

CPIT School of Food & Hospitality Newsletter



December 2009

Editorial

As ever, another busy and diverse year. From sad farewells to the exhilaration of winning prizes and trophies, from destruction to construction and the frustrations and joys of writing and trialling new programmes.

Staff throughout the school are relishing the prospect of their break from what has seemed to be a relentless period of change and challenge but which has been balanced by intrinsic rewards and friendships from the students and supporters of the school.

Each year we enjoy being part of increasing our students' skills; their confidence; their relationships with their world and being responsible in part, of changing their futures.

We really value the support which members of the Advisory Team give us and that of the many sponsors and members of industry who make themselves available for both competitions and marking assessments.

Wishing you all a wonderful festive season. May it bring many joyous occasions and happy memories for the future.

*Karen Te Puke
Head of School*

Staff Changes

Jill Goodwin has now moved from the Customer Service team and has been appointed School Administrator replacing Meike Guenther who returned to further studies at Lincoln University.

Jason Newton has been appointed to replace Chris Davies as Restaurant Manager. Chris is leaving to pursue new opportunities at the Punakaiki Resort. Jason comes to us from Holy Smoke Restaurant and has been a part time tutor in Restaurant Wine & Bar section for most of this year.

Coming to a country near you, we look forward to our globe trotter **Bruce Guild** returning next year hopefully not worn down by the air miles he and Hamish have covered. It will take him several years to redress his global footprint and repair the damage he has done to the ozone layer.

New Programme

The new one year programme, **Diploma in Professional Cookery Level 5** will commence in February 2010. Incorporating the National Certificate in Hospitality (Cookery) Level 4 and the City & Guilds International Diploma in Food Preparation & Cooking (Culinary Arts). This programme will encompass a broad range of advanced cookery knowledge and skills, ranging from topics such as Applied Kitchen Administration, Just for Starters (planning for quality cocktail foods and functions), Global Cuisine, Advanced Menu Production, Pastry Professional and Wine and Food Studies. Entry requirement is a Certificate in Cookery for the Hospitality Industry Level 3 or equivalent.

Toque d'Or

Our representative Toque d'Or team of **Sara Chang, Ryan Lynch** and **Nicole Carlson** were successful at the competitions in Auckland by winning two gold medals and the overall Nestlé Toque d'Or trophy. As New Zealand's premier cookery and food service competition, the **Nestlé Toque d'Or** is a very challenging contest. Every year, students from training institutions across New Zealand battle it out in pursuit of the 'Golden Hat' trophy. This is the twelfth time CPIT has won top honours in the competition's 19-year history. The meal produced and presented by the students comprised a starter of Akaroa Salmon tapas, followed by a main of pan seared New Zealand Beef Sirloin with a herb crust. Dessert was a lemon tart with praline topping.

Emily Ross also competed in the event as a reserve cookery student and received a gold medal in the Junior Live Pastry event.



Nicole Carlson

Ryan Lynch

Sara Chang

STOP PRESS

HSI (Hospitality Standards Institute), COMPETENZ & ATTO, National Qualification results, statistics below, have just come to hand. The School of Food & Hospitality is pleased to announce students have gained the following:

- 92 National Certificate in Hospitality (Basic Cookery) Level 3
- 52 National Certificate in Hospitality (Professional Cookery) Level 4
- 25 National Diploma in Hospitality (Management) Level 5
- 22 National Certificate in Tourism & Travel (Core Skills) Level 3
- 21 National Certificate in Hospitality (Food & Beverage Service) Level 3
- 18 National Certificate in Baking Level 3
- 18 National Certificate in Travel Level 3
- 14 National Certificate in Hospitality (Front Office) (Hotel Systems) Level 3
- 13 National Certificate in Hospitality (Specialist Food & Beverage Service) Level 4
- 12 National Certificate in Travel Level 4
- 8 National Certificate in Hospitality (Introductory Cookery) Level 2
- 7 National Certificate in Hospitality (Food & Beverage Service) Level 2

302 National Certificates & Diploma were achieved by our students in 2009

City & Guilds Results

The School continues its amazing run of success in the provision of City & Guilds of London exams. This has proven to be an exam which actually has students looking forward to it!

Results from mid-year exams include:

Certificate in Food Preparation & Cookery Yr 1

22 Candidates – 15 Distinction (68.2%); Merit (31.8%)

Diploma in Food Preparation & Cookery (Culinary Arts) Yr 2

17 Candidates – 12 Distinction (70.6%); 5 Merit (29.4%)

We look forward to equal levels of success with the end of year results.

Refurbishments

The hammers are out and the dust is flying as a major remodel to K1 and the restaurant begins. Kitchen 1 is relocating to an upstairs bakery and the affected areas will be gutted and rebuilt to include a restyled pantry, restaurant and bar area. The restaurant area will be more contemporary and will include new design features and seating. The remodel has been driven by the need of the Christchurch City Council to develop a pedestrian walkway and possible tram extension through the site in time for the Rugby World Cup.

Additionally the hospitality section is excited by a makeover of the training housekeeping suite and hotel reception area. This has been a collaboration with trainees from the trades institute at Sullivan Avenue.



Masterchef

Hordes of wannabe chefs including some of our own students descended upon our building recently in the hope of being selected for the New Zealand series of 'Masterchef'.

Imagination TV approached us to hire facilities for this exercise and coordinated the large numbers vying for a place in the series. The School received positive exposure as a result of being used as the venue, and hopes that some of those less successful may choose us for their training for the next series.

Meat School Closure

Sadly after decades of exceptional retail meat trade training, the centre was officially closed on Friday 30 October. This unfortunately has been a result of continuing downturn in student numbers and a change in industry training demands. The human face of this is the departure of **June Freitas** as a valued technician and colleague. The remaining tutor, **Tony Tikao**, will relocate and offer more limited training within the Hospitality School.



Sid Ilot, June Freitas, Rob Prins, Karen TePuke, Tony Tikao, Geff Williamson

ARDENZ

Association of Rooms Division Executives of NZ



Terry Johnston, Programme Coordinator for the Certificate in Hotel Front Office and President of ARDENZ (Association of Rooms Division Executives of New Zealand) has been busy with the National Receptionist of the Year Competitions and fundraising to take the national winner to the AICR International Congress where the world championships (David Campbell Trophy) are held. Terry has also been invited to be a judge for the David Campbell Trophy Competition which will be held in Madrid during January 2010.

ARDENZ has also won the hosting rights to the 2011 AICR International Congress, which will be held in Christchurch during January 2011, it will include training seminars at the CPIT city campus, the David Campbell Trophy competition, the Association's AGM, and some time for sightseeing. The event will culminate with the Awards Dinner where the new AICR International Receptionist of the Year will be awarded the David Campbell Trophy.

Artist in Residence

Tony Tikao, our butchery tutor has yet another of his contemporary Māori paintings gracing a wall within the new faculty customer service area. As with those he has done for Rose Young and Visions on Campus, these are thoughtful and thought provoking designs.



"Nurture"

(The bird represents CPIT as a training provider. The branches represent the career paths of our students.)

Stan Tawa

Congratulations to Stan after his success in the Southern Stars Culinary Challenge at the South Island Hospitality Show earlier in the year. Stan stepped up to the mark and took on some of the big guns in the local hospitality scene in a 60 minute challenge to produce 4 plated portions of a main course dish. He worked at a frenetic pace within that time to incorporate as many different skills as possible and produce a dish of outstanding flavour. Local blue cod was paired with a rich bisque sauce, mousseline potato, prawn ravioli, baby fennel, corn and a citrus fennel salad.

The \$1,000 first prize is sound recognition for the time and effort that Stan has put into this competition and is an achievement that he can be justifiably proud of. Our Toque d'or team was in good hands when the coach can 'Walk the Walk' as well as 'Talk the Talk'.

Travel & Tourism Field Trip

"An awesome time, great team building for the students and fantastic for the fact they put the trip together, learning the entire process of designing and marketing a group tour. Having to also experience it is a bonus, as a consultant would not normally go with their clients, however the evaluation is a critical part of the learning. They are all buzzing!" gushes **Tracey Coulthard** having recently returned from yet another successful educational field trip in the North Island.

Comments from students as to why they studied the programme and what they got out of it include:

"I learnt a lot of new skills and had a blast on the educational field trip."

"Heaps and heaps of knowledge, I now feel a lot more ready to enter the industry."

"Made me realise how much there is to learn, at the start I had to question what relevance something had to travel but it makes sense now, I feel excited about what is ahead."

"Great people skills, a knowledge into a growing and popular industry, I got great advice from my tutors about where to go after the course."

What a great endorsement for our training!



Vegetable Forum on Wheels... November 2009

Chef Tutors, **Paul Robinson, Stan Tawa** and **Bill Bryce** travelled to Auckland with the Toque d'Or Cookery students, **Sara Chang, Ryan Lynch** and **Emily Ross** in November as guests of Vegfed NZ.

Their day included a trip to Pukekohe to discover the produce grown in this prolific area and to meet with the growers to discuss their shared knowledge and passion for their produce.

They also got to meet other cookery tutors teaching Level 4 cookery throughout New Zealand and share a vegetable lunch at the Bracu Restaurant in Bombay, Auckland cooked and presented by award winning chef **Adrian Brett-Chinery**.

The day included visits to Hydroponic growers and New Zealand's largest modern hot house facility covering an area of 20 acres.

"This was an awesome, well organised full day forum which provided a great first hand learning experience for our CPIT cookery students" states Paul Robinson.



For a quick Christmas baking treat, a summer picnic sweet or as a "pick-me up" before you head out into the Christmas rush, this easy and delicious Panforte recipe is certain to bring delight to those who get to savour it.

Panforte

Ingredients

- 1 cup Hazelnuts, toasted and skinned
- 1 cup Almonds, blanched and toasted
- 1 cup Raisins
- 1 cup Mixed Peel
- ½ cup Dried Apricots, diced
- 1 cup Flour
- 2 tsp Cocoa
- 1 tsp Cinnamon, ground
- ½ tsp Allspice, ground
- ½ tsp Nutmeg, ground
- ¼ tsp White Pepper
- ½ cup Honey (for a variation try using a single flower New Zealand honey such as Airborne Kamahi)
- 1 cup Castor Sugar



Method

Preheat oven to 150°C. Combine all ingredients except honey and sugar in a large bowl. Heat honey and sugar in a heavy pan until sugar is dissolved. Raise heat and cook at a rapid boil for two minutes. Pour onto dry ingredients and mix quickly to fully combine. Press into a greased and lined 24 cm cake tin or ring (wet your hands to stop mixture sticking to them). Bake 30 minutes allow to cool in tin. Remove from the tin and wrap tightly in greaseproof paper to store. Dredge with icing sugar and cut into thin wedges to serve.

Employment & Career Fair

We would like to thank industry establishments who supported the Employment & Career Fair at CPIT recently. It was another successful event and provided our students with an opportunity to connect with industry professionals. Several of our students have gained employment through this endeavour so it has been a beneficial encounter for all who attended. We look forward to the prospect of more organisations coming on board next year.

The Great Potato Challenge

David Spice again coordinated the dish for Visions on Campus Restaurant for the Great Potato Challenge competition. Dave was one of the four national finalists to compete in the cook off with his Baked Potato Brunch dish.





HSI Teacher Upskilling

For two days in early December, secondary school teachers from all over Canterbury gathered with tutors from the **Restaurant Wine & Bar and Cookery Sections** for training in competition coaching for the HSI Junior Hospitality Challenge. The teachers worked on enhancing their knowledge and skills in the area of competition preparation for secondary school students.

visions

oncampusrestaurant

Can We Help?

With the end of 2009 drawing near we find ourselves being shut down once again to get a new look! We would like to take the opportunity to thank all of our customers for their support this year and look forward to seeing some familiar faces in 2010. Some of our more memorable experiences this year have included, the Apprenticeship Trust Evening, a charity auction for SuperGrans, the Bright Start Scholarship Awards, Coffee Roasters Association AGM in conjunction with C4 coffee, Business at Lunch with the Marketing team, CCC presentations, pre conference dinner for the Australasian Nurse Educators Conference, catering to the Te Aranga House re opening at Sullivan Ave and, of course, our regular groups of PMINZ and ACE Toastmasters.

2010 presents us with a new look and new opportunities to help you with all your function, conference and catering requirements. Whether it is for your social club, sports team or information evening, give Scott or Jason a call to discuss what we can do for you.

Dave Tame will be hosting his own radio show next year on Plains FM after nearly 2 years contributing to the "Sounds Delicious" slot on the Morning Programme.

The programme will be produced and presented by Dave and feature food and all things culinary. Look out mid-February 2010 for "Its Out of the Pan..."



Certificate in Hospitality Level 2

Hospitality Level 2 students head towards the finish of their 24 week training course. Designed as an "Introduction to Hospitality" this course typically readies students for entry level positions in the workplace, with the idea that they return to continue further study in their chosen subject area. We expect to see some familiar faces over the next year or two.



We thank you for the support shown to our students and staff with all the heartfelt gratitude of one who has received a special gift from a friend.

We wish you all the warmth, light and radiance that is Christmas.