

Editorial

Another exciting start to the New Year despite the challenges of having builders and sub contractors, plasterers, painters, carpet layers, architects and associated sundry experts on site and underfoot. Staff, students and visitors were anxious for it all to be over so that we could enjoy working and teaching in the redeveloped spaces. While the focus has been on the restaurant changes, it can't be forgotten that changes were also made on the second and third floors so that the whole building has been involved in this process. Now that the spaces are operating we are noticing real benefits beginning to accrue such as having more available technology, new cookery equipment, new contemporary furnishings and adjusted layouts of rooms. We are noticing an increase in use of the facilities and services both by the broader CPIT community and outside interests.

Many of the staff continue to be students as another group attends the weekly Words Add Up programme and other professional development courses. Others are still involved with local, national and international initiatives such as the New Zealand Culinary team competing at the World Championships in Singapore and the ARDENZ representation at the World Receptionist of the Year competition in Madrid. This ongoing commitment to development and involvement by staff is a strength of the School of Food & Hospitality and has real benefits for the students and industry.

*Karen Te Puke
Head of School*

Staff Changes

The School welcomed **Selena Dowling** as an Academic Specialist – Academic Development Project and part time tutor. Selena was a graduate of the National Diploma in Hospitality Management at CPIT and has returned for this one year appointment from recent teaching experience at Thames Valley University, Ealing, London.

Tony Goddard joins us part time in the bakery imparting his expertise to the full time students studying Certificate in Baking, as well as the various groups of secondary school students participating in STAR courses.

Emily Cross has a regular teaching position every week with the Certificate in Cookery students as well as providing some back up assistance for the cookery module for the Diploma in Hospitality Management students.

Corey Winder returns to us on a periodic basis to assist with the delivery of the Retail Meat Industry Training Organisation (RMITO) off job apprentice training. This training is the theory based component of RMITO apprenticeships, with all practical training now being conducted in the workplace.

Visions/Pantry

CPIT's training restaurant **Visions on Campus** has undergone extensive refurbishment as the Institute begins to implement part of its ongoing Campus Revitalisation Strategy in preparation for the 2011 Rugby World Cup.

The development aligns with the Christchurch City Council plans to extend the tramway to Wilsons Reserve, which will also undergo development to include a pathway through CPIT to AMI Stadium.

Visions on Campus Restaurant is impressive both inside and out; its fresh, contemporary décor displaying a visual feast of modern colour, clean design and ambient lighting. The modern interior is in keeping with its original colour scheme of dark wood and complementary green accents, however, light wood finishes, curved walls, artistic lighting and a coloured, patchwork style floor provide a contemporary twist to harmonise the new layout and open 'feel' of the restaurant.

The developments also include a Pantry where fresh meals, coffee, desserts, pastries, breads and salads made by CPIT's professional cookery students are available to take away on a daily basis.

"The Pantry is open to everyone including students and the general public," says Restaurant Manager, Jason Newton. "We hope to slowly grow this and extend its opening hours in the future."

Visions on Campus is now open to the public for breakfast, lunch and dinner on Thursdays and Fridays (including some Wednesday evenings) and is also available as a function venue. For further information, opening times, or to make a reservation please call 03-940 8664, email visions@cpit.ac.nz or visit: www.cpit.ac.nz/enterprise/visions_training_restaurant



Toque d'Or

Congratulations to the following students who will represent CPIT at this year's Toque d'Or competition in Auckland. **Gavin Larsen**, a second year Diploma in Hospitality Management student will be providing Front of House service. Gavin also works as Night Auditor at the Copthorne Hotel Commodore. The two cookery representatives, **Bonnie-Lee Smith** and **Rhys Barrington** are Cookery Modern Apprentices undertaking their off job training components at CPIT. Bonnie is an apprentice at the Millennium Hotel and Rhys at the Crowne Plaza.

Cookery Programmes

Students on mid year cookery programmes have recently completed their studies and are either embarking on their career path or are returning for further study within the next mid year intake. We wish our entire graduating students well and trust that they will have a successful future in the hospitality industry.

This year has seen the introduction of the Diploma in Professional Cookery. Students are progressing well and have recently undertaken the production of a hangi at which they hosted a delegation from Papua New Guinea. This Global Cuisine component was for many of the students as well as the guests, their first experience of a hangi.

Hotel Training Reservation Suite



This area has been upgraded with new furniture to meet current industry standards and national assessment criteria. The overall design, concept and implementation was achieved through a partnership with CPIT students from Design, Painting & Decorating from the Sullivan Ave campus. We have moved to three individual "reservation pods" and later this year will be upgrading from Fidelio to Micros-Opera. Ving card has also been installed in the Housekeeping Suite.

Degustation Dinner

The **Certificate in Professional Cookery** students presented the first in the annual series of Degustation dinners based on a "Famous Chefs" theme which was as usual, well received by the dining public. This also was the first experience for students on the Villa Maria advanced restaurant service course to put their training into practice

CPIT Excellence in Teaching Award

Congratulations to **David Tame** from Professional Cookery who was a recipient of the 2010 CPIT Excellence in Teaching Award. The annual award is presented on behalf of the CPIT Management Team and the Academic Board in "recognition of excellence in teaching". Dave's passion for the world of food and his desire to pass on that passion and knowledge to his students is evident.



He takes this outside the traditional classroom to a facebook page for his students and to his own PlainsFM Radio programme 'IT'S OUT OF THE PAN...'

He also takes time with past and future students when he meets them through his work outside of CPIT. Dave's approach to students is empathic; he starts by understanding them, where they come from, and what is important to them. According to ex-students he is 'the Man'.

His ongoing industry work experience along with his expertise and professionalism as a teacher results in the provision of real, cohesive and appropriate learning experiences for his students.

Uniform and Dress Code

2010 welcomed the introduction of new uniforms for **Diploma in Hospitality Management** and **Restaurant, Wine & Bar**



students. The Management students moved into environmentally friendly made suits that are from 11% flax fibre for durability and comfort.



Certificate in Professional Cookery students with tutor, Bruce Guild.

Careers Expo 2010

The Careers Expo was held from 9 to 11 May at the Westpac Trust Centre. This is an annual event and this year saw a change in marketing focus with a new revitalised colour scheme. As well as the tutorial staff on site to provide career advice, **Ayden Johnson**, a second year Professional Cookery student (below) was happy to provide an insight into the cookery programmes offered within the School.



Student Ayden Johnson, and tutors Hugh Wall, Paul Robinson and Kent Slocombe

Recent Visitors to the School

- April saw a visit from **Mr Subhash Khuntia**, the Joint Secretary from the Ministry of Human Resource Development in New Delhi, India.
- **Tony Kessler** (Programme Leader, Hospitality Management) met with **Amar Manchanda**, the Principal Director of Aims Global Education from India to discuss possible collaboration and student education.
- The Minister of Tertiary Education, **Steven Joyce** met with members of the CPIT Council, Murray Bain (Dean of Commerce) and Tony Kessler for a brief tour of the new facilities in U Block.
- A delegation of visitors from Western Province, Papua New Guinea were welcomed at CPIT with a Powhiri, followed by a tour of the institution before a hangi lunch prepared by Stan Tawa and the second year cookery students.
- The President of Rajamongala University of Technology Rattanasokin, Bangkok, Thailand, and his senior team members visited the School to establish relationships and discuss education linkages and future co-operation with CPIT in Hospitality Management.

Literacy and Numeracy

Seven School of Food & Hospitality staff are taking part in the Words Add Up Project as their Professional Development activity for 2010. They represent a broad cross section of the School: **Stuart Goodall**, **Hugh Wall**, **Dave Spice** and **Mike Meaclem** from Cookery; **Terry Johnston** from Hospitality; and **Cheryl Stokes** and **Kathryn Fortescue** from Restaurant, Wine & Bar.

The first part of the professional development focused on numeracy. This section of the training finished off with tutors presenting examples of exercises that could be or are embedded into their courses. Participants appreciated the opportunities to share ideas with tutors from other trades such as welding to plumbing. The focus has now shifted to literacy. The most recent presentation by Charmaine Tukua introduced

educational frameworks for developing literacy for Māori. Charmaine also encouraged us to improve our pronunciation skills by exercising our vocal chords in a "sing off".

NZ Beef & Lamb

Once again NZ Beef & Lamb has approached the School to request assistance in hosting the annual Secondary Schools Burger competition. **Stuart Goodall** represented the School as a coordinator and judge at this event.

Young Butcher of the Year

Stuart will also be the liaison for the **2010 Young Butcher of the Year Regional Competition** will be held at CPIT on Saturday 10 July. Supporters and spectators welcome.



What's Hot with the Bakery Team

The **Certificate in Baking** students are diving head first into bread production at the moment, with some

varied results. **Mike Meaclem** is trying to pass his passion of bread making onto his students which they

find quite amusing at times. Bread is one of those things that bring the best and worst out of people and with Mike, it's all about the LOVE. Students have started to experiment with a sour dough starter, trying to impart different flavour profiles into their bread. Over the next few weeks the students will be producing some rather excellent bread from the famous Vine Fruit and Rosemary, (PlainsFM DJ, Dave Tame's favourite) to Ciabatta, Focaccia, Rye and Meal Bread selection.

Sorry, no pre-orders will be taken, with the highest paying customers getting preferential treatment!

STAR Courses

This term, a combined group of students from **Allenvale Special School**, **Cashmere** and **Papanui High School** have been undertaking a STAR course to enhance their life skills.



Incorporated restaurant and table skills, kitchen hygiene and food preparation as well as general housekeeping tasks this course did present some challenges as it required staff to look at alternative teaching methods for these special needs students.

Certificate in Adult Teaching

Stan Tawa and **Frances Oberg-Nordt** completed their Certificates in Adult Teaching and graduated in March.

Coffee Tree



The Arabica coffee tree has been a permanent fixture in the Barista Training Room for about eight years.

There was great excitement at the end of last year when some small white flowers were detected under the glossy leaves. This year the flowers have dropped off and been replaced with green cherries.

We anxiously wait for these cherries to ripen because inside lies the sacred coffee beans (two half beans per cherry). Drinking a coffee made from our cherries will not eventuate this year because in total there are only 20 cherries and to make a decent shot of espresso requires 70–80 cherries.

Barista Tutors: Katrina Fisher, Cheryl Stokes, Heather Dyksma beside the coffee tree.



Coffee cherries

SALON CULINAIRE

CPIT Salon Culinaire, the South Island's premier culinary and service industry competition will be held from 8am to 6pm on Tuesday, June 29 and Wednesday, June 30 at the CPIT's School of Food & Hospitality.

Unlike previous years, the 2010 Salon Culinaire Competition will include a new structured **Restaurant of the Year Award**. The Restaurant team will compete in a selection of classes and the highest combined scoring team will win the title for their restaurant. The restaurant team can be made up of four to seven team members as each competitor can only be nominated for a maximum of two classes.

Also new is the implementation of new independent judging criteria, as based on the World Association of Chefs (WAC) system, which will allow judges to award competitors based on the amount of points they score for their class. The result will mean more medals awarded to competitors without compromising on standards of excellence.

"The changes to the Salon Culinaire Competition will result in more competitors competing for the top awards in their class," says Terry Johnston, coordinator of the Salon Culinaire Competition and senior academic staff member of CPIT's School of Food & Hospitality. "The changes will also recognise the high level of talent and excellence we have in the industry."

A formal Awards Ceremony will be held on **Wednesday, 30 June** at 'Visions on Campus', CPIT's newly refurbished training restaurant.

For a comprehensive explanation of the new scoring and awards system, including entry forms and details on the range of class categories and awards available, see <http://www.cpit.ac.nz/salon>

Graduate Survey Results

Results from our Graduate Destination Survey show that 75% of CPIT graduates are in paid employment six months following completion of their CPIT study and 24% have continued into further education.

Neil MacInnes is pictured with the NZCA Gourmet Pacific Challenge "Battle of the Tasman" Trophy and the Gold Medal which he won as a member of the New Zealand Culinary Team.

This inaugural competition between New Zealand and Australia was held at FineFood New Zealand in Auckland recently, and is the first time that the New Zealand and Australian National Culinary teams have competed head to head.

Carlita Alexander-Campbell, a second year CPIT cookery student was a bronze medallist in the Gourmet Pacific Young Professionals Challenge Competition held at the same event.



Certificate in Travel Operations

Students from the 2010 Certificate in Travel Operations programme have really experienced real world learning whereby one of their current courses took them into the 'workplace' to demonstrate their verbal communication skills. The students undertook roles such as: Flight Attendants demonstrating the in-flight safety announcements (as facilitated by Mount Cook Airline Cabin Crew trainers), Tour/Attraction guides guiding in the Bird Gallery of the Canterbury Museum (where actual tourists joined in on the tour), and Reception skills. A requirement was to dress professionally and to portray the attributes/skills and knowledge required of that job. As stated by a student "this was fun and I felt confident and professional". The students were assessed whilst demonstrating their skills this being a new unit from the Certificate in Tourism (core skills) Level 3 embedded in the above qualification.