

Culinary and Food Processing News

A newsletter from the Baking, Commercial Cookery, Meat Processing, Patisserie, Confectionery Manufacturing and Food Science and Technology Departments

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Amicus Lodge and Angliss Culinary Scholarship

The Lodge Amicus Scholarship for 2008 was officially presented to Sophie Ryan at the recent Culinary & Food Processing Special Achievement Awards Ceremony.

Professional Cookery student, Sophie Ryan is a Level 3 Apprentice Chef at Melbourne's Red Spice Road restaurant. Sophie was offered her apprenticeship at the restaurant after winning the Walk the Red Spice Road culinary competition jointly arranged by William Angliss Institute and Red

Spice Road. After completing her secondary education and travelling and working overseas, Sophie completed her Advanced Diploma in Marketing, but then decided to follow her passion for cooking into a career that has opened up an exciting world of opportunity. "Travelling and working overseas when I finished school were real achievements for me", said Sophie. "Taking on my Cookery Apprenticeship has been a huge lifestyle change". We congratulate Sophie on winning this prestigious award.



Sophie



Sophie Ryan with Mr Frank Fordyce representing the Grand Master of Freemasons Victoria and Lodge Amicus

The Lodge Amicus Scholarship commenced in 2008. Application is open to all Level 2 Professional Cookery Apprentices advancing to Level 3 studies in the following year (i.e., this year's Level 2 applicants who will be advancing to Level 3 next year - 2010).

The Scholarship is to the value of \$2,000.00 and may be applied towards tuition and associated fees, tool kit, uniform and footwear.

Confectionery Short Courses for 2009

Manufacture Chocolate—28, 29 and 30 September 2009

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Happy Birthday Victoria



The cake was cut by Miss Victoria, Metalle Balot and the Lord Mayor of Melbourne, Cr Robert Doyle while the Victorian Boys and Girls Choir sang "Happy Birthday Victoria"

On 1 July 1851, the settlements of Port Phillip and Gippsland gained independence from New South Wales to become the colony of Victoria.

This is the 12th year that William Angliss Institute has donated cake to the Victoria Day Council function to celebrate Victoria's Birthday. The delicious large sponge incorporated a big V for "Victoria" across the top and was

made by Institute bakery teacher, Greg Williams, ably assisted by enthusiastic William Angliss students.

Victoria Day awards those individuals and groups who have made significant and valuable contributions to Victorian communities.

The Victorian of the Year and other award recipients were announced at the function. This year Ron Barassi accepted the award from Melbourne Lord Mayor Robert Doyle.

New Meat Pre-Apprenticeship Course



Ivon Shell, Senior Educator, Meat Processing.

The Meat Processing Department is working with consulting firm, Response Learning and Sarina Russo to get a pre-apprenticeship course running before the end of 2009. The students will be recruited by Response Learning and Sarina Russo and the training will be provided by William Angliss Institute.

The course will involve a class of 15 school leavers studying at William Angliss Institute for 5 weeks. The students will then spend one day a week with a potential employer until they complete Certificates I and II. The student then starts an apprenticeship with their employer and returns to William Angliss Institute to complete Certificate III.

Employers will benefit by getting an apprentice that is usable as soon as they walk in the door, and employers will also be eligible for government incentives.

Employers who are interested in being involved should contact Ivon Shell on (03) 9606 2111.

A pre-apprenticeship course allows participants to see what working in the industry is like and can reduce the term of an apprenticeship.

Christopher Short Competes in Prestigious Competition

At the recent Baking Graduation Ceremony, Christopher Short was awarded

- **Bread Manufacturers' Association Trust Fund Award Outstanding Achievement in Breadmaking Over 3 Years, and**
- **DUX—Breadmaking (sponsored by Kerry Pinnacle)**

Christopher was unable to attend the ceremony as he was in Sydney competing in the L.A. Judge Memorial Award.

Breadmaking Dux of 2008, Chris Short competed in the L.A. Judge Memorial Award competition, run over 3 days in late May. Although Chris did not take home the coveted award, he put up an excellent representation for William Angliss Institute and Victorian bakeries.

Over the three days, Chris had to give two presentations, do four practical tasks utilising different production methods and equipment for each task and complete eight written assignments. It was a very gruelling competition for all involved and Chris found the experience to be of immeasurable value – personally and professionally.

At the completion of the three day event, there was a presentation dinner for 140 industry representatives with contestants having the opportunity to network with many well known industry people. Jennifer Benbow from Tasmania took out the award. Jennifer was the third female over the last four years to win the award, and the first Tasmanian to do so.

In the coming months, WAI will join other Victorian RTOs and The Baking Industry Association of Victoria in facilitating a mini competition, with the winner to be offered a place to compete in next year's L.A. Judge Memorial Award.

Amcor Flexibles Factory Tour



Recently, the Certificate IV Food Science William Angliss Institute students visited the Amcor Factory in Preston to see first hand the manufacturing of flexible packaging.

Factory tours are a great way to get a sense of practicality to the theory classes undertaken and quite often are remembered long after some of the theory has been forgotten.

This was a great visit for the students undertaking the VPB unit in food packaging as they got to see the different ways of forging materials together. For example, 'the 300°C curtain

of melted plastic used to combine plastic paper and foil products was definitely an eye catcher!'

Several students commented after the tour that the information delivered by Mr. Richard Rodriguez was of high quality and that it is good to go out and see the different career options available in the food industry.

by Jordana Grow

A taste of Veneto Culture

Chef Franco Favaretto, President of the Italian Federation Chefs, Venice assisted by three Professors and four students from **The Consorzio degli Istituti Alberghieri del Veneto** gave a demonstration of Veneto regional food and wine at William Angliss Institute in June.

The purpose of the visit was to build a relationship with the **The Consorzio degli Istituti Alberghieri del Veneto** and William Angliss Institute.

Cookery students, Berena Becker, a representative from the Italian Chamber of Commerce and industry representatives were invited to come along to taste and sample some of the Veneto regions famous dishes and wines.

The Veneto Chefs produced regional dishes and they had matching wines which were served by the sommelier and their students. The dishes were:

- Baccala mantecato
- Risotto alla Veneziana
- Trancio di Branzino in carta "fata"
- Zabaione con Zaeti

The consensus from WAI students was that they learned a great deal about how to match wines with foods, the balance of flavours, and the importance of not overcooking risotto.



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