLean's dilemma earlier this year. It was a unique international project that gave him inspiration.

Having established a relationship with Chinese students at the Shanghai Power Industry School, Lachlan's idea is that the TEC electrical students will dismantle some battery chargers they are building at the TEC, ship them to their friends in China and then, via Skype, instruct them to re-assemble them.

Both Keith McGinn and Lachlan made a reconnaissance to Shanghai in June this year which, according to Lachlan, was important in terms of gaining a better understanding of the technical equipment at the school in China, and the information and communication technologies available



Setting up Skype

to them. "The staff in Shanghai have been amazing," says Lachlan, "they are supportive and excited and have been invaluable in helping us with the project."

The dismantled chargers will be shipped to China this July and the sessions will take place over three days from 13 September 2010. Lachlan says the project is very much student driven. "The 15 Australian participants and 12 Chinese students,

aged between 16 and 18, will be expected to solve any issues or problems that arise themselves."

With the assistance of Dee Rackham – a VCAL Oral Communications teacher – and Karen Eager – the Co-ordinator for the CEC China Programs – the Berwick TEC Electrical students will trial-run the technologies and processes involved in the project. They will instruct a group of international Chinese students in Dandenong, via Skype, on how to assemble a model using Lego!

Looking to the future, Lachlan plans to replicate the project every year within the VCAL Electrical program. The TEC intends to roll it out as a model, where appropriate, across all its program areas and it is hoped that it will eventually be used by other departments within the Institute whose students have counterparts studying similar courses in China.