

## From the Executive

Hi all

As the year which I am sure has been extremely busy for all draws to a close I would like to take this opportunity to wish you all a Merry Christmas and a Happy New Year and for those enjoying the holidays, happy travels.

Reg Edwards  
President

## Membership

**Membership fees** are now due.

### Why become a member?

ATTHEA facilitates networking of tourism and hospitality teachers across the country

- Provides a professional development opportunity to member teachers by way of the ATTHEA Teachers Fellowship Award (see [www.atthea.com.au](http://www.atthea.com.au) for details).
- Represents the interest of ATTHEA to industry, government and community eg representation on the Tourism and Hospitality Training Package Steering Group Committee.
- Members receive news and information on issues affecting tourism and hospitality education in TAFE via the website including a forum facility and newsletter.
- A national conference providing a platform for discussion and presentation of current issues in relation to tourism and hospitality.

### Membership and fees:

**Corporate Membership** - Available to all **INDIVIDUAL TAFE** campuses/colleges of tourism and hospitality (note you **MUST** advise the names of all staff covered by the corporate membership)

Fees per annum	
Up to 25 staff members	\$250
26+ staff members	\$500

**Individual membership** - Available for those who are not covered by corporate campus/college membership.

Fees per annum	
Individual membership	\$35
To renew your membership or to become a new member, please complete the membership form	

which can be downloaded from the website [www.atthea.com.au](http://www.atthea.com.au) and return with your payment.

Please forward all correspondence to:  
Joy Harris, Secretariat  
ATTHEA  
Locked Bag 6, Meadowbank Post Office NSW 2114

## 2007 Young Achievement Australia Business Skills Awards

The Box Hill Institute Centre for Hospitality and Tourism Studies 2007 Young Achievement Australia Team, ALIYAS, won several awards at the Young Achievement Australia Business Awards dinner on Friday night at Leonda by the Yarra. This year 20 companies participated in the tertiary category developing and selling products ranging from organic soap and printed t-shirts to magnetic books and the "Precious Drop Water Saver" - the Aliyas product.

The team were nominated for eight awards and won five:

- Business Plan Award
- Outstanding Product or Service Award
- Marketing Initiative Award
- Pan Lane Media Award
- Amcor Environmental Sustainability Award.

The team also won two awards earlier in the year at the State Trade Show:

- Merchandising Award
- Customer Service Award.

*Story courtesy of Anthony Bailey - Box Hill TAFE*

## Australia-Pacific Technical College (APTC) Commercial Cookery Students Participate in Vanuatu Salon Culinaire

Several students in the Certificate III Hospitality (Commercial Cookery) program at the Vanuatu campus of APTC took part in the third National Salon Culinaire in Port Vila in October. Mark Seager, APTC culinary teacher, encouraged the students to enter the competition and assist in the running of the event. The Vanuatu Chef's Association were particularly pleased with the volunteer efforts of the students and have asked they be involved again next year. The competition consisted of a number of activities including cooking before an audience and preparing static food display for judging. The students also worked alongside their industry peers at the Gala Dinner and presentation night.

The success of the APTC students' participation was confirmed when two of the students from the college were chosen to join the five-member Vanuatu National Culinary Squad who will be representing the nation at the Pacific Salon Culinaire in Fiji in 2008.

*Story courtesy of Anthony Bailey - Box Hill TAFE*

### **Developing Tourism Leaders Awards**

The 2007 DTL Awards were held 12 November in Melbourne, Victoria. Many creative and innovative business ideas were put forward by students in each of the Tourism, Hospitality and Events categories, including: fashion shows aboard a train, silent lunches, and boat safaris.

Congratulations go to Ms Karen Kavanagh from La Trobe University - Bendigo for winning the 2007 DTL Awards with her entry Pedal Power, the perfect choice for wine tourists who wish to combine environmental care and fitness with their own personalised visit to Bendigo's local wineries. For a full list of winners and the prizes they received, please visit the DTL website at: [www.dtlawards.com](http://www.dtlawards.com)  
Source: Service Skills Victoria [www.ssv.org.au](http://www.ssv.org.au)

*Story courtesy of Kerrie-Anne McPhee- Victoria University*

### **Service Skills Australia 2008 Conference**

The second national conference, 'Update, Motivate, Educate' will be held by Service Skills Australia in Sydney, 28 and 29 February 2008. Titled 'Update, Motivate, Educate 2008' it will provide a forum for industry and the vocational education and training sector to discuss these issues, and generate new ideas to help employers and training providers respond effectively to these challenges.

The conference aims to tackle a range of key issues surrounding skills issues, including:

- How the service industries can compete with other industries for suitable candidates - and how they can retain their quality staff and reduce employee turnover.
- Successful strategies Australian businesses are using to motivate, engage and upskill their staff.
- How the VET sector can contribute to industry skills development over the short, medium and long-term.
- Successful partnerships between industry and training organisations.

Workshop highlights include professional development seminars for the new Tourism,

Hospitality and Events and the Retail Services Training Packages. Registration is now available, and further information can be obtained from Jenny White on **(02) 8243 1200**, [jwhite@serviceskills.com.au](mailto:jwhite@serviceskills.com.au) or visit [www.serviceskills.com.au](http://www.serviceskills.com.au)

Source: Service Skills Australia

*Story courtesy of Kerrie-Anne McPhee- Victoria University*

### **Interactive RPL CD**

An interactive Recognition of Prior Learning CD-ROM has been updated to assist registered training organisations adopt better recognition of prior learning practices. The resource can be accessed via:

<http://www.tpatwork.com/ViewArticle.asp?issueid=261&articleid=2807> or downloaded at: <http://www.resourcegenerator.gov.au/loadpage.asp?Page=RPL.htm>

Source: Training Packages @ Work, October 2007

*Story courtesy of Kerrie-Anne McPhee- Victoria University*

### **Training Packages – A Story Less Told**

A new document has been released which traces the evolution of training packages and highlights the positive impact they have had on Australian industries.

<http://www.tpatwork.com/ViewArticle.asp?issueid=261&articleid=2819>

The document can be downloaded at: <http://www.agrifoodskills.net.au/uploaded/file/story%20less%20told.pdf>

Source: Training Packages @ Work, October 2007

*Story courtesy of Kerrie-Anne McPhee- Victoria University*



### **Who is TICA?**

The Travel Industry Careers Association is a collective group of travel industry organisations that work together to 'raise awareness' and 'promote' careers in the Travel Industry through:

- Positioning the Travel Industry as an 'industry of choice'.
- 'Educating and communicating' the range of career paths available in the travel industry to the consumer.

- Positioning the 'Travel Industry Careers Association' website as a comprehensive source of information about working in the travel.
- Partnering with educational institutions to promote 'careers within the travel industry'.
- Conducting relevant marketing research on staffing trends and issues within the industry.
- Providing 'networking opportunities' and 'educational events' for travel industry members and sponsors.

For further information visit  
[www.travelindustry careers.org](http://www.travelindustry careers.org)

If you are interested in finding out more please call the Executive Officer on 0433 0433 29.

*Story courtesy of Amanda van de Klundert - Executive Officer TICA*

### **Townsville Gets a Taste of Traditional Japanese Cuisine**

Two internationally respected Master Chefs, together with an apprentice chef from Ehime in Japan visited Townsville to give hospitality apprentices from the Barrier Reef TAFE an opportunity to bring the unique style of Japanese cuisine to the city.

Mr Daikichi Fujimoto and Mr Junichi Yoshizaki, who work at the Dogo Prince Hot Springs Resort Hotel in Matsuyama, the capital of Ehime, worked with the stage one and stage two apprentice chefs throughout the week and presented two extraordinary Japanese dining experiences for Townsville residents. The Barrier Reef TAFE hosted a Kaiseki dinner on Thursday 8 November and an Obento lunch on Friday 9 November, prepared by Mr Fujimoto and his colleagues.

TAFE International Business Development Officer, Phil Oakley said the hospitality apprentices enjoyed learning from the Master Chefs. "The culinary experiences and training provided to our apprentices was world-class. We hope to see some of these skills, including the ice carving used in many restaurants across Townsville," Mr Oakley said.

Deciding on the menu for these events was a lesson in cultural and seasonal produce awareness. Because of its location on Shikoku

Island, Ehime cuisine is famous for its seafood and fresh, natural fruit and produce.

The Japanese chefs selected dishes that reflect the best in Japanese cuisine, while offering variety that will appeal to diners.



Kaiseki-ryori, is an artistic and gracious Japanese seasonal cuisine that uses fresh ingredients of the season and is cooked in a variety of ways to enhance the original flavour.

"The Obento lunch menu is a portable boxed meal featuring simple and delicate flavours," Mr Oakley said.

To complement this Japanese experience, the Ehime Sake Association provided a tasting of sakes, chosen specifically to enhance the meals. Sake is sweet and dry with fruity overtones.

Mr Fujimoto, also renowned for his expertise in the art of ice sculpture, gave local chefs the opportunity to create extraordinary ice centrepieces for their restaurant at a special workshop.

This special visit was co-ordinated by Townsville's Sister City Committee (consisting of Susan Roberts Chairperson), the Ehime Government and the Barrier Reef TAFE.

"The Townsville Sister City and Queensland Sister State have established official exchange programs with many cities and states around the world," Ms Roberts said. "The main aim of the Sister City/Sister States exchange program is to open and expand the possibilities for future learning opportunities for many people living in Queensland", Ms Roberts added.

*For further information contact the Barrier Reef TAFE on 4750 5412.  
 Barrier Reef TAFE media release provided by Gabriel Oriti*