



Welcome to July/August Edition

This edition is filled with exciting news with our most recent achievements and future events. Now four (4) months into the launch of Kuzina restaurant, we'd like to thank our trainees/apprentices, and each of you for your support in getting it up and running, and for the results it is producing in qualifying our apprentices at a much faster pace, providing the opportunity to work closely with assessors on site whilst they perform and showcase their skills.

The feedback from both students and clients on our concept of working with apprentices and trainees in a real life environment has also been outstanding.

The new industrylink facilities located on Elizabeth Street has also proved to be a great central meeting point for our students to undertake theory workshops. It's great to see our trainees and apprentices utilising the library for research and general reading. We are wanting this space to be allocated purely for the students development.

New Clients with industrylink

Industrylink is delighted to welcome the following new clients. We look forward to working with their staff in achieving their desired qualifications and seeing them in our graduates list in the near future.

- Beachfront Bicheno
- Cascade Hotel
- Customs House Hotel
- Jam Packed
- Kermantie Hotel
- Mapypole Hotel
- New Sydney Hotel
- Portobello Road
- Shipwright's Arms
- The Pickled Pear
- Brookfield Vineyard
- Central Café Bar
- Drifters Internet Café
- Kafe Kara
- Macquarie Food Store
- Mornington Inn
- Nicolatte
- Red Square Café
- Tas Coffee Roasters

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Graduates



Industrylink congratulates the following graduates for May, June and July.

- Daniel Johnstone - Amulet
- Nikita Oustinov & Hayden Wall - Beachfront 32
- Nathan Matheson - Commercial Hotel
- Terease Lemondine - Contented Bear
- Caley Pearce - Criterion Street Cafe
- Laura Carrick - Fish 349
- Fran Cromer - Fish Frenzy
- Joanne Wills - Fritto Misto
- John Davis - Henry Jones
- Lydia Calvert, Anne Sheehan & Leonie Thorpe - Iron Pot Café
- Lucy Grieve - Kafe Kara
- Oliver Martin - Kaos Café
- Kimberlee Hogarth & Rebecca Stevenson - Margate Tavern
- Anna Chapman - Marquis Hotel
- Christine Fitzpatrick & Kellie Martin - Mt Nelson Tavern
- Joshua Erger & Sarah Wardlaw - Mures
- Breagh Morris - Republic Bar & Café
- Kristy Paxton & Carl Ross - Signal Station
- Oliver Mellers - Solo Pasta & Pizza
- Robert Jack - T42
- Cassandra Thomson - Underground 53
- Martin Boner, Susanna Gentile and Donna Muir - Waterfront Hotel

New Staff

We extend a warm welcome to Shannon Griffiths, who has joined *industrylink* as a trainer and assessor in Hospitality. Shannon brings with her a wealth of knowledge and industry experience. Having recently qualified in Training and Assessing (TAA), she will be given the added responsibility of assisting in updating all training resources to better meet our clients and industry requirements.



1st Place has been awarded to Brad Loveluck from Kuzina for his dedication and commitment to his traineeship. Brad having completed his Certificate 3 at Oyster Cove Inn where he displayed exceptional skill and an eagerness to further develop his career path in the industry, moved across to the Margate Tavern then Snug Tavern to undertake his Certificate IV in Supervision. Thriving on challenge, he then requested to complete his Certificate IV at Kuzina, where he has now been appointed Supervisor. He is in charge of all the ordering and the maintenance for the business, as well as the implementation of all systems. Brad is awarded a dinner at Kuzina to the value of \$100.00

2nd Place goes to Hamish Shand from 4 Lunch for his on-going passion to the industry. Hamish has not missed a class and on all accounts and comes fully prepared. He takes his apprenticeship seriously and although many of the skills learnt in class are not applied to his workplace, he makes every effort to implement new strategies that will only develop his career path to a great level. Hamish has been awarded a dinner at Kuzina to the value of \$60.00

Congratulations to each of the above students.

Continuous Quality Improvement workshop

On the 3rd of July, the entire team at *industrylink* spent a full day reviewing strategies and current systems. The day involved brain storming ideas to better meet our clients' needs and to ensure our products and services are updated to achieve the best possible outcomes.

The day workshop also included reviewing the feedback that has been provided by our students and clients and building on strategies that will enhance our relationship.

Thank you for your feedback. It has provided us with excellent opportunities for improvement.

Student/client concession card

As from August 2008, each student registered with *industrylink* and their respective employer will be issued with an *industrylink* concession card offering a 10% discount off their entire account at Kuzina restaurant. This incentive will be on offer for the entire length of time the student is registered with *industrylink*, and as a token of our appreciation, we would like to extend this offer to each of our clients for their on-going support.

Up-skilling program

Industrylink are introducing the “Up-skill Program” for qualified chefs. Gareth Patterson-Were will commence Patisserie classes in September for qualified chefs. This Nationally Accredited course will be run from the Kuzina Kitchen and will give chefs the skills, tools and knowledge to create the most remarkable desserts for your workplace. Classes commence September. Letters are being sent out next week. To register for the Certificate III in Patisserie Apprenticeship, please phone 1300 307 929 or email gareth@industrylinkaus.com

The exchange program

Industrylink would like to introduce the student exchange program to all our clients. This will be introduced in January 2009 and will involve our apprentice chefs gaining experience in a variety of workplaces throughout their apprenticeship. We welcome our clients to support this program as it will require our qualified chefs in various workplaces to monitor and help build the standards in kitchens. Chefs will become responsible in helping our apprentices achieve the desired outcomes.

An invitation will be sent out to you in the following week to attend a 2 hour workshop on how this will benefit your workplace whilst keeping your chefs focused on training other apprentices in your kitchen.

Upcoming Events

Keep your ear to the ground for more details on the following upcoming events:

- Trainee industry night
- Employer industry night
- Guest chef dinners
- Salon Culinaire

Training Awards

Industrylink are finalists for the Training Awards again this year. After winning the 2007 Training Provider of the Year award, with all our great achievements and hard work over the last 12 months, again are being recognised for our exceptional products and services offered. This year we are finalists in three (3) categories.

- Training Provider of the year
- Training Initiative of the year
- Trainee of the year (Penelope Brewer)

The gala night is hosted at Wrest Point Casino on Friday the 22nd August. We look forward to sharing the outcome with you in our next newsletter.

Audit for International Students

On the 31st of July 2008, Australian Qualifications Training Authority will be conducting a compliance audit on industrylinks' products and services to allow for international students to be trained and assessed under our scope of registration. This will allow students from overseas to register with industrylink and undertake their qualifications in hospitality operations/supervision and commercial cookery. This opportunity will create work and fill placements within our industry. We will keep you posted of the outcomes.

Contact Details

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