

Welcome to the first edition of “Around and About”

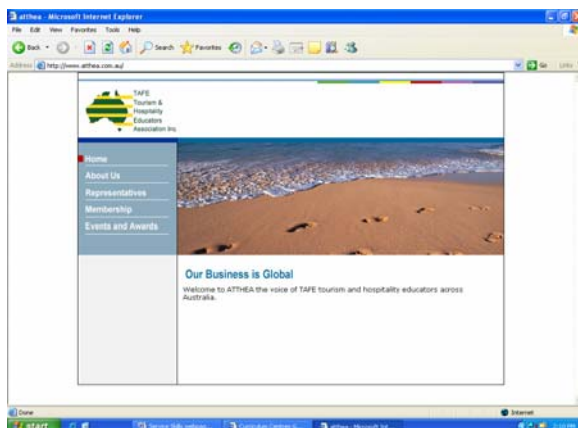
The ATTHEA conference is fast approaching and I feel sure that Robert and his team in Hobart are working furiously to host a great event. If you have not got your registration in please do so ASAP. We look forward to seeing as many of you as possible on the Apple Isle.

The sad news for us is that Pam Robertson is retiring at the completion of the conference. Pam is a foundation member of ATTHEA and has been secretary for many years. Our best wishes go to Pam and many thanks for her support and friendship.

The ATTHEA website is now up and running. Feedback to date has been positive and we hope that it will now be used to promote the activities and benefits of ATTHEA to members. It is anticipated that we will have 4 editions of the newsletter per year placed on the website, so we look forward to reviewing all your good news stories and any other articles. Please forward to reg.edwards@tafensw.edu.au

I would like to thank the current executive for their support and efforts in promoting Tourism and Hospitality Training across the nation. At the AGM (to be held during the Conference) we will elect the executive to take us forward for the next two years so I wish all the elected officers well.

Reg Edwards



Tourism and Hospitality Training Package Review

Susan Briggs, Service Industry Skills Council

After extensive consultation involving face-to-face workshops in all States and Territories, and many meetings with industry, TAFE colleges and other RTOs, the Services Industry Skills Council is now collating the feedback received on the Tourism and Hospitality Training Packages. It will be incorporated into a report which will make recommendations about how the issues raised have been addressed. This report will be circulated for comment, and will be on the Services Industry Skills Council website for a month, after which the agreed changes will be made. All feedback will be listed on an Issues Register on the Skills Council website together with a response. It is anticipated that the revised units of competency and qualification frameworks will be available for validation around the end of October. Following the six week validation period, the final drafts will be submitted for endorsement early in the new year.

So far, consultation has indicated overall support for the Tourism and Hospitality Training Packages in their current state. Very few changes are required, with the main ones focussing on the need for addressing technology, risk management and sustainability. There is also strong support for more emphasis on customer service. The newly introduced 'holistic units' were overwhelmingly supported with requests for more in other sectors such as food and beverage services. In retail travel, there is a need to better reflect the changing role of travel consultants. Employability skills will be addressed in all units and qualifications. Also, where appropriate some units will be rationalised with other service industry units.

If you have not yet had your say, it is not too late. Feedback can still be sent, via email, to Susan Briggs at the Services Industry Skills Council sbriggs@serviceskills.com.au

For those of you who have sent in feedback, a big thank you for all your time and effort.

International success for TAFE NSW

TAFE NSW has celebrated dual success with students Craig Dearden and Thomas Walton winning bronze medals at the WorldSkills International Competition in Helsinki Finland, May 2005. Craig's success started in 2001/2 as a TVET student studying hospitality for his HSC at Ryde College. Craig achieved gold medals at both the schools regional and state competitions in Food and Beverage.

In 2004, as an Advanced Diploma of Hospitality Management student at Ryde College TAFE NSW, Craig won the college competition and then gold at both regional and national levels. This gave him the opportunity to represent Australia in Helsinki in May 2005.

The Workskills International Competition saw sixteen countries compete in Restaurant Service over a four day period. Competitors were required to cloth, set and decorate tables for a variety of service styles, take orders, serve champagne and canapes, mix drinks and cocktails, decant and serve wine, and prepare food (including carving gravlax and flambeing steak). Service styles included plated service, Gueridon, a la carte and fine dining. Competitors were judged on personal presentation, food and beverage service, bar skills, as well as social and commercial skills.

Thomas Walton is a final year Commercial Cookery apprentice from Blue Mountains College TAFE NSW. His bronze medal in Helsinki, represents an Australian first ever win in the Cookery category. The Finnish Chef's Association also presented Tom with a medal.

The Cookery competition saw twenty countries competing over the four day period. Competitors were required to write a menu plan and work plan, according to the competition specification. The menu items could be based on cookbooks and/or their own recipes. Competitors were required to prepare and present a range of cold and hot menu items throughout the competition. The first day of cooking called for competitors to prepare international cold foods and pastries. Tom's dishes included a terrine, a decorated chocolate cake and a tri-coloured bavarois. He also produced a range of savoury and sweet sauces and suitable garnishes.

The next day the competitors were asked to design and prepare a four-course meal using food products from a surprise basket. In five and a half hours Tom completed a vegetarian entree, fillet of fish, lamb with a mushroom sauce, three vegetable dishes and to finish, a dessert based on crepes.

The final day required competitors to prepare the three-course menu consisting of hot smoked salmon with a potato galette and roast eschalot. This was followed by braised venison with spatzli, red cabbage, and mushrooms. Dessert was a savarin with fruit garnish and a sauce.

Competitors were judged on hygiene, economy, scheduling and timekeeping, food preparation skills, presentation, and taste.

The medals won at the WorldSkills International Competition in Helsinki are indicative of the high standard of hospitality training available to TAFE NSW students. We wish Craig and Tom all the best for their continued success in their careers within the hospitality industry.

For photos and information please visit the WorldSkills Australia website at <http://www.worldskills.org.au/>

TAFE Queensland travel students working with Travelscene Amex

TAFE Queensland and the Travelscene American Express group have negotiated a partnership which will see TAFE students undertaking vocational experience in the group's member travel agencies throughout Queensland. Although not a mandatory requirement of the AQF qualifications conducted by TAFE institutes, vocational experience is available to students on a voluntary basis and is always strongly encouraged by teaching staff. Students pursuing Certificate III in International Retail Travel Sales and Diploma of Tourism programs will have opportunities to attend a nominated Travelscene Amex office one day per week (or other negotiated arrangement) in conjunction with their college studies. This facility is not limited to metropolitan centres but will also operate in regional Queensland where Travelscene Amex offices will partner with their local TAFE institute. The agreement is an extension of similar arrangements that Travelscene Amex already has in place with some TAFE NSW institutes.

For further details contact David Reed of TAFE Queensland david.reed@det.qld.gov.au.

Service Skills Inaugural National Conference: Uniting Today for Skills Tomorrow

Register now!

Service Skills is holding its Inaugural National Conference over two days, 21 - 22 September 2005. The conference aims to bring together the industries of Wholesale, Retail, Personal Services, Sport & Recreation, Tourism and Hospitality, represented by the newly formed Service Industries Skills Council.

Exploring trends, delivery and current issues within the service industries both nationally and globally will be addressed and debated, over an active two days.

The venue for the conference will be the Intercontinental Hotel, Sydney.

The conference will feature **Mr Glenn Capelli**, and include addresses by:

The Hon Gary Hardgrove MP, Minister for Vocational and Technical Education; Minister Assisting the Prime Minister

Mr Bernard Salt, Partner KPMG



ATTHEA Teacher's Fellowship 2005

Applications are invited from full-time tourism, hospitality and culinary teachers employed in Australian TAFE institutes.

The ATTHEA Award will be awarded to the winner during the National Conference to be held in Tasmania in September 2005. The winner will receive \$3000 towards the approved staff development program of their choice.

All applicants **must be** financial individual members of ATTHEA or included in the corporate membership of their Institute.

Fellowship study program

ATTHEA aims to provide encouragement and assistance to full time teachers in their field of expertise.

The study program of the successful winner may include:

- participation in a course/ tertiary training program
- visit or placement in industry to enhance their teaching area
- placement in a relevant professional organisation/ educational institution in Australia or overseas, sabbatical or exchange programs overseas
- undertake primary/secondary research relevant to your teaching specialisation, college, department, ATTHEA members or the organisation as a whole.

APPLICATIONS ARE NOW DUE 05 August 2005

The Fellowship must be taken in 2005/6.

For further details see www.atthea.com.au

2005
ATTHEA
Conference
24-26 August

Department of Education, Science and Training

ANTA's role has now been transferred to DEST. The ANTA logo has now disappeared and has been replaced by the Nationally Recognised Training Logo.

The new website is <http://www.dest.gov.au/>

Exploring mobile learning

Caryl Oliver - Manager Travel and Tourism

"Just in time, just for me" is the ideal that many learners seek. Can delivering teaching and learning by means of pocket PCs or PDAs and mobile phones deliver this ideal?

This is the basis on which Caryl Oliver is building the mobile learning pilot project at William Angliss Institute in Melbourne. While the project began in a flurry of new toys and leading edge technology it has now settled down into the real hard work of unpacking each subject and looking at all the delivery options so that a student can select classroom, online, mobile or any combination to suit personal or work circumstances.

The project started with a supply of XDA IIs Pocket PC/Mobile phone units being distributed to selected teachers. They played with them and then started to devise ways to use them to help them go about their work. Only then did we ask them to think about the teaching and learning possibilities and we now have an eclectic selection of revision activities that students can do any-time, anywhere. The next stage is to start linking those 'games' with underpinning knowledge in e-book format and the assessment process which can be done by means of class sets of Pocket PCs and wireless connection to the server holding the tests.



It is still very early days in the project but the enthusiasm of teachers in embracing mobile technology has been significant compared with the slower uptake of online teaching. Is it because it is more play oriented or is it because they are more familiar with mobile technology? The jury is still out on this.

By the end of this year we aim to have the first course, the Diploma of Event Management, in a multi-platform format so that students have genuine flexibility in the way in which they undertake their learning.

Acknowledgements

Many thanks to all who contributed articles and a special thanks to Erin Cassidy for designing the Newsletter Logo.

We hope that this newsletter will inspire others to contribute to future editions.