

May 2009

Editorial

It is hard to believe that we are into May with so much activity happening in the School.

The admin review actions are now being felt in the School with Marion, Leonie and Jill having moved over to the Customer Service Centre in S Block. This means all enquiries will be handled in a dedicated customer service point.

It would be remiss of me to not mention the sad passing of Geof Christie who will be incredibly missed and our thoughts are with his family.

Geof chose to be farewelled with the song "Mo Ghile Mear" (Our Hero) and this echoed the many sentiments expressed by those who knew him.

I will leave you with words from Geof's service:

*Now the time has come to leave
Keep the flame and still believe
Know that love will shine through darkness
One bright star to light the wave*

*Karen Te Puke
Head of School*

New Staff

We are thrilled to welcome staff, both new and not so new, into the School.

Scott McCaffrey-Nugent, our newly appointed Operations Manager has quickly taken on his role with vigour. Scott has already shown himself to be a quick change artist as he changes from Chef to Manager in the blink of an eye. Joining Scott at the end of March, we welcomed

Chris Davies as Restaurant Manager.

Changes in the School Administration team has meant that

Leonie Dowdle, our Systems & Process Administrator has moved to become the School Administrator for the School of Business;

Marion Peawini has changed offices to be the Customer Services Team Leader for the Faculty of Commerce. Replacing Marion at the end of March, we welcomed **Meike Guenther** who came to us from the Agribusiness & Economics Research Unit at Lincoln University where she was a Research Associate.

Back onto the tutorial team, **Darren Wright** and **Emily Cross** are already ensconced into teaching our eager young chef students, and **Heather McEwan** is back teaching alongside the Hotel Management team.

New Students for February 2009

A marked increase in applications across all programmes meant that waiting lists were the norm as we worked to confirm enrolments and free up spaces for waiting applicants. Places have been offered to all students, either for the recent February intake, or as in the case of chef applicants, for the mid-year intake.

City & Guilds – a student gains gold!!

Amongst the City & Guilds examination results for our chef students was a special acknowledgement. Gaining top marks in the City & Guilds International Certificate in Food Preparation, **Naoka Hibino** was presented with her medal at a special function on Friday 20 March. **Marvin Ang**, the Sales & Business Development Manager (Australasia) City & Guilds International travelled to Christchurch from Singapore to make this presentation.



Naoko is currently studying her second year for the Certificate in Professional Cookery.

Overall results for the City & Guilds examinations held in November 2008:

Certificate in Food Preparation and Cooking (Year 1)

Total Candidates: 66

Pass	4 - 6.06%
Credit	48 - 72.72%
Distinction	14 - 21.21%

Diploma in Culinary Arts (Year 2)

Total Candidates: 42

Credit	25 - 59.52%
Distinction	17 - 40.47%

Certificate in Accommodation Operations & Services

Total Candidates: 6

Credit	6 - 100%
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Diploma in Reception Operations & Services

Total Candidates: 16

Pass	3 - 18.75%
Credit	12 - 75%
Distinction	1 - 6.25%

Staff bring home Gold

Chef tutor **Neil MacInnes** has returned from his trip to Wales, just as we would expect. Neither overwhelmed by the 'gold' medal achieved by NZ Culinary Team for the 'Restaurant of the Dragon' or the congratulations of colleagues, he has taken up the reins of his tutoring responsibilities as if he had never been away.

Part time chef tutor, **Darren Wright** is equally as unassuming about the whole event.

Much hard work went into the training over the December-January break. CPIT School of Food & Hospitality is proud to support the NZ Culinary Team and congratulate all concerned with this wonderful success.

Scholarship for Students



The increasing number of scholarships available for hospitality and chef students means that the school welcomes recent recipients into each new intake of students annually.

Visions on Campus Restaurant played

host to CPIT's inaugural 2008 Tertiary Taster Scholarship evening, at which more than 25 Year 11 secondary school students were awarded scholarships towards the development of their tertiary education.

The Tertiary Tasters Scholarship Programme is a new initiative for CPIT. The Programme is run at CPIT campuses, working in close partnership with the four specific schools, Hornby, Hillmorton, Aranui and Mairehau. Next year will see another 100 students gain the opportunity to "taste" various subjects in depth and have real experiences to draw on for their future career choices.

The schools involved elected 25 students each to participate in CPIT's Tertiary Taster Scholarship Programme held during the year. Approximately 100 students participated in the Taster courses and continuing attendance was exceptionally high. Pupils took part in various trades and vocational courses from art and design, food and hospitality through to carpentry and automotive.

During the Taster courses the students have real hands on experience in the areas and they get a real taste of what is on offer for them at CPIT. At the end of each course, the students who showed a sincere commitment and willingness to learn throughout the courses were nominated for scholarships by their secondary schools and CPIT.

The winning students now have the opportunity to 'bank' their scholarships for 15 months, while they continue to attend school, or they can choose to start CPIT immediately in their chosen discipline.

In addition to this new programme, the **LIFT Scholarship** has come from an initiative between CPIT, Linwood High School and Christchurch City Council.

CPIT Students gain Scholarship from Southern Hospitality

The decision to complete a second year of study is often based on the ability to work and study to support oneself.

Southern Hospitality has offered a scholarship for the second time, to support students who intend to complete their second year of study at a tertiary Institute.

At the end of 2008, a number of CPIT students applied for a scholarship to support their continuing study.

Update Day

CPIT again hosted Update Day on Friday 3 April – this is one of the most important days on the CPIT calendar for stakeholder engagement. Careers advisors, government, crown agencies and other key referrers were on site to experience a number of activities at both the City campus and Sullivan Avenue campus. This gave us the opportunity to engage with these stakeholders, to profile programmes and promote the benefits for students and clients in studying at CPIT. They participated in workshops in their chosen subject areas across CPIT.

After being welcomed to the School of Food & Hospitality by Terry Johnston and Marion Peawini, 12 career advisors attended a Question and Answer Session about the programmes the School has to offer. Afterwards the group joined a workshop in Cocktail Mixology with our tutor, Susan Taylor.

The lunch for all stakeholders was held in Visions on Campus restaurant and was served by students from the School.

Ark Foundation Founder returns to CPIT

The original Ark Foundation was founded in the UK by **Michael Quinn**, MBE an acclaimed and respected chef who at the top of his career was Maitre Chef de Cuisine at The Ritz Hotel, London. Michael's alcoholism was caused by a biological vulnerability (a family history) and the personality traits of addiction, emotional insecurity, an oversensitive nature, and a perfectionist streak (all fear based).

During his recovery he felt he wanted to put something back into the industry which for many years had provided him with work.

Michael had the vision of educating the hospitality industry through awareness seminars on alcohol and drug abuse. He founded **Ark Global** to promote awareness to a wider audience and started work delivering seminars in 2008. He will be back in July 2009 to run a seminar for our students and staff



CPIT Chef Tutors meet with Michael Quinn, MBE last month.

Bakery Scholarship

Phillipa Kate Moore, Christchurch

Hospitality Industry Scholarships

Rowan Leigh Brittenden, Christchurch

Erica Jane Price, Nelson

Daniel Strong, Christchurch

Oliver Pearce, Christchurch

Jasmine Barclay, Christchurch

Mathew Syme, Christchurch

Each student received \$2,000 towards their study fees.



Ellerslie Flower Show

Thirty-five chef students worked in the food tent at the Ellerslie Flower Show, producing food for the many visitors who viewed the displays of the garden show. Accompanied by chef tutors **Stuart Goodall**, **Marcus Braun**, **David Tame** and **Neil MacInnes** our students gained valuable experience to support their training.



Visions on Campus has officially opened by CEO Dr Neil Barns at a cocktail function attended by staff of CPIT, and guests from the Hospitality industry.

Visions on Campus is a fully licensed restaurant located on the CPIT City campus, on the corner of Madras and St Asaph Streets.

Our opening times are planned to suit the teaching and assessment requirements for the students. Open Thursdays and Fridays for breakfasts, lunches and dinners, we offer a dining experience with a difference. While you enjoy the dining, you are also providing an important support for our students in training. A special display of CPIT Art students is a regular feature in the restaurant.

Students from our Chef Training, Front of House and Management programmes will be preparing, serving your meal or managing running of the restaurant. Under the supervision of tutorial staff, our students are gaining valuable experience in a 'real-life' restaurant.

With its relaxed atmosphere and central location, Visions on Campus is just a few minutes walk from Cathedral Square and on the inner city Shuttle bus route. It is an ideal location for our guests to experience:

- dining with family, friends or colleagues
- celebrating the special family occasion
- hosting corporate occasions
- hosting private functions
- Mini Trade Shows.

Visions on Campus will be open for the following hours:

Breakfast	7.30 - 9.00 am
Lunch	12 noon - 1.30 pm
Dinner	6.00 - 7.30 until 10.00 pm

If you wish to book a function, please contact our Visions Restaurant Manager, Christopher Davies. Phone 03-940 8664 or email: daviesc@cpit.ac.nz

Visions Pantry is operated as a delicatessen/shop as an outlet for dishes and food prepared and presented by our chef and bakery students. These items are specially packed for sale to customers.

The pantry is open every Tuesday and Thursday from 4 pm and offers delicious, fresh quality products and fabulous C4 coffee.

We invite our customers to come in and view our 'on-screen' menu to make a personal choice for their purchase of food items for takeaway lunch or dinner, and order coffee to go.

English New Zealand Agents visit our School of Food & Hospitality

CPIT hosted a group of eight overseas recruitment agents from Brazil, Indonesia, Korea, Switzerland, Taiwan, Thailand, China in conjunction with **English New Zealand** to showcase education opportunities in Christchurch and CPIT.

The group visited CPIT on Monday, 27 April and the overseas agents received a warm welcome at our School. After being shown around they were served coffee by our staff in our Visions on Campus Restaurant.

Degustation at the Post Secondary International Network (PIN) Conference

"Bring it on!" quipped Chef Tutor **Paul Robinson** when faced with a series of relatively unusual circumstances to build into his usually stressful class – Degustation Menu Planning and Practical. The class, themselves a league of nations, developed an eclectic series of four courses, each with a tasting plate of three items with a sub menu developed for the Muslim attendees (prepared in a separate kitchen). Selected beverages with each course were also served.

Skills in music; performance and with fire by students from the School of Performing Arts entertained the diners who were personably and capably served by Diploma in Hospitality Management students.

The efforts made by everyone were very much appreciated by diners from the Post Secondary International Network (PIN) conference and the students from both schools can be well pleased.



Many hands should make light work



Toque d'Or Team 2009

We proudly present our **Toque d'Or Team 2009** who will compete in New Zealand's premier cookery and food service competition in Auckland on 24 & 25 August 2009.

Sara Chang and **Ryan Lynch**, both students of the Certificate in Professional Cookery, as well as **Nicole Carlson** studying the National Diploma in Hospitality Management, will battle it out chasing the 'Golden Hat' trophy. They will be supported in Auckland and trained prior to the event by the School staff members **Stan Tawa** and **Kent Slocombe**.



Sara Chang



Ryan Lynch



Nicole Carlson

“Bottled Sunshine”

See, smell, touch, taste, talk, listen. Walk, climb, sit, stand. Try, explore, think, express. Eat, drink, engage, text. People would pay thousands for such a sensory package but it is all part of the standard package for Professional Restaurant, Wine & Bar students and their trip to Montana Wine College in Blenheim.

Calling in at the vast Awatere Valley vineyards the students were able to observe the topography, geomorphology and some of the vineyard practices including the harvest in operation at the Triplebank Vineyard. They could taste Sauvignon Blanc and Pinot Noir grapes au naturel, as well as (reluctantly) some grapes affected by botrytis (referred to as “noble rot”) – a mould which concentrates the sugars and acids to make intensely sweet wines.

An intense round of vineyard and winery visits and tours included tastings from tanks of wines at various stages of fermentation. This included a new variety to New Zealand called, “Sauvignon Vert”. To say that these early stage wines were universally enjoyed for their future promise would be an over statement.

We were fortunate to be able to see the process from harvest right through to the finished product. We were even able to see the Champagne press in operation making the juice for Deutz which will come onto the market in 2012.

The sheer scale of the tank farm and barrel halls was impressive especially when “embedded numeracy” worked it out into bottle volumes. 500,000 litres to a tank, 750ml per bottle = ? multiplied by X tanks = ? ...!

Classroom work included exercises in identifying aromas; identifying the price point of wines in a blind tasting and working with comparative tastings. This was leavened by a team “options game” where any considered answer is often as good as another team’s guess.

Hopefully, when packaged with other skills developed during their programmes, the students will be able to add some of what they saw and experienced into their working lives and Pernod Ricard will continue to see the benefit of this relationship.



“Our guess is...” Team 2 has considered their “option”.



Chardonnay grapes going into the Coquard press for Deutz methode traditionnelle.



“Triplebank” named after the three sedimentary layers profiled in the Awatere River bank.



ARDENZ

Association of Rooms Division Executives of NZ

New Zealand’s 2009 Hotel Receptionist of the Year Competitions – regional competitions will be held in Auckland, Wellington, Christchurch and Queenstown, with the inner and first runner-up moving onto the National Final which will be held in Wellington on **Sunday 9 October 2009**.

Contact Terrence (Terry) Johnston, johnstonte@cpit.ac.nz

The aim of this competition is to raise the profile of Hotel Reception as a valid and rewarding career, to develop a healthy competitive passion for customer service with Front Office teams and to motivate Front Office, front line staff to excel in their current roles.

The dates for the regional competitions are:

- Wellington, Capital Branch: **Friday 31 July**.
Contact: Robyn Appleyard; email: robyn.appleyard@weltec.ac.nz
- Auckland, Northern Branch: **Friday 18 August**.
Contact: Ben Schumacher; email: ben.scumacher@hilton.com
- Christchurch, Mainland Branch: **Friday 28 August**.
Contact Terrence (Terry) Johnston; email: johnstonte@cpit.ac.nz
- Queenstown, Southern Branch: **Friday 11 September**.
Contact Terrence (Terry) Johnston; email: johnstonte@cpit.ac.nz

For the first time a “Trainee Hotel of the Year” class will also run in conjunction with these competitions with the trainee winner of each region going on to compete at the National Competition for the Trainee title.

Salon Culinaire 2009

The competition which promotes excellence in food and hospitality.

South Island’s Premier Cookery & Hospitality Competition will take place on **Tuesday, 30 June and Wednesday 1 July** at CPIT’s School of Food & Hospitality, City campus, Madras Street.

This annual event is already well respected and recognised within the industry and builds on reputation of the School and CPIT and creates further awareness. The Salon Competition Booklet is underway and when it is available it can be either emailed or posted to those who are interested. If you wish to receive the booklet please advise by email to: foodhospitality@cpit.ac.nz

Canteen Expo

Twenty five canteen assistants from throughout the Canterbury region attended an informative series of sessions at the **Canteen Expo** on Monday, 21 April. The sessions covered topics ranging from nutrition through to innovative packaging solutions. The day also included a session on basic sushi rolling techniques conducted by CPIT’s chef tutor, Dennis Taylor.

For the second year running the School has provided the venue and support services for this event. Canteen Expo is an initiative of Community & Public Health; a division of the Canterbury District Health Board and is aimed at providing innovative and nutritional approaches to the provision of food in school canteens throughout the Canterbury region.

