

# CPIT School of Food & Hospitality Newsletter

December 2011

## Editorial

What a year, what a year, what a year! I would label it a “so, so” year. So much spoken, so much written, so many stories, so many changes and yet we have had to do so many things to maintain the standards for which we are so well regarded. The question is how have we achieved this? I suppose as with so many others, we have just had to. While it has shown resilience, adaptability, persistence and courage, it is not a year many would care to repeat.

Staff at all levels throughout CPIT had to adjust rapidly to changes in their homes, neighbourhoods, timetables, places of work, methods of delivery and assessment, emotional health and wellbeing and work sensitively with the students who shared these changes. As with many buildings on this side of town we did not come through unscathed. CPIT was quite fortunate in sustaining only relatively minor damage but stayed in the red zone for some time. Fortunately we were able to relocate Diploma in Hospitality, Front Office and Restaurant Wine and Bar courses to the SIT campus and Equestrian Hotel in Hornby by early March and re start Cookery and Bakery on site by late April. All students returned to site by mid-July and things returned to the ‘new’ normal. I really appreciate the support from staff at both of these venues and the Hornby Campus Connect hub.

I am really pleased at how much has still been achieved and contributed by staff and students despite the “events;” and the columns in this newsletter indicate contribution to the community; to skills; to academic achievement; and to continuing to help our students in attaining their goals.

Prospective student numbers for 2012 are looking positive and so we look forward to moving into a year of hope, achievement, energy and stability.

**Karen Te Puke, Head of School**

## Mentioned in Dispatches

While the members of the Farny Army tended the land around hard hit areas of Christchurch after the June quake, a lone soldier was tending the lamb in the kitchens throughout the campus. Dave Tame responded to the call for reinforcements and was officer in charge of operations that involved roasting 120 donated shoulders of lamb to feed the weary troops at the end of the day. Meanwhile, on another front, Corey Winder, previously a CPIT butchery tutor and owner of Ashby’s Butchery was mounting a counter attack on 1000 lamb chops for the operation.

All ovens in the training kitchens were full to capacity in the three hour campaign and, apart from the sixty sheep who fell in the line of duty, there were no other casualties. By mid-afternoon the payload had been delivered to the troops on the front lines and the mission was almost complete. Chef Tame conducted a final mopping up operation and secured the immediate area before withdrawing to his home base. Well done Dave – ewe deserve a medal.



**Dave performs the last rites using his own combination of secret herbs and spices.**

## Charity begins in the kitchen

A number of school staff members assisted with the recent Supper Club @ Home event and helped generate funds for Ronald McDonald House.

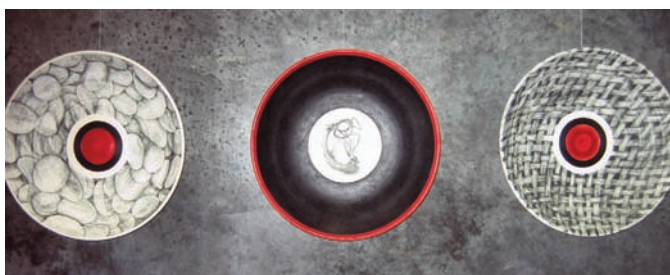
Nine staff were involved in the exclusive mystery dining event that saw some select homes and unique venues open their doors and welcome eight guests for a distinctive dining experience. As well as donating their time and expertise, the school also donated the ingredients to prepare the three course meal. One team was based at Lady Wigram Hall and the other at the Hannafin household and each delivered a top line dining experience to the guests. Staff collaborated on a menu that showcased fresh Canterbury products and allowed them to step outside the normal confines of teaching and learning. The feedback forms from guests indicated a very high level of satisfaction and enjoyment at each location. The staff who participated look forward to the opportunity again in 2012.

## Chocolate Brauny



Marcus Braun was invited to be a guest presenter at the inaugural New Zealand Chocolate Festival in Wellington in August. The Festival is the new national event for New Zealand chocolatiers and the premier showcase for the chocolate industry. Marcus holds the role of Technical Support/Trainer for the New Zealand Pastry Team who were represented at the festival, making chocolate showpieces and demonstrating their techniques to the audience.

## Wall Art



The welcoming atmosphere at Visions on Campus restaurant extends all the way to the art work on the entrance walls. A new artwork commissioned by the school at the end of last year was recently unveiled in the restaurant greeting visitors with three ceramic bowls beautifully patterned with Māori-inspired designs.

CPIT School of Art & Design Operations Manager, Tim Brown and Art & Design student, Elias Tyro won over the judging panel with their bicultural approach to art and food.

Artist Graeme Bennett, who was on the judging panel, was impressed with the artwork's "appropriateness for the environment in terms of eating, food and things to do with plates." The work immediately had a sense of belonging in the space, he said.

"The other thing was the colour, shape and form and how it fitted into the entrance space. It's welcoming. And it's fun because the plates are up vertical, so that aspect also appealed."

## Travel Operations



Fifteen Travel Operations students have recently completed their qualification which was complemented by site visits, tourism roadshows and industry guest speakers. The annual highlight is the student managed field trip and the destination chosen this year was Queenstown. Recent excursions have incorporated a visit to Christchurch Airport where the students were given the opportunity to observe and experience the excitement of being a Customs Officer. For students that haven't yet had the opportunity of overseas travel, the chance to meet the flight crew and captain on board a Singapore Airlines 727-200 may have been the ultimate career motivator.

## ARDENZ

AICR International Congress

The year started with an international flavour for the school. The AICR (Amicale Internationale des Sous-Directeurs et Chefs de Réception des Grands Hôtels) held its 2011 Congress in Christchurch during January, and facilitated the 'David Campbell Trophy' competition to find the Best Young International Receptionist of the year. Fourteen international finalists competed for the international title which was won by Vanessa Kellehals, The Dolder Resort, Switzerland.

Terry Johnston, (Hotel Management tutor/programme leader) and President of ARDENZ, facilitated the regional and national competition over the last few months to find the 2011 New Zealand Hotel Receptionist of the Year, with Megan Bradshaw from the Museum Art Hotel in Wellington qualifying to compete at the international event to be held in Prague in January 2012.

## Welcome



We are all aware of the circumstances which have seen so much damage to our industry. On a positive note from this was the employment of Tony Smith, previously Executive Chef, Crowne Plaza Christchurch. Tony became available to take a teaching position within the school while he reviews his options for the future.

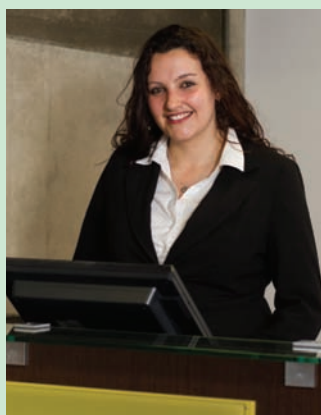
## Civil Defence members will be learning knife sharpening skills



David Spice is a 'Good Keen Man' and can certainly give a knife a good keen edge as members of the NZRT-12 Emergency Response / Rescue Unit found out recently. Dave volunteered his time and the School of Food & Hospitality provided the venue to support the members of the unit in coming to grips with the correct sharpening of their new Gerber 'Bear Grylls Survival Series Ultimate Fixed Blade' knives. The Christchurch earthquakes identified a need for members to be equipped with a knife of sound quality with multiple features that could be used for cutting ropes, clothing and other obstructions during an emergency response.

While testosterone flowed freely, there was luckily no sign of blood as Dave worked through knife handling and sharpening techniques with the group.

## Corporate Traineeship Reward



The dividends have paid off for Abbie Schurink who recently graduated with her National Diploma in Hospitality Management and was successful in receiving an internship in one of China's largest hotels, Hotel Grand Millennium Beijing. Abbie arrived in Beijing in November and we eagerly await an update on her progress in the big smoke.

The General Manager of the hotel, Glen Cook is a graduate of the Diploma in Hospitality Management from the School of Food & Hospitality and has held a number of positions within the industry.

## Bachelor Pad

Congratulations to Dennis Taylor and Tony Smith who successfully completed the Bachelor of Culinary Arts through Otago Polytechnic. Dennis and Tony were part of a pilot group who completed this recently approved degree programme through a combination of Assessment of Prior Learning (APL) and coursework. The process provided an opportunity to reflect on their own culinary philosophy and collate and present a significant amount of evidence required to achieve the degree outcomes. Another successful participant on the programme was Nathan Sandes, a CPIT graduate and previous Toque d'Or competitor.

## Something to crow about



Lynne King, School Technical Support meticulously stitched her way to first place at the Annual Lace AGM in Auckland earlier this year. Lynne has been a member of the Lace Society for many years and although she has received numerous placings in the competition this is the first

year that she has won the Supreme Award. It took Lynne several months to produce the Bobbin Lace titled "The Chook House"

Lynne has a passion for craft and has previously received commissions for her Mosaic work.

## Excellence in Teaching



The Restaurant, Wine & Bar team whose members include Francie Oberg Nordt, Katrina Fisher, Kent Slocombe, Kathryn Fortescue, Cheryl Stokes, Heather Dyksma, Susan

Taylor and Jenny Ritchie were awarded a CPIT Excellence in Teaching Award under the category of Embedding Literacy & Numeracy. Their particular focus has been embedding literacy and numeracy into their programmes achieving this through proactivity in their own professional development and by modelling best professional practice. This has included developing a range of creative teaching and learning strategies and resources and creating a supportive environment for students with a clear commitment to continued improvement.

## Sure to Rise



We have some nostalgic mementos on display in the school thanks to the effort of Bill Bryce and his research into the history of T J Edmonds Ltd and the Edmonds 'Sure to Rise Cookery Book'

This Edmonds display includes memorabilia from Bill's extensive collection and treasured old copies of the iconic kiwi cookery book.

## Student Ambassador System



The Student Ambassador Service (SAS) is an initiative to help promote the benefits of studying at CPIT through direct engagement with prospective students and their influencers. Student Ambassadors are CPIT students who act as role models for current and potential students and pass on their experiences of CPIT to help prospective students make an informed choice about their future. We are proud of the effort of our two Student Ambassadors, Jeff Davies and Huy Ba Nguyen (Huy) (above) who supported the CPIT Liaison team at a variety of events throughout the year including Workshops, Expo, Open Days, Information Sessions and Campus Tours. This was trialled at our recent Careers evening and gave visitors an opportunity to discuss CPIT with current students.

## Staff Profile



### Cheryl Stokes – Restaurant Wine & Bar Tutor

This year's professional development allowed me to attend Sydney BarShow. The headline speaker was David Wondrich, an American cocktail historian and author of "Imbibe!" and "Punch: the delights and dangers of the flowing bowl." His

seminar on Punch started on the sea, detailing stories of how medicinal spirits on board ships were diluted down to wine strength, as beer and wine would go off on long journeys. Did you know the allowance for a crew member sailing was one gallon of beer per person, per day. That's a lot of beer on a ship with one hundred crew, sailing for six months!

The spirit of the moment appears to be Gin: Dutch (No 7), French, Mediterranean and Scottish producers, using new and abstract botanicals such as thyme, cardamom, rosemary, rowan berries, etc.

In October I attended a short course on basic graphic design at Natcoll, Wellington. The course covered Photoshop, Illustrator and InDesign. I hope to complete more of these short courses to enhance presentation of our resources and workbooks.

## SoFaH Chat

### with Jeff Davies (student)

Certificate in Restaurant, Wine & Bar (2009)  
Diploma in Hospitality Management (2010/2011)  
CPIT Student Ambassador (2011)

### Who or what enticed you to seek a Front of House career in the Hospitality industry?

I did cookery work experience through the Gateway programme at school. To cut a long story short, let's just say that the chef and I didn't quite see eye to eye, so I guess she would have to take the credit for my move into front of house.

### Who would you find intimidating having to serve?

The boss, and maybe one of the restaurant tutors here, as there are always certain ways they like to have things done. (*'The correct way Jeff!'* - Unknown tutor)

### What's your favourite beverage?

I've gone off coffee; it's hard to find a good one although having said that I will drink a "Vorada" coffee. (You can never go wrong with a Vorada coffee, she's a fellow student and she's amazing!)

### Is travel on the horizon and if so, where would your first port of call be?

Yes definitely. In 2013 I plan to travel around Europe, Egypt then head to Japan to work for a year or two.

### What do you think will happen in Christchurch and if you have an opportunity to contribute to the hospitality rebuild what would you do?

Once it starts developing I think it will be huge success with opportunity and potential. As one of our course subjects, we had to design a business, so I looked at business loans and the possibility of setting up a café/bakery with, wait for it ... Vorada! 'She's the coffee queen'.

### Tips. Any that you'd like to share?

Well, I've never made enough in tips to share them around, but these ones have helped me.

- It doesn't matter how bad you stuff up there's always gonna be worse things you can do. If you stuff up ... do it with a smile.
- It's not what you know, it's who you know.
- If you act confidently, people believe it.



### What have you learnt from your time here at CPIT?

What haven't I learnt? I came here straight from high school, and was really sheltered, not knowing a lot about the world. I've learnt to be myself. It's been so much fun over the past three years and I'm possibly coming back for a fourth to learn Japanese. It's great being a student ambassador also and sharing my knowledge of CPIT and Hospitality with other potential students. I've made some friends for life now.